Assignment for HACCP course

1. Develop a flow chart of the unit operations in producing the product at your place of employment if it is a food manufacturing facility. If you are not at a food plant, make a visit to a local food plant and obtain permission to make a flow chart of their operations.

2. Conducting a hazard analysis is Principle 1 of HACCP and it comprises several aspects. Conduct such a hazard analysis on the product for which you have compiled a flow chart in question 1, according to the requirements contained in this principle which includes:
   a. Identifying the potential hazards in all three categories i.e. biological, chemical and physical for each of the steps indicated in the flow chart above
   b. List the possible causes / sources of each of the identified hazards
   c. Determine acceptable levels of the identified hazards
   d. Determine appropriate control measures to prevent each of the identified hazards.

3. Making use of the Critical Control Point decision tree, apply its methodology for each process step in the flow diagram, in sequence, to identify whether that step is a CCP or not.