

The Dried Fruit Company

The Dried Fruit Company prepares a variety of products. The HACCP team has developed a Drying SOP that ensures that all products are dried to the correct water activity. Inadequate drying will result in reduced shelf life of the product, potential growth of pathogenic bacteria, spore forming bacteria and yeast and mold which could result in mycotoxins.

The company uses a commercial dryer that has 14 racks. The operator spreads the prepared fruit on the trays and places in dryer. The fruit is dried at 55 °C with an air velocity of 1.5 m/s for 24 hours. This drying rate ensures the product will achieve a a_w of ≤ 0.60 . The operator measures the a_w at the end of 24 hours taking samples from the bottom, middle and top trays. If the water activity is >0.6 the fruit is returned to the dryer for an additional 2 hours and then checked again.

The drying parameters and water activity are recorded on the Daily Water Activity Record. All operators are trained on the method to calibrate the water activity meter. The meter is calibrated daily by the operator. Every two weeks the Production Supervisor observes the operator complete this calibration task.

The Quality Assurance department reviews the records at the end of the week to ensure the operator is monitoring the process correctly, equipment calibration and maintenance has been done and corrective actions are followed if the water activity is incorrect. Finished product microbiological testing is done on 5 randomly selected batches of finished products before they are shipped to market.

Complete the Food Safety Plan Table on the following page.

Food Safety Plan Table: Meets B.C. Regulatory Requirements**PRODUCT NAME: Dried Fruit**

1. Identifying Hazards (Regulatory Requirement)	2. Identifying Critical Control Points (Regulatory Requirement)	3. Establishing Critical Limits (Regulatory Requirement)	4. Establishing Monitoring Procedures (Regulatory Requirement)	5. Establishing Corrective Actions (Regulatory Requirement)	6. Establishing Verification Procedures (Pending Regulatory Requirement)	7. Keeping Records (Pending Regulatory Requirement)