

GENERIC OLIVE OIL EXTRACTION PROCESS - HACCP PLAN

HAZARD ANALYSIS REPORT – FOOD SAFETY

Receival

Step	Potential Hazard	Cause	Preventive / Control Measure	Risk	Validation
Receival	Biological Contamination -Pathogens -Yeasts -Moulds	- Harvesting procedures - Poor Handling of Product - On Farm Storage Procedures - Transport Procedures	- Approved Supplier program - Monitor all Olives Raw Material (Harvested Olive) Specifications and Inspection Procedure	$1 \times 5 = 5$ Not Significant	Approved Supplier Program assures all suppliers to this process with the safety and quality of fruit supplied by adhering to the principles of <i>CODEX Alimentarius</i> . Only suppliers operating under an accredited (HACCP based) Olivecare Approved supplier Program are registered as approved suppliers. Microbiological contamination is controlled by washing fruit in the Wash / Clean step of this process. Olive Oil has a low pH and low water activity $A_w < 0.9$ product. Hence it is not a suitable medium to support the growth or survival of micro-organisms.