

The 05 Preliminary steps of HACCP are...

Preliminary Step 01	Assemble HACCP team
Preliminary Step 02	Describe the product OR product description
Preliminary Step 03	Identify the intended use and consumers for the products
Preliminary Step 04	Develop or construct a process flow diagram to describe the process
Preliminary Step 05	On site confirmation or verification of the process flow diagram

Develop or construct a process flow diagram to describe the process

The fourth preliminary step of HACCP starts with the input material such as raw ingredients, labelling, packaging and include the finished goods.

- Raw materials details,
- packaging materials details
- storage condition.
- Time and temperature condition in processing, storage and holding.
- Process or intended delays during steps or between steps.
- Output
 - Reworking
 - Reprocess/recycling.
 - Waste flow
 - Trim
 - Transformed materials
- Utility used (water, compressed air, steam use)

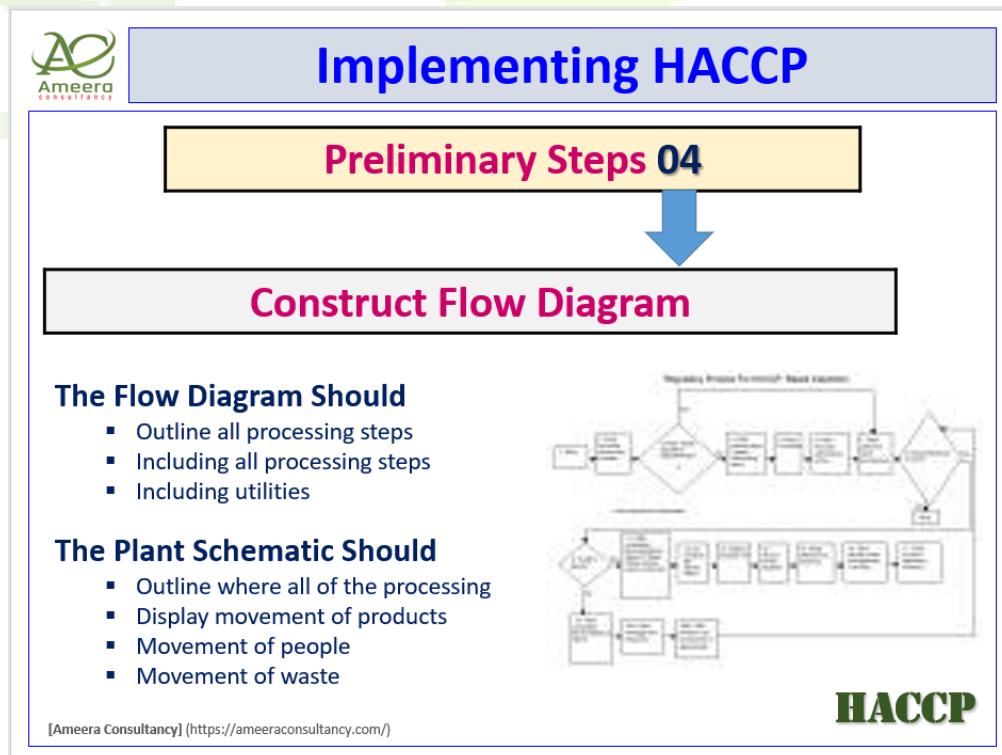


Figure: Preliminary Steps 04 – Construct Flow Diagram

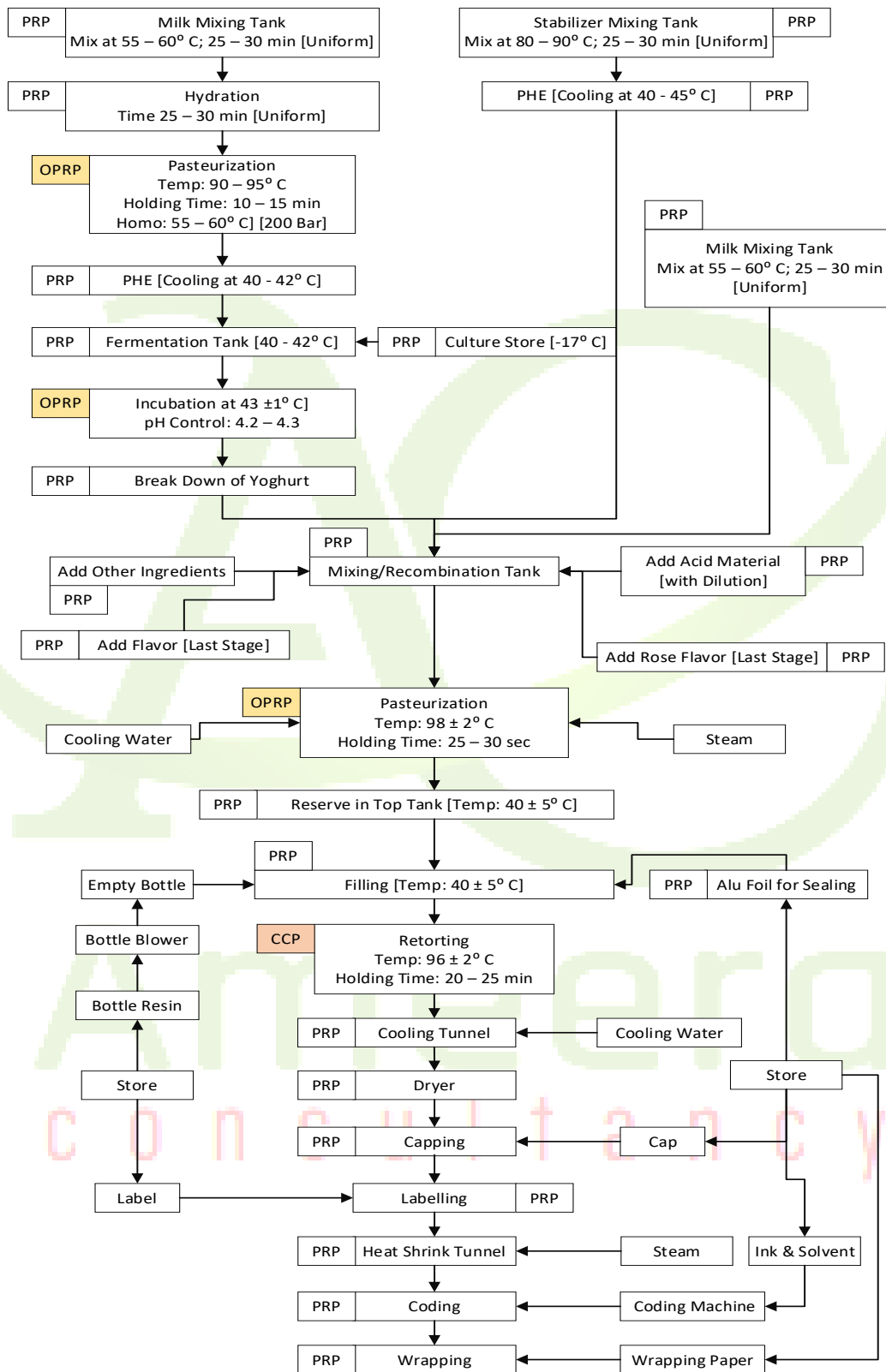


Figure: Process flow diagram Sample

The process flow diagram must describe the area as...

- High care area
- Low care area
- High risk area
- Low risk area

The plant floor/schematic and equipment layout should have to be considered in accounts and must be analyzed. These may include but not restricted to...

- Area segregation
- Routes of potential cross contamination
- Flow of ingredients
- Flow of packaging materials
- Location of changing room, washroom, cafeteria, hand washing facilities
- Personnel routes etc.

HACCP based process flow chart should demonstrate clearly...

- Raw material entering flow
- Ingredients entering flow
- Intermediate product entering flow
- Packaging material entering flow
- Reworking and recycling flow
- End product flow
- By product flow
- Waste flow

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