	NAME OF THE COMPANY	Doc.No. ABC/PR/05
TITLE	Standard Operating Procedures	ISSUE NO : 1.0 REVISION NO.: 00 Issue Date: 01 Sept. 2022

HAZARD ASSESSMENT

	Prepared by	Reviewed By	Approved by
Name			
Function			
Date			
Signature			

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AMENDMENT RECORD SHEET

Issue	ssue No.1.0 Date 01.09.2022			Date 01.09.2022	
SI No	Document No	Currer	nt Revision Rev.No	Date	Nature of Change
		No			

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HAZARD ASSESSMENT PROCEDURE

Objective:

To establish a procedure to define the criteria for hazard assessment and determing the criteria for categorization of control measures as CCP/ OPRP.

Scope:

This applies to all products or product categories handled in the company.

Responsibility:

Food safety Team & External experts (if required)

Procedure:

Hazard analysis:

A hazard assessment is conducted to determine, for each food safety hazard identified its elimination or reduction to acceptable levels is essential to the production of a safe food, and whether its control is needed to enable the defined acceptable levels to be met.

Each food safety hazard is evaluated according to the possible severity of adverse health effects and the likelihood of their occurrence based on the following parameters:

S.No	Likelihood of occurrence prior to control measures	Score
1	Most likely (daily)	4
2	Likely (Weekly)	3
3	Least likely (Monthly)	2
4	Negligible(Six months)	1

S.No	Severity to adverse health effect on intended use	Score
1	Hospitalization	4
2	Illness	3
3	Medication	2
4	Inconvenience	1

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Calculation formula for Significant food safety hazard

Likelihood factor X severity factor = Significant Food Safety Hazard

The total risk factor 9 and above will be considered as Significant Food Safety Hazard and further evaluated for CCP/OPRP determination using decision tree as per Clause 8.5.2.4 of ISO 22000:2018.

Selection and categorization of Control measures (8.5.2.4 of ISO 22000:2018)

Based on the hazard assessment, selection of appropriate control measure or combination of control measures are identified as to control measures to be managed as OPRP or CCP

Will be done based on the following criteria:

	The likelihood of failure of functioning of control measure	Yes	No
Α	- control moderno	3	1
	Severity of consequence of above failure on the identified significant food	High	Low
В	safety hazard	3	1
С	Severity of consequence of above failure in relation to other control	High	Low
	measures	3	1
D	The above control measure is specifically established and applied to	Yes	No
	reduce hazard level to acceptable level	3	1
Е	E Whether the control measure is a single or a part of combination of control measures	Single	Part
		3	1
F	Feasibility of establishing critical limit or action criterion	Yes	No
		3	1
G	Feasibility of monitoring to detect failure to remain within critical limit / observable	No	Yes
	action criterion	3	1
Н	Feasibility of applying timely correction in case of failure	No	Yes
		3	1

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Rating Methodology: A+B+C+D+E+F+G+H

Score	Control Measure
14- 24	HACCP PLAN
Below 14	OPRP

5.0 Reference

Nil

6.0 Records

Hazard Analysis worksheet CCP/OPRP Plan