

Central Production Unit Food Safety & Quality Management System Hazard Analysis

Purpose

To clearly define how the hazards identified at Central Production Units will be assessed to determine risk.

Scope

All product categories, processes and procedures conducted at Central Production Units:

Central Production Unit details:

Responsibilities

Responsible Person (s)	Responsibility
Site manager	<p>To ensure that risk assessments are conducted in an appropriate way and in line with the below procedures.</p> <p>To ensure that all identified risk is effectively managed within the operation.</p>
Senior Management	To ensure that risk outcomes are carefully assessed and that the relevant resources are applied to reduce them.

Procedure Details

A Risk Assessment has a structured approach with the objective of characterising the nature of the hazard and the potential/likelihood of harm.

All risk assessments conducted at Central Production Units will include;

1. **Hazard Identification** – The process of identifying and describing hazards that are likely to be present.
2. **Hazard Characterisation** – Identifies the level at which the hazard becomes a concern.
3. **Exposure Assessment** – Describes the likelihood of the hazard occurring.
4. **Risk Characterisation** – Describes the severity of a hazard to the general population.

HACCP Hazard Analysis

The Central Production Unit HACCP plan covers all types of physical, chemical (including allergens) and biological hazards.

Hazard Identification

Each process step detailed in the verified process flow diagrams will be subjected to the hazard identification process. This includes the determination of the presence of, ingress of, growth of and survival of potential hazards.

These elements will be considered for each process step identified in the flow, and will include;

- The identification of the micro-organisms of concern
- The presence or production of possible toxins that may be of concern
- Possible Chemicals and Foreign Body Contamination that may occur
- The possible contamination of raw materials, work in progress (WIP) products and finished products including potential adulteration or deliberate contamination

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Hazard Analysis

Members of the HACCP team will conduct the hazard identification by witnessing the unit operations taking place and through team sessions and discussions away from the operation.

Hazard Analysis

Each identified hazard is risk assessed through the hazard analysis process by the HACCP team to identify if the hazard is significant. Hazards will be risk assessed based on the likely occurrence of the hazard (likelihood) and severity of the potential effects of the hazard being realised (severity).

Likely occurrence of hazard

1. Possibly could occur (unlikely to occur but might).
2. Probably could occur (likely to occur at some time but no history of it occurring).
3. Will occur (at some time it is going to happen or has occurred in the past).

Severity of hazard on consumer safety

1. Minor injury to consumer
2. Consumer in hospital / Serious short-term injury
3. Death of Consumer / Long term illness

Severity	3	3	6	9
	2	2	4	6
	1	1	2	3
		1	2	3
	Likelihood			

A risk rating of 1 or 2 does not require any further action. In this instance the risk score shows that the likelihood of the hazard occurring, and the severity of its effect are insignificant, therefore the hazard does not require further analysis through the decision tree process.

Hazards with risk scores of 3 and 4 are likely to be controlled by site wide prerequisite programmes and risk scores of 6 and 9 are potential CCPs or operational prerequisites.

Control Measures

Control measures are those actions and / or activities that are required to prevent, eliminate or reduce the occurrence of each significant hazard to acceptable levels. Once significant hazards (i.e. risk rating of 3 or above) have been identified the control measures in place will be identified. Control measures will take the form of either specific operations for single hazards or in the form of a prerequisite program. For some hazards there will be more than one control measure and / or prerequisite program in place.

Hazard Analysis Summary

Identification of hazards, risk assessment, description of control measures and the results of the CCP decision tree are all recorded on the HACCP Plan document.

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