

Performance Planning Value Chain (PPVC) ||||Cold Chain
 |||| HACCP |||| ISO 22000 2018 |||| FSSC ||||Food Safety Standards

PPVC Stage	Cold Chain Operations Example	ISO 22000:2018 Reference	HACCP Application	FSSC 22000 Focus
1. Strategic Intent	Ensure safe, timely delivery of chilled/frozen products with minimal loss	Clause 5.2: Food Safety Policy	Foundation for hazard identification	Integration of FSMS with business strategy
2. Strategic Alignment	Set KPIs for OTIF, temperature holding, waste, and reefer uptime	Clause 6.2: Objectives and Planning	Align CCPs and OPRPs with product goals	Risk-based thinking aligned to FSMS goals
3. Performance Planning	Define temp limits, validate SOPs, plan training and resources	Clause 7.5: Documented Information, 8.5: Monitoring CCPs	Set CCPs, monitoring plans, corrective actions	Program and resource planning under FSMS
4. Performance Deployment	Train pickers, define reefer SOPs, implement data loggers, assign responsibilities	Clause 7.2: Competence, 8.1: Operational Control	Operational execution of HACCP plan	Effective deployment of prerequisite programs

5. Performance Monitoring	Monitor excursions, audit temp logs, collect QA records, track nonconformance	Clause 9.1: Performance Evaluation	Ongoing monitoring and verification	Internal audits, real-time monitoring
6. Performance Review	Conduct RCA on spoilage, analyze trends, assess supplier/cold room performance	Clause 9.3: Management Review	Evaluate effectiveness of HACCP plan	Management review, food defense checks
7. Learning & Improvement	Revise SOPs, retrain drivers, optimize picker route to reduce exposure	Clause 10.2 & 10.3: Corrective Action, Improvement	Update HACCP plan based on feedback	Continuous improvement, update FSMS files