

Table (5) : HACCP Plan

Production stage	Hazard type	Critical point	Critical limit	Inspect rate	Supervision method	Supervision responsible	Corrective action	Report	Method of realization	Realization responsible
Pasteurization	CCP Microbiology	Temperature/ time	Temperature of sterilization- 101-110°C not less than Cooling not more than 35°C-	Continually- every hour	Supervising and Recording Temperature/ Time. Calibrating the- thermometers	Quality Engineer	1-adjusting Temperature to required Degree 2- - notifying the Maintenance Department On the Repetition of the Situation 3- re-sterilizing	Report of work line	Observing& Measuring The Temperature/ Time - checking the Q.C forms records - checking the Certificate of thermometers calibration checking the Results of the Lab analysis	Q.C.M
Packing & Firm closure	CCP Microbiology	Firm closure	Safety of the packs and the absence of any cut at the bottom of the cap	Continually- every hour	External Checkup to Realize The absence of any cut	Quality Engineer	1-detaching the tom drums to be recycled 2- notifying the Maintenance Department On the Repetition of Situation	Report of work line	- Check records - inspecting the packs and testing the quality and the sufficiency of the firm closure	Q.C.M