CCP Control Table

Process Steps	CCP/Hazard Number	Hazard Description	Critical Limits	Monitoring Procedures	Corrective Actions	Verification Procedures	HACCP Records
Roasting (milk & White chocolate)	1	Pathogen survival	Roast at 120 °C x 20 minutes	Cocoa nib temperature and roasting duration are recorded every batch	Return product to the oven	Supervisor review and sign roasting log every batch Verify product microbiological results per batch. Calibrate thermocouple every month	PROD 015MC
Roasting (dark chocolate)	2	Pathogen survival	Roast at 145 °C x 15 minutes	Cocoa nib temperature and roasting duration are recorded every batch	Return product to the oven	Supervisor review and sign roasting log every batch Verify product microbiological results per batch. Calibrate thermocouple every month	PROD 015DC
Metal detection	3	Metal contamination	Stainless steel 2.5mm	Test metal detector functionality and reject system every	Quarantine all product since last negative	Supervisor review and sign metal detector log every 4 hour	PROD 057MD

				30 minutes. Run seeded ball 2.5mm SS through metal detector minimum 3 times. All seeded product must be diverted each time.	test and investigate	Calibrate metal detector half yearly Verify rejected product for metal contamination every 2 hour. Rerun / recycle rejected product through a functional metal detector minimum 3 times. Left products are confirmed to be contaminated by metal	
Packing	4	Pathogen cross contamination	Pathogens below detectable levels	Microbiological testing at beginning middle and end of production run	Reject product	Verify product microbiological results per batch ae within limits	PROD 071P