

## Record Sheet 14 (example)

### HACCP Plan (Control Sheet)

The Hazard & Critical Control Point Plan (HACCP) is for the purpose of assessing the human, animal and plant health hazards associated with the use of digested materials. The Plan should cover at least all issues listed in Section 5 of PAS 110. A plant diagram should be drawn up to illustrate each process step. Each step should be numbered and identified as to whether it is a Critical Control Point (CCP). The diagram should correspond to the numbers on this form.

Person responsible for Plan

Name:

Position:

Date last reviewed:

Reviewed by:

Next review due:

Process step No.	Hazard Description	CCP y/n?	CCP No.	Control Measure	Consequence of risk	Corrective Action
3. Shred	Particle size not reduced to under 12mm	Y	2	All material has to pass through the shredder. Weekly inspection and maintenance of the shredder.	The heat may not fully penetrate particles larger than 12mm, when pasteurised.	Replace all worn parts promptly as per manufacturer's instructions.