

Principle 7: Establishment of Record-keeping Procedures

HACCP Plan Worksheet 7 : Establishment of Record-keeping Procedures

Name of Product : Cream-filled Bread

Ingredient/ Process Step	CCP No.	CL	Monitoring Procedures					Corrective Actions	Verification Activities	Records
			What	How	Where	Who	Frequent y			
Egg Storage (sugar, salt, skim milk, shortening, wheat flour, yeast)	1 (C)	Antibiotic residue = 0	Antibiotic residue on CoA	Check the CoA	Receiving site	Receiving personnel	Every receiving	1. Rejection of non-complying ingredient	Analysis of antibiotic residue every 1 year	Receiving log
	2 (P)									
	3 (P)	Cracked / broken egg = 0	Cracked/broke n eggs	Inspection of incoming eggs	Receiving site	Receiving personnel	Every receiving	2. Write a report to warehouse mgr.		
	4 (P)									
	5 (R)	Rh = 90-92%	Rh	Measure the Rh	Storage room / warehouse	Warehouse mgr.	Every day	1. Disposition of contaminated ingredients	Calibration of Rh-meter	Warehouse log, Rh operation document, Rh calibration documents, Insects inspection document
	6 (R)	Time < 1 month SSOP = applied	Storage time SSOP application	Check the storage time Check the application of SSOP				2. Correct the cause to prevent recurrences	Inspection of insects	
Receiving egg								3. Maintain record	contamination every 1 month	
								4. Write a report to warehouse mgr.		
Filling with cream								1. Rejection of non-complying ingredient	Customer complaint	Receiving log
								2. Write a report to warehouse mgr.		
Packaging of bread								1. Disposition of non-complying products	Microb. analysis of products	Production log, microb. analysis document
								2. Correct the cause to prevent recurrences		
								3. Maintain record		
								4. Write a report to QA mgr.		
								1. Disposition of non-complying products	Microb. Analysis of products	Production log, microbiological analysis document
								2. Correct the cause to prevent recurrences		
								3. Maintain record		
								4. Write a report to QA mgr.		

Bakery Haccp Manual

Chao Zhang



Bakery Haccp Manual:

Study Guide to accompany Baking and Pastry: Mastering the Art and Craft, 2e The Culinary Institute of America (CIA),2009-04-27 A valuable resource for creating professional baked goods and desserts The study guide to accompany Baking and Pastry Mastering the Art and Craft provides additional support for those learning professional techniques for creating baked goods The second edition book offers over 600 recipes and covers breads pastry dough cookies custards icing pies cakes chocolates and confections The guide helps students learn the main text s step by step methods decorating principles and more This accompaniment is provided through the Culinary Institute of America which is an independent college offering degrees and certificate programs in culinary arts and baking and pastry arts

Professional Baking Wayne Gisslen,2021-11-23 A comprehensive and reliable approach to the foundations of baking ideal for students and early career professionals In the newly revised Eighth Edition to Professional Baking best selling author Wayne Gisslen delivers a comprehensive and accessible introduction to baking practices including the selection of ingredients and proper mixing and baking techniques The book discusses makeup and assembly as well as skilled and imaginative decoration and presentation in a straightforward and learner friendly style Each recipe and formula still includes US and metric measurements The metric measurements have been updated and revised based on the baker s percentages of each ingredient the strong technique instruction of the formulas and recipes remain unchanged from previous editions The clear narrative is accompanied by links to technique videos glossaries and audio pronunciations math tutorials and quizzes to assist the student and professional baker in the development of both foundational and more advanced skills THE NEW EDITION INCLUDES Updates to the art program including new photos tables and illustrations throughout the book Revised and updated formulas and recipes including new material on emulsions revisions to the text explaining mixing techniques no knead breads and double hydration New material and recipes on the construction of entremets and revised material on the Joconde Method and dough lamination This latest edition of Professional Baking is an indispensable resource for both students of baking and professional chefs seeking a sound theoretical and practical foundation in baking practices

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

Food Safety Management Veslemøy Andersen,Huub L. M. Lelieveld,Yasmine Motarjemi,2023-03-28 Food Safety Management A Practical Guide for the Food Industry Second Edition continues to present a comprehensive integrated and practical approach to the management of food safety

throughout the production chain While many books address specific aspects of food safety no other book guides you through the various risks associated with each sector of the production process or alerts you to the measures needed to mitigate those risks This new edition provides practical examples of incidents and their root causes highlighting pitfalls in food safety management and providing key insights into different means for avoiding them Each section addresses its subject in terms of relevance and application to food safety and where applicable spoilage The book covers all types of risks e g microbial chemical physical associated with each step of the food chain making it an ideal resource Addresses risks and controls at various stages of the food supply chain based on food type including a generic HACCP study and new information on FSMA Covers the latest emerging technologies for ensuring food safety Includes observations on what works and what doesn't on issues in food safety management Provides practical guidelines for the implementation of elements of the food safety assurance system Explains the role of different stakeholders of the food supply

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 mass 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

Food Industries Manual M.D. Ranken, Christopher G J Baker, R.C. Kill, 1997-02-28 This unique book is a well respected and highly successful distillation of key information for the food industry With authors from industry and academic world ensuring both commercial relevance and technological rigor this book is bought by food scientists and technologists processors manufacturers packagers and suppliers to the food industry It has always been found as particularly useful for those relatively new to the industry who require quick access to well written summaries of unfamiliar areas and also to those longer serving individuals who require a convenient reference source to subjects that they perhaps have not needed to be up to date with in the recent past

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 Beverage Industry Annual Manual ,1999 Milling & Baking News ,2010 Encyclopedia of Associations ,2003 *Food and Beverage Market Place* ,2000 Companies brand name products key executives mail order food catalogs associations publications *Food Systems and Control* Jenny Ridgwell,1997 **HACCP, a Systematic Approach to Food Safety** Kenneth E. Stevenson,Dane T. Bernard,1999 HACCP, a Systematic Approach to Food Safety Virginia N. Scott,Kenneth E. Stevenson,2006 **Threats to Food Safety** ,2001 **Baking and Pastry** Culinary Institute of America,2004-04 Presents a guide to baking and pastry techniques formulas and presentation covering ingredients equipment and food safety and providing detailed recipes for breads cookies cakes custards icings frozen desserts pies chocolates wedding and specialty cakes and decor **Keyword Index and Quick Reference Guide to the 2001 FDA Model Food Code** Gary Barnes,2002-11 This desktop reference includes regulatory chapters 1 through 8 of the 2001 FDA Model Food Code as well as over 25 000 key words and key phrases in an alphabetical index Looking up a key word or phrase directs the reader to page and citation numbers as found in the FDA Model Food Code **Airline, Ship & Catering Onboard Services Magazine** ,1998-02 Food Service Manual for Health Care Institutions Brenda A. Byers,Carol W. Shanklin,Linda C. Hoover,1994-03-29 This classic in the operation of food service departments covers OSHA guidelines management skills development menu planning product selection facility design and equipment selection **The Food Institute's Resource Guide** Food Institute Information & Research Center,1996

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