

## Record Sheet 14

### 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	Type of Control Measures

Process step No.	Hazard Description	CCP y/n?	CCP No.	Control Measure	Consequence of risk	Type of Control Measures