

GENERIC OLIVE OIL EXTRACTION PROCESS - HACCP PLAN

DETERMINING POINTS OF CONTROL

The method used to establish CCP's and CP's within this HACCP plan has been based on the significance of each hazard as determined by the hazard analysis process. It should be noted that only **food safety and quality** hazards have been identified.

Risk = Likelihood x Severity

Likelihood – what is the likelihood of the hazard occurring?

Likelihood	
1 =	Improbable: The hazard may occur once every five years
2 =	Remote Possibility: The hazard may occur once per production season
3 =	Occasional Event: The hazard may occur once per production month
4 =	Probable Event: The hazard may occur once per production week
5 =	Frequent Event: The hazard may occur once per production day

Severity – what are the consequences if the hazard occurs?

Severity	
1 =	Negligible The hazard has no impact or is not detectable
2 =	Marginal The hazard impacts on customer expectations (customer complaints)
3 =	Considerable The hazard impacts on customer requirements (Product Specifications)
4 =	Major The hazard impacts on legal requirements (FSANZ Food Standards)
5 =	Critical The hazard impacts on public health (Product Safety Specifications)

Likelihood	Severity				
	1 Negligible	2 Marginal	3 Considerable	4 Major	5 Critical
1 Improbable	1	2	3	4	5
2 Remote	2	4	6	8	10
3 Occasional	3	6	9	12	15
4 Probable	4	8	12	16	20
5 Frequent	5	10	15	20	25

Assessment of Significance – total assessed risk score will be between 1 and 25

All hazards defined as significant within the Hazard Analysis Table have been carried over to the HACCP Table as a CCP. These hazards are all monitored and a record of that activity maintained. Hazards defined as not significant within the Hazard Analysis Table maybe carried over to the HACCP Table as a CP. These hazards may not be monitored or a record maintained.