AFS STANDARDS FOR THE ON FARM COLD CRUSH PROCESSING OF OILSEEDS INTO MEAL

Appendix 1– HACCP

1) Risk Assessment Team

In order to establish a risk assessment system, a team must be appointed to conduct the risk assessment study that comprises personnel from all of the relevant operations and functions within the organisation. The members of the team must be recorded within the risk assessment study.

It is acceptable for individual members of staff to fulfill multiple roles in the risk assessment team or to utilise resources from outside of the organisation, provided that the role of the risk assessment team remains demonstrably effective.

2) Define Process Steps

The risk assessment team must identify and record all of the process steps involved in the storage and processing operations from delivery into store/receipt of goods to outloading and must be in the form of a flow diagram of the operation/proces**s.**

3) Hazard Analysis

The risk assessment team must identify and record any possible chemical, physical or microbiological hazards that could occur at each process step and adversely affect the stored or processed materials, recognising the nature of their products and their intended use.

a) Pre-requisites

For practical purposes, producers may wish to recognise 'prerequisites' for the HACCP scheme they implement. These are specified, formal procedures that control potential hazards on a site-wide basis, such as pest control, glass policies, training, etc and help to prevent repetition of hazards and control measures at multiple process steps. Such prerequisites must be defined as part of the HACCP plan and included in any auditing schedule established as a result of the HACCP plan.

4) Establish Critical Limits

The risk assessment team must identify the critical limits for all of the critical control points and pre-requisites that have been identified and be able to show the basis on which the suitability of these limits is based. Critical limits must be set at levels such that the safety and integrity of the stored or processed materials is assured.

5) Identify Critical Control Points

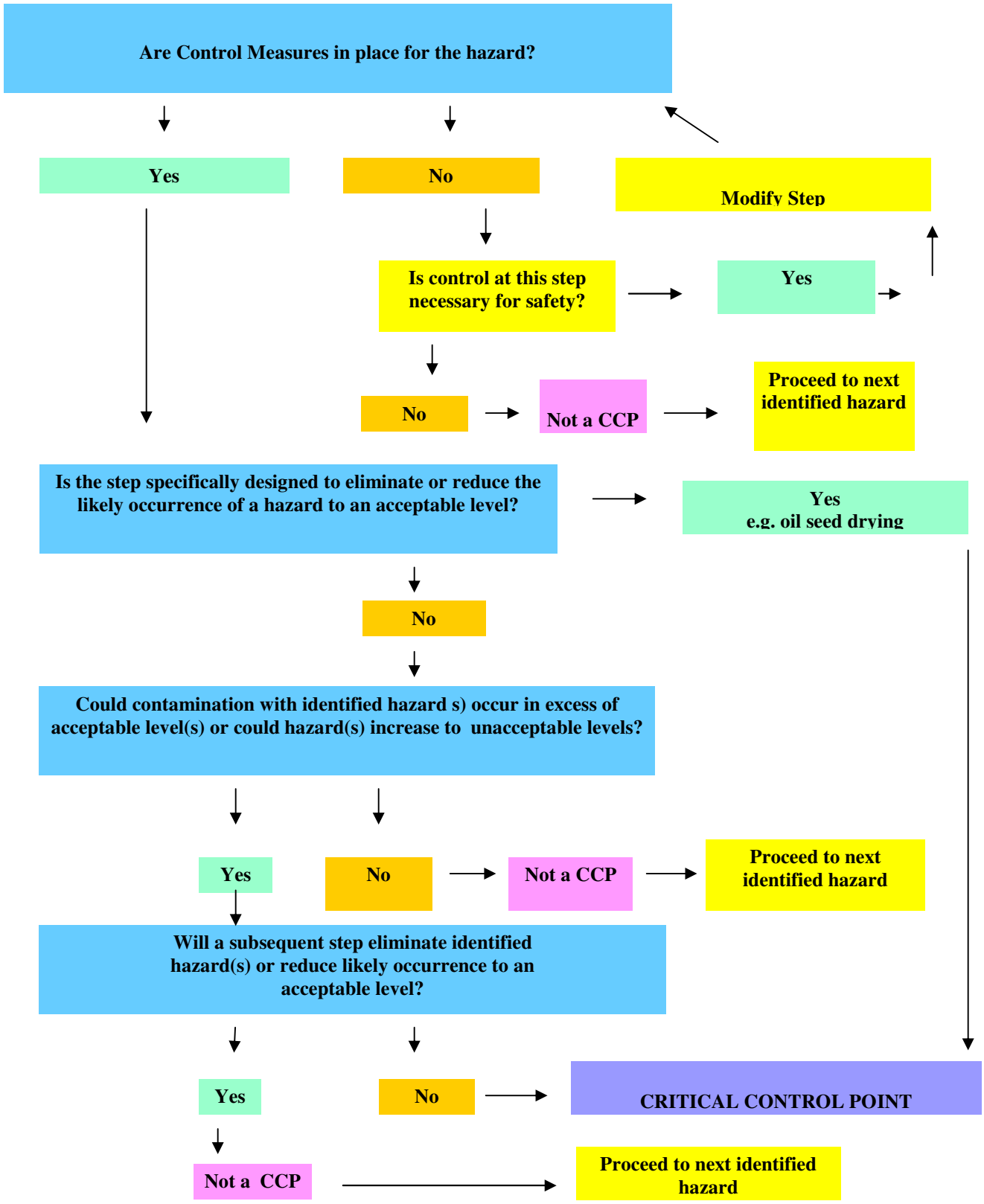
Where it is essential that a hazard is controlled at a particular process step (i.e. the hazard can not be controlled or eliminated at a later process step), this step must be identified as a critical control point (CCP). To help identify which steps are CCP's an example decision tree is provided in Figure 1 below.

6) Control Measures

For each process step at which a hazard is identified, the producer must implement and record a system or procedure to control the operation. These are known as control measures and must be sufficiently robust to control hazards and ensure that critical limits are not exceeded. The operation of the control measures must be monitored and recorded to allow the producer to demonstrate the hazard is controlled and to allow action to be taken if critical limits are exceeded.

AFS STANDARDS FOR THE ON FARM COLD CRUSH PROCESSING OF OILSEEDS INTO MEAL

Figure 1 DECISION TREE TO IDENTIFY CCP's



7) Corrective Actions

The producer must take suitable, prompt and effective remedial action when monitoring shows that hazards are not within critical limits. The storekeeper must record the action taken and make sure that actions are designed to deal with the cause of the problem as well as the problem itself.

8) HACCP Reviews

The producer's risk assessment team must carry out regular reviews of the HACCP system. The aim of these reviews is twofold:
(1) To check whether the requirements of the system are being met (i.e. are the procedures being followed);
(2) To check that the system effectively and consistently ensures the safety and integrity of stored materials (i.e. are the procedures effectively controlling the hazards).

At least one complete review must be carried out each year, but more frequent reviews may be necessary due to other changes in the business. Examples of changes which may require an additional HACCP review are:
• A new piece of equipment;
• A new commodity being stored;
• When critical limits are exceeded;
• Changes in personnel/ procedures.
A record must be kept of the HACCP review showing the risk assessment team findings and actions required. For practical reasons, many producers may carry out the HACCP review in conjunction with their internal audits.

References:

• Campden & Chorleywood Food Research Association (CCFRA), Technical Manual No. 42- 'HACCP: A Practical Guide (Third Edition)'.
• Campden & Chorleywood Food Research Association (CCFRA), Guideline No. 10 'HACCP in Agriculture and Horticulture (Second Edition)' Supplement 7 'Grain Storage Case Study'.
• Codex Alimentarius Commission Document – 'Recommended International Code of Practice General Principles of Food Hygiene – CAC/RCP 1 – 1969, Rev. 4 – 2003'. www.codexalimentarius.net/search/advancedsearch.do