

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)
<p>Biological hazard: Reduced shelf life of the product due to inadequate dehydrating (pathogen growth, spore forming bacteria and yeast and mold which could result in mycotoxins.</p>	<p>CCP#1B Drying</p>	<p>$A_w \leq 0.60$</p>	<ol style="list-style-type: none"> Operator measures the water activity of the product from each batch, using three samples from each batch (bottom, middle and top trays). The operator calibrates the water activity every day at the start of production. The operator records the dryer temperature, air velocity and water activity on the Daily Water Activity Record. 	<p>When critical limits are not met for the batch of dried fruit:</p> <ol style="list-style-type: none"> The fruit must be dried for a longer period until the water activity reaches ≤ 0.6, or the product must be destroyed. Immediately investigate the cause of the non-conformance and take necessary corrective actions to prevent reoccurrence. Record all non-conformances and corrective actions taken on the Daily Water Activity Record including date, time, and initials. 	<ol style="list-style-type: none"> At the end of each production week, QA reviews the Daily Water Activity Records to ensure that it has been properly completed. Finished product micro testing is done on 5 randomly selected batches per month. Every two weeks the Production Supervisor ensures that the calibration of the water activity meter follows the written monitoring procedure (Water Activity meter calibration SOP). If non-conformance is found during the verification procedure, QA Supervisor immediately investigates the cause of the non-conformance and takes necessary corrective actions to prevent reoccurrence. QA Supervisor records all observations on the Daily Water Activity Record. 	<p>Daily Water Activity Record.</p>