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Overview of Cornelis Bartlema Food group CCP's for production processes and raw materials 6/9/2020												
Production step	Possible hazard	Hazard type	LCP: Legal control point	Nr.	Control measure	Critical limit	Action value	Measureme nt	Frequency	Corrective action	Responsibility	Procedure
Reception of perishable raw materials	Growth of pathogenic microorganisms	Microbiological	ССР	1	< 0° C	Fresh fish < 4° C. Stored on ice in cooling. Meat preparations: < 4° C. Poultry and small game birds: < 4° C. Organ meat 3° C. Other perishable goods and red meat: storage conditions or otherwise < 7° C.	Fresh fish > 4° C. Meat preparations:> 4° C. Poultry and small game birds:> 4° C. Organ meat > 3° C. Other perishable goods and red meat: Storage conditions or otherwise > 7° C.	Temperature measurement	Every delivery	Reject and return products	Authorized employee	Entry check
Storage of perishable raw materials	Growth of pathogenic microorganisms	Microbiological	ССР	2	< 3° C	Fresh fish < 4° C. Stored on ice in cooling. Meat preparations: < 4° C. Poultry and small game birds: < 4° C. Organ meat 3° C. Other perishable goods and red meat: storage conditions or otherwise < 7° C.	Fresh fish > 4° C. Meat preparations:> 4° C. Poultry and small game birds:> 4° C. Organ meat > 3° C. Other perishable goods and red meat: Storage conditions or otherwise > 7° C.	Temperature measurement	Continuous measurement	Cool back down if product temperature is < 7° C. If product temperature is > 10° C, then product must be destroyed. Store in other cooling	Authorized employee	Storage
Contamination of products with metal fragments through break down of metal objects	Metal particles > 7 mm.	Physical	ССР	3	No missing metal fragments	None	Missing metal fragments	Visual check of relevant devices and utensils	After every production day	Quarantine of all production up to the last good check. Check which products have been in contact. Destroy these products.	Authorized employee in consultation with head of quality service	Metal
Check frying oil	Presence of DPTG	Physical	ССР	4	< 24% Total Polar Material	≤ 24% TPM	> 24% TPM	TPM with 3M frying test strips	After every use of the fryer	Changing the frying oil	Department chief	Frying
Heating	Insufficient reduction of pathogenic microorganisms	Microbiological	ССР	5	≥ 72 ° C. Does not apply to roast beef, veal, and similar products	None	< 72 ° C. Does not apply to roast beef, veal, and similar products	Temperature measurement	Every batch	Longer heating	Authorized employee	Heating
Transport	Growth of pathogenic microorganisms	Microbiological	ССР	6	< 7° C.	None	> 7°C	Read temperature display	Every delivery	Drive car back	Chauffeur	Transport
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			LCP: Legal control					Measureme		Corrective		1
Production step	Possible hazard	Hazard type	point	Nr.	Control measure	Critical limit	Action value	nt	Frequency	action	Responsibility	Procedure
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CLASSIFICATI

EXPLANATION OF RISK ANALYSIS (BASED ON: LI

• Likelihood:

Likelihood level 1 = there is no risk or the risk is not (ye Likelihood level 2 = the reality that a risk can occur

• Severity:

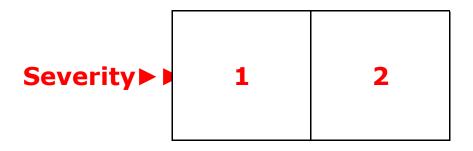
Severity level 1 = no risk to public health Severity level 2 = any known risk to public health

• Risk:

By combining the likelihood with the severity, the degre

Likelihood ▼ ▼

2	No risk	Risk
1	No risk	No risk



Red Determine CCP with decision tree questions

Green No real risk



SEVERITY = RISK: