

Record Sheet 16 (example)

HACCP Monitoring Summary Sheet

HACCP means Hazard Analysis & Critical Control Points. These are related to the critical human, animal and plant health hazards associated with the use of the digested material. Reference should be made to Sheet 14, the HACCP Plan, with its associated diagram of the plant, to determine the hazards and the CCPs (Critical Control Points)

Process Step	CCP No.	Method	Frequency	Acceptable range	Corrective Action	Person responsible
3. Shred to <12mm	2.	Inspection of components to verify not worn. Replacement of worn parts. Samples of raw input taken for particle size analysis.	Weekly	<9mm	Adjust shredder or replace worn component.	NT