

Principle 4: Establishment of Monitoring Procedures

HACCP Plan Worksheet 4 : Establishment of Monitoring Procedures

Name of Product : Cream-filled Bread

Ingredient/ Process Step	CCP No.	CL	Monitoring Procedures				
			What	How	Where	Who	Freq.
Egg	1 (C)	Antibiotic residue = 0	Antibiotic residue on CoA	Check the CoA	Receiving site	Receiving personnel	Every receiving
	2 (P)	Cracked / broken egg = 0	Cracked/broken eggs	Inspection of incoming eggs	Receiving site	Receiving personnel	Every receiving
	3 (P)	Rh = 90-92 Time < 1 month SSOP = applied	Rh Storage time SSOP application	Measure the Rh Check storage time Check the application of SSOP	Storage room / warehouse	Warehouse mngt.	Every day
Storage (sugar, salt, skim milk, shortening, wheat flour, yeast)							
Receiving egg	4 (P)	Cracked/broken egg = 0	Cracked/broken eggs	Inspection of incoming eggs	Receiving site	Receiving personnel	Every receiving
Filling with cream	5 (B)	Holding Time <10 min, T=20-25° C	Time and temperature	Check/ measure time and temperature	Production area	Area personnel	Time : every 10 minutes
Packaging of bread	6 (B)	Holding Time <10 min, T=20-25° C	Time and temperature	Check/ measure time and temp.	Production area	Area personnel	T : Every 6 hours
Storage of jelly mallow, butter, shortening	7 (B) 8 (C)	T = 5-15° C, label expired date	Temperature, label of the ingredients	Measure temp., check label	Warehouse	Warehouse mngt.	Every day
Storage of cream	9 (B)	T = 5-15° C, label expired date	Temperature, label of cream	Measure temp., check label	Warehouse	Warehouse mngt.	Every day

Haccp Bakery Manual

Ying Liu



Haccp Bakery Manual:

An Introduction to HACCP Qamrul Khanson, 2012 By reading each chapter of this book a food operator technologist coordinator and manager would be in a position to independently manage a HACCP system based on legal scientific and consumers demand This book is intended to provide a detailed discussion of diverse subjects with relation to food safety related to bakery beverage dairy fish and meat industries It is well suited for under graduate post graduate university students who are in dairy or food technology fields needing education in food safety and the HACCP system This book will equally serve the food processing courses industry sponsored courses and in plant HACCP training courses for the staff

The Certified HACCP Auditor Handbook, Third Edition ASQ's Food, Drug, and Cosmetic Division, 2014-01-14 This handbook is intended to serve as a baseline of hazard analysis critical control point HACCP knowledge for quality auditors HACCP is more than just failure mode and effect analysis FMEA for food it is a product safety management system that evolved and matured in the commercial food processing industry allowing food processors to take a proactive approach to prevent foodborne diseases Both the FDA and the USDA have embraced HACCP as the most effective method to ensure farm to table food safety in the United States This handbook also assists the certification candidate preparing for the ASQ Certified HACCP Auditor CHA examination It includes chapters covering the HACCP audit the HACCP auditor and quality assurance analytical tools

FAO/WHO Guidance to Governments on the Application of HACCP in Small And/or Less-developed Food Businesses Food and Agriculture Organization of the United Nations, 2006-01-01 This document has been developed by FAO and WHO following a request from the Thirty fifth Session of the Codex Committee on Food Hygiene CCFH for guidance on HACCP Hazard Analysis and Critical Control Point in small and less developed businesses SLDBs to address obstacles identified by member countries facing the small food business sector It provides a historical background and a summary of the work of the Codex Alimentarius Commission on HACCP It identifies the challenges facing small food businesses in the application of HACCP outlines the steps for the development of a HACCP strategy and describes a number of strategic activities based on the collective experience of experts Wherever possible examples of national approaches are provided Publisher s description

The BRC Global Standard for Food Safety Ron Kill, 2012-06-12 This book will offer companies in the food industry a comprehensive guide to preparing for a British Retail Consortium Standard evaluation Issue 6 It will enable them to ensure that the correct systems are in place to achieve the Standard and also that they present themselves in the best possible light during the audit process It will also recommend the correct steps to take following evaluation and how to correct non conformities The book will be of interest not only to suppliers who are seeking certification for the first time but also to those already in the scheme and are seeking to improve their grades

FDA Inspection Operations Manual , 1990 **Basic Food Plant Sanitation Manual** , 1979 Abstract A reference text provides basic information and guidelines for food plant sanitation operators and managers concerning communication and management

skills regulations and compliance quality control measures food contamination sources test methods and sanitation and hygiene practices Specific attention is given to communication skills and pitfalls good manufacturing practices in the manufacturing processing packing and holding of human foods defect action levels practical aspects of sanitation in plant inspections control of insects flies mites pesticides proposed rules and the morphology of yeasts molds and bacteria Aspects of fumigation heat sterilization bactericides personal hygiene and cleaning practices also are discussed wz Seafood Regulations Compliance Manual Andrew M. Welt, 2013-06-29 A first of its kind the Seafood Regulatory Compliance Manual is a comprehensive work that comprises the myriad of governmental requirements and guidelines applicable to all aspects of seafood from harvest to the marketplace The intent of the authors was to develop for users a manual that is easy to use with a structured format to ensure compliance with governmental requirements They have been highly successful in achieving this objective and presenting a user friendly tool The manual represents a major advancement by providing a single source reference to all requirements except for some specific end product and labeling requirements for a highly complex global industry In addition it is an outstanding contribution to the seafood industry in addressing a long standing need for systems changes in the form of a single source manual in contrast to the obsolete approach of having to access a library of multiple regulations and the affiliated agencies bureaucracies to determine how and or whether compliance with a particular regulation has been achieved For those engaged in international commerce in seafood the manual should be especially useful Well integrated throughout the manual are the applicable provisions of the recommended international Codex standards for fish and shellfish products and the codes of hygienic and technological practice for handling and processing these products These standards and codes were developed through an international harmonization process and are familiar to seafood producing countries worldwide **The ASQ Certified Food Safety and Quality Auditor Handbook** Steven Wilson, 2021-05-07 Federal regulatory agencies have embraced Hazard Analysis Critical Control Point HACCP as the most effective method to offer farm to table food safety and quality in the United States but it is important to look beyond HACCP The ASQ Certified Food Safety and Quality Auditor CFSQA Handbook serves as a baseline of knowledge for auditors of food safety and quality systems that covers other aspects of food production including preventive controls This handbook assists certification candidates in preparing for the ASQ Certified Food Safety and Quality Auditor CFSQA examination Its chapters cover the HACCP audit and auditor preventive principles and quality assurance analytical tools The updated fourth edition also includes The history of primitive and modern food preservation methods including the introduction of HACCP methods The evolution of prerequisite programs such as chemical and microbiological controls The importance of other food system support programs such as product traceability and recall facility design and environmental control and monitoring Preliminary tasks for developing a HACCP plan About the Division The mission of the ASQ Food Drug and Cosmetic Division is to achieve increased customer satisfaction and continuous improvement by identifying communicating and promoting

knowledge and the use of management concepts technologies and regulations as they relate to quality principles in all functional areas of the food drug and cosmetic industries The Division holds conferences confers awards annually awards scholarships and provides training and networking opportunities for participants in these industries

Statistical Quality Control for the Food Industry Merton R. Hubbard, 2012-12-06 Specifically targeted at the food industry this state of the art text reference combines all the principal methods of statistical quality and process control into a single up to date volume In an easily understood and highly readable style the author clearly explains underlying concepts and uses real world examples to illustrate statistical techniques This Third Edition maintains the strengths of the first and second editions while adding new information on Total Quality Management Computer Integrated Management ISO 9001 2002 and The Malcolm Baldrige Quality Award There are updates on FDA Regulations and Net Weight control limits as well as additional HACCP applications A new chapter has been added to explain concepts and implementation of the six sigma quality control system

How to Open a Financially Successful Bakery Sharon L. Fullen, Douglas Robert Brown, 2004 An A to Z guide to creating a highly profitable small bakery business

Bakery Start-up for an Entrepreneur Chef Oliver Soans, Chef Sajis Deshmukh, 2024-10-24 The bakery industry has long been a beloved and essential part of culinary traditions worldwide blending artistry with the science of baking In today's fast paced world the allure of fresh artisanal baked goods is stronger than ever For aspiring entrepreneurs with a passion for baking the dream of owning and operating a bakery is both exciting and rewarding However starting a bakery is no small feat it requires careful planning knowledge and perseverance to transform that dream into a successful reality This book *Bakery Start up for an Entrepreneur* authored by Chef Oliver Soans and Chef Sajis Deshmukh is designed to serve as a comprehensive guide for individuals venturing into the world of bakery entrepreneurship Drawing from years of professional experience both chefs provide insights into the culinary and business aspects of bakery operations From mastering the fundamentals of baking to navigating the challenges of running a bakery this book walks readers through the process with practical advice industry tips and proven strategies Understanding that each entrepreneur's journey is unique the authors focus not only on the technical skills needed to produce high quality baked goods but also on the essential business acumen required to establish and sustain a successful bakery Topics such as menu development sourcing ingredients managing finances marketing and customer service are thoroughly explored to ensure readers are well equipped to handle the multifaceted nature of bakery ownership We hope that this book inspires future bakers to pursue their entrepreneurial ambitions with confidence and passion Whether you're a professional chef looking to open *Bakery Start up for an Entrepreneur* 3 your own bakery or a home baker with dreams of expanding your horizons *Bakery Start up for an Entrepreneur* offers the guidance you need to rise to the occasion

Statistical Quality Control for the Food Industry Merton Hubbard, 2013-11-11 Considering the ability of food processing companies to consistently manufacture safe foods with uniform quality over the past 20 or 30 years without these new tools and new systems one might expect that quality

control improvements would be marginal On the other hand these changes have already provided substantial opportunities for process and product improvement This second edition is intended to update the basic concepts and discuss some of the new ones

Preface to the First Edition If an automobile tire leaks or an electric light switch fails if we are short changed at a department store or erroneously billed for phone calls not made if a plane departure is delayed due to a mechanical failure these are rather ordinary annoyances which we have come to accept as normal occurrences Contrast this with failure of a food product If foreign matter is found in a food if a product is discolored or crushed if illness or discomfort occurs when a food product is eaten the consumer reacts with anger fear and sometimes hysteria The offending product is often returned to the seller or a disgruntled letter is written to the manufacturer In an extreme case an expensive law suit may be filed against the company The reaction is almost as severe if the failure is a difficult to open package or a leaking container There is no tolerance for failure of food products

Breadmaking Stanley P. Cauvain, 2012-04-25 The first edition of *Breadmaking Improving quality* quickly established itself as an essential purchase for baking professionals and researchers in this area With comprehensively updated and revised coverage including six new chapters the second edition helps readers to understand the latest developments in bread making science and practice The book opens with two introductory chapters providing an overview of the breadmaking process Part one focuses on the impacts of wheat and flour quality on bread covering topics such as wheat chemistry wheat starch structure grain quality assessment milling and wheat breeding Part two covers dough development and bread ingredients with chapters on dough aeration and rheology the use of redox agents and enzymes in breadmaking and water control among other topics In part three the focus shifts to bread sensory quality shelf life and safety Topics covered include bread aroma staling and contamination Finally part four looks at particular bread products such as high fibre breads those made from partially baked and frozen dough and those made from non wheat flours With its distinguished editor and international team of contributors the second edition of *Breadmaking Improving quality* is a standard reference for researchers and professionals in the bread industry and all those involved in academic research on breadmaking science and practice With comprehensively updated and revised coverage this second edition outlines the latest developments in breadmaking science and practice Covers topics such as wheat chemistry wheat starch structure grain quality assessment milling and wheat breeding Discusses dough development and bread ingredients with chapters on dough aeration and rheology

Quality Assurance Manual for Food Processors, 1980 Abstract A manual for food processors and producers of baked foods provides specific guidelines to ensure food quality and food product safety The manual contains 26 chapters on various aspects of food processing quality attainment and control and the ramifications of low quality products Topics include the establishment and functions of a quality assurance QA laboratory food hazards analysis and control specifications examination storage and handling standards for raw materials QA aspects of baker's yeast frozen foods and baked products microbiological and water activity assessments sanitation and a number of QA related topics product recall

personnel training in plant inspection programming interdepartmental liaison labeling QA insurance cases and handling consumer complaints Nine appendices provide a variety of QA fold out forms and information on food defect action levels sanitary standards for bakeries and good manufacturing practice GMP regulations and related information wz

Handbook of Meat and Meat Processing Y. H. Hui, 2012-01-11 Retitled to reflect expansion of coverage from the first edition Handbook of Meat and Meat Processing Second Edition contains a complete update of materials and nearly twice the number of chapters Divided into seven parts the book covers the entire range of issues related to meat and meat processing from nutrients to techniques for preservation **Food Systems and Control** Jenny Ridgwell, 1997 Cookery for the Hospitality Industry Graham Dodgshun, Michel Peters, David O'Dea, 2012 A must have book for thirty years and now in its sixth edition Cookery for the Hospitality Industry remains Australia's most trusted and reliable reference for commercial cookery students apprentice chefs and those studying vocational courses in schools It covers the essential skills methods and principles of cookery as well as the core competencies listed within the Australian National Training Package for Commercial Cookery This book provides trade apprentices and commercial cookery students with everything they need to know to achieve trade status and more It is the only textbook that genuinely addresses the needs of Australian students by covering Australian qualifications and reflecting Australian conditions ingredients and our unique cuisine *Handbook of Breadmaking Technology* C. A. Stear, 2012-12-06 The author's aim in writing this book is to integrate currently available knowledge concerning the basic scientific and technological aspects of breadmaking processes with the diverse breadmaking methods used to manufacture bread in Europe and on the North American continent today To date the main technological advances have been in process mechanization starting with oven development then dough processing or make up equipment followed by continuous and batch mixing techniques from the 1950s to the present time On the engineering side universal emphasis is now being placed on the application of high technology in the form of microprocessors computer controlled equipment and robotization the long term objective being computer integrated manufacture CIM with full automation within the large chain bakery groups in the capitalist countries and the state run collectives of Eastern Europe The application of these key technologies with biotechnology as yet only applied to a limited degree in food manufacture coupled with advances in biochemical and rheological understanding of dough as a biomass for breadmaking should provide us with more expertise and ability to control the processes with greater efficiency The application of fermentable substrates and industrial enzymes under strict kinetic control should contribute to improving the flavour characteristics of bread Current trends towards improving the nutritional contribution of bread to the daily diet are improving the competitive edge of bread as a basic food in the market place Proceedings of the 3rd International Halal Conference (INHAC 2016) Nurhidayah Muhammad Hashim, Nur Nafhatun Md Shariff, Siti Fatahiah Mahamood, Hanifah Musa Fathullah Harun, Mohd Solahuddin Shahrudin, Azri Bhari, 2018-02-23 This book contains selected papers which were presented at the 3rd International Halal Conference INHAC

2016 organized by the Academy of Contemporary Islamic Studies ACIS Universiti Teknologi MARA UiTM Shah Alam Malaysia It addresses halal related issues that are applicable to various industries and explores a variety of contemporary and emerging issues Highlighting findings from both scientific and social research studies it enhances the discussion on the halal industry both in Malaysia and at the international level and serves as an invitation to engage in more advanced research on the global halal industry **Como asegurar la calidad de los alimentos ... siguiendo el sistema HACCP** Robert J. Price,1995

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