1. SCOPE
2. The point of receival at the ackee to determine acceptance or rejection
3. PURPOSE
4. The purpose of this procedure is to ensure that the potential hazard from extraneous matter and chemical contamination from excess hypoglycin in unopened ackees or in ackees that have not been opened naturally either on the tree or by racking is not accepted at receiving process.
5. DEFINITIONS
   1. **Hypoglycin:** is a naturally occurring toxic organic compound found in ackee.

* 1. **Contaminant:** any substance that causes water air or food to no longer be suitable for use.
  2. **Critical Limit:** A criterion that must be met for each preventative measure associated with a critical control point.
  3. **Hazard:** A biological, chemical, or physical property that may cause a food to be unsafe for consumption.
  4. **Monitor:** To conduct a planed sequence of observations or measurements to assess whether a CCP is under control and to produce an accurate record for future use.
  5. **Tree Ripe Ackee:** Ackees opening naturally on the tree which must be harvested and delivered on the same day.

1. PROCEDURE

1. **Critical Limits and Monitoring**
2. The vehicle is inspected for general cleanliness.
3. Inspect every lot of ackees.
4. A minimum of 4 - 12 opened pods of ackees is taken from each vehicle or 2per bag and examined visually for:
5. extraneous matter (should be free from fecal contamination, excess soil and other extraneous matter)
6. maturity of Ackees (stages 7-9),, which is indicated by:
7. The colour of the fruit i.e. pods all red or yellow, not green
8. The seed colour (should be black or brown, not purple which is a sign of immaturity)
9. The raphe is pink or red in colour and not colourless.
10. All pods are open along the seams
11. The raphe or membrane should be easily removable.
12. Ackees are rejected if 50% of the pods examined do not meet the required standard.
13. Information is documented on Ackee Receival Monitoring Form and reviewed weekly by Quality Manager
14. Other factors which are observed and recorded, but which are not critical are:
15. the name of the supplier
16. the sanitary condition of the vehicle (should be clean)
17. Tree Ripe Ackees

Aging Chart

Forced open chart

1. Receiver utilizes the aging and forced opening chart to ensure that the ackee is harvested on the same day as delivery.
2. 100% inspection is required. During inspection any deviation to suggest compromise of the aging or forced opening the supervisor escalates it to the Production Manager.
3. Individual supplier is restricted to 50 dozens per day.
4. Production Manager/Quality Manager/Functional Manager
   1. Checks to determine if the findings are concurrent with the specifications for receiving.
   2. If further discussion is required the Production Manager liaison with the Quality Manager.
   3. If the findings concur with the Supervisors finding the batch is rejected and the supplier removed from the list.
5. RECORDS

The log of Ackee Receiving Monitoring Form

[..\..\..\..\FORMS\CCP Forms\Ackee\Monitoring form for Ackee Receival\Monitoring form for Ackee Receival.docx](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\FORMS\CCP%20Forms\Ackee\Monitoring%20form%20for%20Ackee%20Receival\Monitoring%20form%20for%20Ackee%20Receival.docx)

1. REFERENCES

Ackee Maturity Index Chart

Aging Chart

[T:\FSSC 22000 Management System\Tool\Tree Ripen Ageing Chart\Tree Ripen Ageing Chart.docx](file:///T:\FSSC%2022000%20Management%20System\Tool\Tree%20Ripen%20Ageing%20Chart\Tree%20Ripen%20Ageing%20Chart.docx)

Forced open chart

[T:\FSSC 22000 Management System\Tool\Forced open chart\Forced open chart.docx](file:///T:\FSSC%2022000%20Management%20System\Tool\Forced%20open%20chart\Forced%20open%20chart.docx)

Suppliers Requirements

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Suppliers Guarantee

[..\..\..\..\FORMS\Suppliers guarantee 2015\ackee suppliers guarantee Nov 2015.doc](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\FORMS\Suppliers%20guarantee%202015\ackee%20suppliers%20guarantee%20Nov%202015.doc)

Corrections and Corrective Actions

[..\..\..\ManagementSystemProcedures\CorrectionsAndCorrectiveActions\CorrectionsandCorrectiveActions.docx](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\PROCEDURES\ManagementSystemProcedures\CorrectionsAndCorrectiveActions\CorrectionsandCorrectiveActions.docx)

Approved Supplier List

[..\..\..\..\Approved Suppliers\Ackee Suppliers List July 2016.docx](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\Approved%20Suppliers\Ackee%20Suppliers%20List%20July%202016.docx)

1. DOCUMENT CONTROL INFORMATION
2. APPROVAL AUTHORITY

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| --- | --- | --- | --- |
| Authored by; | REVISED BY | APPROVAL BY | DATE |
| Monacia Williams | Owen Glave and Food Safety Team | Food Safety Team | March 27, 2015 |