Food and Agriculture Organization
of the United Nations

FORM 8 - CCP Determination

Product Name(s):

Process step/ Incoming material	Category and identified hazard	Question 1	Question 2	Question 3	Question 4	CCP number

Instructions:

- **Category and identified hazard:** Determine if hazard is fully controlled by adherence to Codex General Principles of Food Hygiene. If **Yes**, indicate "GMPs", describe and proceed to next identified hazard. if **No**, proceed to Question 1.
- **Question 1: Do control preventive measure(s) exist?** If **No**, this is not a CCP. Indentify how the hazard can be controlled before or after the process and proceed to the next identified hazard. If **Yes**, describe and proceed to the next question.
- **Question 2: Is the operation specifically designed to eliminate or reduce the likely occurence of a hazard to an acceptable level?** If **No**, procedd to Question 3. If **Yes**, this is a CCP; identify it as such in the last column.
- **Question 3 : Could contamination with identified hazard(s) occur in escess of acceptable level(s) or could these increase to unnaceptable level(s)?** If **No**, this is not a CCP; proceed to the next identified hazard. If **Yes**, proceed to Question 4.
- **Question 4: Will a subsequent operation eliminate identified hazard(s) or reduce likely occurence to an acceptable level?** If **No**, this is a CCP; identufy it as such in the last column. If **Yes**, this is not a CCP; identify the subsequent step and proceed to the next identified hazard.

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Example

Product Name(s): *Canned Mushrooms*

Process step/ Incoming material	Category and identified hazard	Question 1	Question 2	Question 3	Question 4	CCP number
Mushrooms as delivered	*B - pathogens*	*Yes heat treatment*	*N/A*	*Yes*	*Yes thermal processing (25)*	
	C - pesticides *C - heat-stable toxins*	*No control is at farms/growers* *No control is at farms/growers, storage*				
	P - harmful extraneous material (HEM)	*Yes visual inspection and foreign object removal*	*Yes*	*No*		
Empty cans as delivered	*B- post-process contamination from serious internal seam defcts*	*Yes can tear-down and inspection*	*N/A*	*Yes*	*Yes closing and inspecting (23)*	
	B- post process contamination from serious external visible can defects	*Yes visual can inspection*	*N/A*	*Yes*	*Yes inspecting/ depalletizing (9)*	
	C- cleaning chemicals (GMPs) *P - HEM*		*N/A*	*Yes*	*Yes - inspecting/ depalletizing (9)*	
Dry ingredients as delivered	*B - basterial spores*	*Yes heat treatment*	*N/A*	*Yes*	*Yes thermal processing (25)*	
	B - rodent excrement (GMPs)					
	P - HEM (GMPs)					

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Process step/ Incoming material	Category and identified hazard	Question 1	Question 2	Question 3	Question 4	CCP number
1. Mushroom receiving	*P - HEM (GMPs)*					
2. Can/end receiving	*P - HEM (GMPs)*					
3. Dry ingredient receiving	*P - HEM (GMPs)*					
5. Mudhrooms at receiving	*B - growth of pathogens (GMPs)*					
	P - HEM (GMPs)					
6. Can/end storing	*B - post-process contamination because of damaged cans/ends*	*Yes visual inspection*	*No*	*Yes*	*Yes inspecting/ depalletizing (9)*	
	B - rodent excrement (GMPs)					
	C - cleaning chemicals (GMPs)					
	P - HEM (GMPs)					
7. Dry ingredient storing	*B - rodent excrement (GMPs)*					
	C - cleaning chemicals (GMPs)					
	P - HEM (GMPs)					
9. Can inspecting/ depalletizing	*B - post-process contamination because of incorrect cans or serious can defects*	*Yes visual inspection*	*Yes*	*Yes*		*CCP 1 (BP)*
	P - HEM	*Yes visual inspection*	*Yes*	*Yes*		
11. Mushrooms blanching	*B - growth of thermophiles textural changes affecting thermal process (GMPs)*					
	B - inadequate removal of gases					

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11. Mushrooms blanching	*C - cleaning chemicals (GMPs)*					
12. Can conveying	*B - post-process contamination because of damage (GMPs)*					
	P - HEM (GMPs)					
14. Mushroom conveying/ inspecting	*C - cleaning chemicals (GMPs)* *P - HEM (GMPs)*					
16. Mushroom slicing/dicing	*C - cleaning chemicals, lubrificants (GMPs)*					
	P - HEM (GMPs)					
18. Foreign object removal	*P - metal fragments (GMPs)*					
19. Filling	*C - cleaning chemicals, lubrificants (GMPs)*					
	P - metal fragments (GMPs)					
20. Weighing	*B - product heavier than maximum fill weight in scheduled process*	*Yes weighing*	*Yes*	*Yes*	*No*	*CCp 2 (B)*
21. Water filling	*B - inadequate temperature resulting in low initial temperature (IT) for process*	*Yes take IT just prior to thermal process*	*No*	*Yes*	*Yes thermal processing (25)*	
22. Head-spacing	*B - insufficient headspace resulting in distorted, potentially leaking seams*	*Yes*	*Yes*	*Yes*	*No*	*CCP 3 (B)*
23. End feeding/closing/ inspection	*B - post-process contamination because of damaged ends*	*Yes visual inspection*	*Yes*	*Yes*	*No*	*CCP 4 (B)*
	B - post-process contamination because of improperly formed seams	*Yes visual and teardown can inspection*	*Yes*	*Yes*	*No*	
	C - cleaning chemicals, lubrificants (GMPs)					

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25. Thermal processing	*B - non validated process or vent schedule could result in underprocessing and survival of pathogenic bacteria (GMPs).*					
	B - improper flow patterns for process could result in cross-contamination (GMPs).					
	B - improper flow patterns for process could allow bypass of thermal process.	*Yes use of heat-sensitive indicator*	*Yes*	*Yes*	*No*	*CCP 5 (B)*
	B - excessive delays between closing and retorting could result in excessive growth of pathogenic bacteria.	*Yes monitor time lapse between the two operations*	*Yes*	*Yes*	*No*	
	B - lack of adherence to time, temperature and other critical factors of scheduled process or vent schedule could result in inadequate heat treatment and growth of pathogens.	*Yes control critical factors of scheduled process and vent schedule*	*Yes*	*Yes*	*No*	
26. Cooling	*B - post process contamination during cooling/contracting of cans because of insufficiently chlorinated cooling water.*	*Yes control chlorine level in cooling water*	*Yes*	*Yes*	*No*	*CCP 6 (B)*
	B - post-process contamination because of leakage resulting from corrosion from excessive chlorine cleaning chemicals.	*Yes control chlorine level in cooling water*	*Yes*	*Yes*	*No*	
	B - insufficient contact time could lead to contamination (GMPs).					

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26. Cooling	*B - insufficient or excessive cooling could result in thermophilic spoilage or contamination because of corrosion leakage (GMPs).*					
27. Conveying/ drying	*B - unclean wet equipment could lead to contamination (GMPs).*					
28. Labelling/ storing	*B - post-process contamination because of damaged cans (GMPs). B - growth of thermphiles (GMPs)*					
29.Shipping	*B - post-process contamination because of damaged cans (GMPs).*					