1. **Scope**
2. The activities from visual inspection to weighting
3. **PURPOSE**
4. To ensure hazards that can potentially cause Chemical contamination from excess hypoglycin in immature ackees are rejected at sorting.
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. **HACCP:** Hazard Analysis Critical Control Points
  3. **Corrective Action:** Procedures to be followed when a deviation occurs.
  4. **Critical Control Point (CCP):** A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.
  5. **Critical Limit:** A criterion that must be met for each preventative measure associated with a critical control point.
  6. **Deviation:** Failure to meet a critical limit.
  7. **Hazard:** A biological, chemical, or physical property that may cause a food to be unsafe for consumption
  8. **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 in
  9. **Verification:** The use of methods, procedures, or tests in addition to those used in monitoring to determine if the HACCP procedure results are in compliance.
  10. **Validation:** The use of methods, procedures, or tests other than those used in monitoring and verifying to ensure the HACCP procedures results are correct.

1. **PROCEDURE**
2. **Responsibility**

**Receival Supervisor/Functional Responsibility**

1. The ackees shelled for cutting are inspected visually:
2. To ensure that all ackees have raphe that is red in colour
3. To ensure that all ackees have seeds those are hard and black or dark brown.
4. To ensure that all ackees accepted are mature
5. If ackees are rotten, soft or show any other sign of decay, they are discarded.
6. If any Ackee selected is not mature, it is rejected and discarded.
7. Monitor the quality of ackees from each supplier. If more than 10% of the ackees from a particular supplier does not comply with the required specifications, or are found to be contaminated with extraneous matter, the supplier is notified. Further control of this CCP is exercised by dumping of ackees which do not meet the accepted criteria.
8. **QC Assistant/Functional responsibility**
9. Performs 3 minimum weekly spot checks during production.
10. **Quality Manager/Functional responsibility**
11. Review the monitoring forms weekly
12. **RECORDS**

CCP 1

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System Deviation Report

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CCP Review Form

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1. **REFERENCES**

Correction and Corrective Actions

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

Ackee Receival Procedure

[..\Ackee Receival\ackee receival.docx](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\PROCEDURES\HACCP%20PROCEDURES\Ackee%20CCP\Ackee%20Receival\ackee%20receival.docx)

Approved Supplier List

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

1. **DOCUMENT CONTROL INFORMATION**
2. **APPROVAL AUTHORITY**

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| --- | --- | --- | --- |
| Authored by; | REVISED BY | APPROVAL BY | DATE |
| Monacia Williams | Food Safety Team | Food Safety Team | September 25, 2018 |