

# Principle 7: Establishment of Record-keeping Procedures

## HACCP Plan Worksheet 7 : Establishment of Record-keeping Procedures

Name of Product : Cream-filled Bread

Ingredient/ Process Step	CCP No.	CL	Monitoring Procedures					Corrective Actions	Verification Activities	Records
			What	How	Where	Who	Frequenc y			
Egg	1 (C)	Antibiotic residue = 0	Antibiotic residue on CoA	Check the CoA	Receiving site	Receiving personnel	Every receiving	1. Rejection of non-complying ingredient	Analysis of antibiotic residue every 1 year	Receiving log
	2 (P)									
	3 (P)	Cracked / broken egg = 0	Cracked/broke n eggs	Inspection of incoming eggs	Receiving site	Receiving personnel	Every receiving	2. Write a report to warehouse mgr.		
	4 (P)									
Storage (sugar, salt, skim milk, shortening, wheat flour, yeast)	5 (R)	Rh = 90-95%	Rh	Measure the Rh	Storage room / warehouse	Warehouse mgr.	Every day	1. Disposition of contaminated ingredients	Calibration of Rh meter	Warehouse log, Rh operation document, Rh calibration documents, Insects inspection document
	6 (R)	Time < 1 month SSOP = applied	Storage time	Check the storage time				2. Correct the cause to prevent recurrences	Inspection of insects contamination every 1 month	
			SSOP application	Check the application of SSOP				3. Maintain record		
								4. Write a report to warehouse mgr.		
Receiving egg		Cracked/broke n egg = 0	Cracked/broke n eggs	Inspection of incoming eggs	Receiving site	Receiving personnel	Every receiving	1. Rejection of non-complying ingredient	Customer complaint	Receiving log
								2. Write a report to warehouse mgr.		
Filling with cream		Holding Time <10 min, T=20- 25°C	Time and temperature	Check/ measure time and temperature	Productio n area	Production supervisor	Time : every 10 minutes T : Every 6 hours	1. Disposition of non-complying products	Microb. analysis of products	Production log, microb. analysis document
								2. Correct the cause to prevent recurrences		
								3. Maintain record		
								4. Write a report to QA mgr.		
Packaging of bread		Holding Time <10 min, T=20- 25°C	Time and temperature	Check/ measure time and temperature	Productio n area	Production supervisor	Time : Every 10 minutes T : Every 6 hours	1. Disposition of non-complying products	Microb. Analysis of products	Production log, microbiological analysis document
								2. Correct the cause to prevent recurrences		
								3. Maintain record		
								4. Write a report to QA mgr.		

# Sample Haccp Plan Bakery

**DJ Losen**



## **Sample Haccp Plan Bakery:**

Hazard Analysis and Risk-Based Preventive Controls Hal King, Wendy Bedale, 2017-10-12 Hazard Analysis and Risk Based Preventive Controls Improving Food Safety in Human Food Manufacturing for Food Businesses is a comprehensive first of its kind resource for the retail food industry on the Hazard Analysis and Risk based Preventive Controls PCHF regulations of the Food Safety Modernization Act FSMA This book covers all aspects of PCHF including the legislation s intent applications to ensure safe food production and resources to keep up to date on new food safety hazards and regulatory guidance Written for food safety professionals and food business leaders its emphasis on what the retail food industry needs to know about PCHF make it an indispensable resource for organizations buying food from companies required to demonstrate compliance with PCHF PCHF implementation is or soon will be required for human food companies along the supply chain in the United States as well as all food companies that import ingredients and products for human consumption into the U S Explains what retail food industry professionals need to know about PCHF and how they can leverage PCHF when working with suppliers Provides the most current how to information on implementing PCHF to prepare for new FDA regulations in the food industry Identifies the right resources to perform hazard analysis and develop effective preventive controls Demonstrates step by step examples for continuous improvement in sustaining PCHF responsibilities and keeping abreast of new food safety information *Food Safety Management* Veslemøy Andersen, Huub L. M. Lelieveld, Yasmine Motarjemi, 2023-03-28 Food Safety Management A Practical Guide for the Food Industry Second Edition continues to present a comprehensive integrated and practical approach to the management of food safety throughout the production chain While many books address specific aspects of food safety no other book guides you through the various risks associated with each sector of the production process or alerts you to the measures needed to mitigate those risks This new edition provides practical examples of incidents and their root causes highlighting pitfalls in food safety management and providing key insights into different means for avoiding them Each section addresses its subject in terms of relevance and application to food safety and where applicable spoilage The book covers all types of risks e g microbial chemical physical associated with each step of the food chain making it an ideal resource Addresses risks and controls at various stages of the food supply chain based on food type including a generic HACCP study and new information on FSMA Covers the latest emerging technologies for ensuring food safety Includes observations on what works and what doesn t on issues in food safety management Provides practical guidelines for the implementation of elements of the food safety assurance system Explains the role of different stakeholders of the food supply An Introduction to HACCP Qamrul Khanson, 2012 By reading each chapter of this book a food operator technologist coordinator and manager would be in a position to independently manage a HACCP system based on legal scientific and consumers demand This book is intended to provide a detailed discussion of diverse subjects with relation to food safety related to bakery beverage dairy fish and meat industries It is well suited for under graduate post graduate

university students who are in dairy or food technology fields needing education in food safety and the HACCP system This book will equally serve the food processing courses industry sponsored courses and in plant HACCP training courses for the staff

**Commercial Cookery** Stuart Walsh, Coral Walsh, 2015-05-20 This edition of Commercial Cookery covers all of the essentials skills and knowledge for Certificate III Hospitality Commercial Cookery for future commercial cooks It has a strong emphasis on skills development and provides a selection of recipes to assist students to further develop their knowledge of the culinary area

**Food Safety** Andreia Bianchini, Jayne Stratton, 2025-01-16 Food Safety Grain Based Foods describes food safety as it relates to different hazards that may be associated with grain based products such as chemical physical radiological and microbiological hazards and how to reduce those risks This reference provides a fresh look at the issues faced by the grain industry and proposes solutions potentially useful to those working in industry including food technologists food processing or quality management workers production supervisors quality assurance managers product developers and those working in academia Students in cereal technology food safety and product development courses will benefit from topics discussed in this publication Provides guidance for hazard analysis and establishment of food safety control systems Serves as an information source for evaluating risks associated with cereal based products Contains suggestions to support the establishment of food safety systems in a global market

**Think Food Safety** Padmaja Binakar , Chef Ashish Shimpi, 2024-10-04 Food safety is a cornerstone of public health influencing not only individual well being but also the broader societal and economic landscapes In an era where global food systems are becoming increasingly complex understanding and ensuring food safety is more critical than ever This book collaboration between two professionals from diverse yet complementary fields aims to provide a comprehensive and accessible guide to food safety As an Assistant Professor in Nutrition and Food Safety I have dedicated my career to studying the intricate connections between food health and safety My research and teaching have underscored the importance of rigorous scientific principles and the latest advancements in food safety practices This book is an extension of my commitment to educate and empower individuals from students and professionals to everyday consumers with the knowledge they need to make informed decisions about the food they eat Joining me in this endeavor is a highly skilled pastry chef and Assistant Professor whose expertise brings a unique and practical perspective to our discussions With a rich background in culinary arts and a deep understanding of the safety protocols required in food preparation he has provided shis invaluable insights into the real world applications of food safety principles This dual role as an educator and chef allows him to bridge the gap between Think Food Safety 4 theoretical knowledge and practical implementation making this book a valuable resource for culinary professionals and enthusiasts alike Together we aim to demystify the complex world of food safety From understanding the science behind foodborne illnesses to exploring best practices in food handling and preparation this book is designed to be both informative and engaging We cover a wide range of topics including the latest regulations technological advancements and the critical role of

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Padmaja Binakar Assistant Professor in Nutrition Food Safety Chef Ashish Shimpi Assistant Professor in Bakery Plant Sanitation for Food Processing and Food Service Y. H. Hui, 2014-12-16 Comprehensive and accessible this book presents fundamental principles and applications that are essential for food production and food service safety It provides basic practical information on the daily operations in a food processing plant and reviews some of the industry s most recent developments Formerly titled Food Plant Sanitation this second edition discusses nine additional food processing industries and contains 14 new chapters Among others new topics include sanitation in food transportation and sanitation of fresh produce in retail establishments

**Compendium of the Microbiological Spoilage of Foods and Beverages** William H. Sperber, Michael P. Doyle, 2009-09-23 The increased emphasis on food safety during the past two decades has decreased the emphasis on the loss of food through spoilage particularly in developed countries where food is more abundant In these countries spoilage is a commercial issue that affects the profit or loss of producers and manufacturers In lesser developed countries spoilage continues to be a major concern The amount of food lost to spoilage is not known As will be evident in this text stability and the type of spoilage are influenced by the inherent properties of the food and many other factors During the Second World War a major effort was given to developing the technologies needed to ship foods to different regions of the world without spoilage The food was essential to the military and to populations in countries that could not provide for themselves Since then progress has been made in improved product formulations processing packaging and distribution systems New products have continued to evolve but for many new perishable foods product stability continues to be a limiting factor Many new products have failed to reach the marketplace because of spoilage issues

*Control of Salmonella and Other Bacterial Pathogens in Low-Moisture Foods* Richard Podolak, Darryl G. Black, 2017-07-12 The first and only comprehensive reference solutions manual for managing food safety in low moisture foods The first book devoted to an increasingly critical public health issue *Control of Salmonella and Other Bacterial Pathogens in Low Moisture Foods* reviews the current state of the science on the prevalence and persistence of bacterial pathogens in low moisture foods and describes proven techniques for preventing food contamination for manufacturers who produce those foods Many pathogens such as Salmonella due to their enhanced thermal resistance in dry environments can survive the drying process and may persist for prolonged periods in low moisture foods especially when stored in refrigerated environments Bacterial contamination of low moisture foods such as peanut butter present a vexing challenge to food safety and especially now in the wake of widely publicized food safety related events food processors urgently need up to date practical information on proven measures for

containing the risk of contamination While much has been written on the subject until now it was scattered throughout the world literature in scientific and industry journals The need for a comprehensive treatment of the subject has never been greater and now this book satisfies that need Discusses a wide variety of foods and evaluates multiple processing platforms from the standpoint of process validation of all food safety objectives for finished food products Takes a practical approach integrating the latest scientific and technological advances in a handy working resource Presents all known sources and risk factors for pathogenic bacteria of concern in the manufacturing environment for low moisture water activity products Characterizes the persistence and thermal resistance of bacterial pathogens in both the environment and most low moisture food products Control of Salmonella and Other Bacterial Pathogens in Low Moisture Foods is a much needed resource for food microbiologists and food industry scientists as well as managers and executives in companies that produce and use low moisture foods It also belongs on the reference shelves of food safety regulatory agencies worldwide Koji Alchemy Jeremy Umansky, Rich Shih, 2020-05-04 This book is remarkable David Zilber co author of The Noma Guide to Fermentation James Beard Foundation Book Award Finalist for Reference and Scholarship The perfect next step NPR s Science Friday This is the first book devoted to processes concepts and recipes for fermenting and culturing foods with koji the microbe behind the delicious umami flavors of Japanese cuisine In Koji Alchemy chefs Jeremy Umansky and Rich Shih collectively considered to be the most practical experienced generous educators on the culinary power of this unique ingredient deliver a comprehensive look at modern koji use around the world Using it to rapidly age charcuterie cheese and other ferments they take the magic of koji to the next level revolutionizing the creation of fermented foods and flavor profiles for both professional and home cooks Koji Alchemy includes A foreword by best selling author Sandor Katz The Art of Fermentation Cutting edge techniques on koji growing and curing Information on equipment and setting up your kitchen More than 35 recipes for sauces pastes ferments and alcohol including stand outs like Popcorn Koji Roasted Entire Squash Miso Korean Makgeolli Amazake Rye Bread and more Koji Alchemy is empowering and does much to open the door to further creativity and innovation I can t wait to see and taste the next wave of koji experimentation it inspires Sandor Katz Next level fermentation fodder The Boston Globe *Tropical and Subtropical Fruits* Muhammad Siddiq, Jasim Ahmed, Maria Gloria Lobo, Ferhan Ozadali, 2012-08-07 Tropical and sub tropical fruits have gained significant importance in global commerce This book examines recent developments in the area of fruit technology including postharvest physiology and storage novel processing technologies applied to fruits and in depth coverage on processing packaging and nutritional quality of tropical and sub tropical fruits This contemporary handbook uniquely presents current knowledge and practices in the value chain of tropical and subtropical fruits world wide covering production and post harvest practices innovative processing technologies packaging and quality management Chapters are devoted to each major and minor tropical fruit mango pineapple banana papaya date guava passion fruit lychee coconut logan carombola and each citrus and non citrus sub tropical fruit orange

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*CBSE Class 12 - Food Nutrition and Dietetics - 10 Sample Papers* Mocktime Publication, CBSE Sample Papers Class 12 Food Nutrition and Dietetics [Soybean and Health](#) Hany El-Shemy,2011-09-12 Worldwide soybean seed proteins represent a major source of amino acids for human and animal nutrition Soybean seeds are an important and economical source of protein in the diet of many developed and developing countries Soy is a complete protein and soy foods are rich in vitamins and minerals Soybean protein provides all the essential amino acids in the amounts needed for human health Recent research suggests that soy may also lower risk of prostate colon and breast cancers as well as osteoporosis and other bone health problems and alleviate hot flashes associated with menopause This volume is expected to be useful for student researchers and public who are interested in soybean *Microbial Food Safety and Preservation Techniques* V Ravishankar Rai,Jamuna A. Bai,2014-09-26 In recent years rapid strides have been made in the fields of microbiological aspects of food safety and quality predictive microbiology and microbial risk assessment microbiological aspects of food preservation and novel preservation techniques Written by the experts and pioneers involved in many of these advances Microbial Food Safety and P **Food Hygiene, Microbiology and HACCP** S. Forsythe,2012-12-06 Food microbiology is a fascinating and challenging science It is also very demanding with a constantly changing sea of guidelines regulations and equip ment Public concerns over food safety issues can overemphasize certain risks and detract from the normal hygienic practice of food manufacturers This new edition aims to update anyone concerned with the hygienic production of food on key issues of HACCP food microbiology and the methods of microbe detection I have taken a crystal ball approach to certain topics The use of rapid techniques such as lux gene technology and polymerase chain reaction DNA probes are progressing so rapidly in

the research laboratory that when this book is in print the techniques may be more readily available New methods for investigating viral gastroenteritis due to small round structured viruses SRSV have been developed past the research stage and may become more standard in the next few years Undoubtedly this will alter our understanding of the prevalence of viral food poisoning I have also included issues such as new variant CJD associated with BSE infected cattle which at the time of writing has only caused the deaths of 20 people but due to the uncertain incubation time could be a far more serious problem In the UK there has been a much publicised outbreak of Escherichia coli 0157 H7 which has resulted in a government inquiry and the recommendation of the generic HACCP approach Hence this approach to HACCP implementation has been included

**Statistical Quality Control for the Food Industry** Merton R. Hubbard, 2012-12-06 Specifically targeted at the food industry this state of the art text reference combines all the principal methods of statistical quality and process control into a single up to date volume In an easily understood and highly readable style the author clearly explains underlying concepts and uses real world examples to illustrate statistical techniques This Third Edition maintains the strengths of the first and second editions while adding new information on Total Quality Management Computer Integrated Management ISO 9001 2002 and The Malcolm Baldrige Quality Award There are updates on FDA Regulations and Net Weight control limits as well as additional HACCP applications A new chapter has been added to explain concepts and implementation of the six sigma quality control system

**Food Hygiene, Microbiology and HACCP** P.R. Hayes, S.J. Forsythe, 2013-11-09 Food microbiology is a fascinating and challenging science It is also very demanding with a constantly changing sea of guidelines regulations and equipment Public concerns over food safety issues can overemphasize certain risks and detract from the normal hygienic practice of food manufacturers This new edition aims to update anyone concerned with the hygienic production of food on key issues of HACCP food microbiology and the methods of microbe detection I have taken a crystal ball approach to certain topics The use of rapid techniques such as lux gene technology and polymerase chain reaction DNA probes are progressing so rapidly in the research laboratory that when this book is in print the techniques may be more readily available New methods for investigating viral gastroenteritis due to small round structured viruses SRSV have been developed past the research stage and may become more standard in the next few years Undoubtedly this will alter our understanding of the prevalence of viral food poisoning I have also included issues such as new variant CJD associated with BSE infected cattle which at the time of writing has only caused the deaths of 20 people but due to the uncertain incubation time could be a far more serious problem In the UK there has been a much publicised outbreak of Escherichia coli 0157 H7 which has resulted in a government inquiry and the recommendation of the generic HACCP approach Hence this approach to HACCP implementation has been included

Agriculture-environmental and Consumer Protection Appropriations for Fiscal Year 1975, Hearings Before ... 93-2 United States. Congress. Senate. Appropriations Committee, 1974 *Hearings, Reports and Prints of the House Committee on Appropriations* United States. Congress. House. Committee on



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## **Table of Contents Sample Haccp Plan Bakery**

1. Understanding the eBook Sample Haccp Plan Bakery
  - The Rise of Digital Reading Sample Haccp Plan Bakery
  - Advantages of eBooks Over Traditional Books
2. Identifying Sample Haccp Plan Bakery
  - Exploring Different Genres
  - Considering Fiction vs. Non-Fiction
  - Determining Your Reading Goals
3. Choosing the Right eBook Platform
  - Popular eBook Platforms
  - Features to Look for in an Sample Haccp Plan Bakery
  - User-Friendly Interface
4. Exploring eBook Recommendations from Sample Haccp Plan Bakery
  - Personalized Recommendations
  - Sample Haccp Plan Bakery User Reviews and Ratings
  - Sample Haccp Plan Bakery and Bestseller Lists
5. Accessing Sample Haccp Plan Bakery Free and Paid eBooks

- Sample Haccp Plan Bakery Public Domain eBooks
- Sample Haccp Plan Bakery eBook Subscription Services
- Sample Haccp Plan Bakery Budget-Friendly Options
- 6. Navigating Sample Haccp Plan Bakery eBook Formats
  - ePub, PDF, MOBI, and More
  - Sample Haccp Plan Bakery Compatibility with Devices
  - Sample Haccp Plan Bakery Enhanced eBook Features
- 7. Enhancing Your Reading Experience
  - Adjustable Fonts and Text Sizes of Sample Haccp Plan Bakery
  - Highlighting and Note-Taking Sample Haccp Plan Bakery
  - Interactive Elements Sample Haccp Plan Bakery
- 8. Staying Engaged with Sample Haccp Plan Bakery
  - Joining Online Reading Communities
  - Participating in Virtual Book Clubs
  - Following Authors and Publishers Sample Haccp Plan Bakery
- 9. Balancing eBooks and Physical Books Sample Haccp Plan Bakery
  - Benefits of a Digital Library
  - Creating a Diverse Reading Collection Sample Haccp Plan Bakery
- 10. Overcoming Reading Challenges
  - Dealing with Digital Eye Strain
  - Minimizing Distractions
  - Managing Screen Time
- 11. Cultivating a Reading Routine Sample Haccp Plan Bakery
  - Setting Reading Goals Sample Haccp Plan Bakery
  - Carving Out Dedicated Reading Time
- 12. Sourcing Reliable Information of Sample Haccp Plan Bakery
  - Fact-Checking eBook Content of Sample Haccp Plan Bakery
  - Distinguishing Credible Sources
- 13. Promoting Lifelong Learning
  - Utilizing eBooks for Skill Development

- Exploring Educational eBooks

### 14. Embracing eBook Trends

- Integration of Multimedia Elements
- Interactive and Gamified eBooks

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