1. SCOPE
2. The activities from cutting to sorting of arils
3. PURPOSE
4. To ensure hazards that can cause physical contamination from extraneous matter and chemical contamination from hypoglycin due to incomplete removal of raphe or seed in the cut ackee arils.
5. DEFINITIONS
   1. **Aril**: the fleshy protrusion from the ackee seed
   2. **Clean aril**: arils from which seeds and raphe been removed
   3. **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**

**Functional Supervisor/Functional Responsibility**

1. **Critical Limits and Monitoring**
2. The Cleaning Room Supervisor shall continually inspect the ackees which are being cut and shall record the findings of the inspection at least three times daily.
3. The cleaned ackees are inspected visually:
4. For the presence of extraneous matter (should be free from extraneous matter)
5. To ensure that all traces of the raphe or membrane have been removed from the arils.
6. The cleaned arils are spread out on the inspection table and are further inspected in order to remove any unclean arils that might have escaped the first inspection.
7. If there is extraneous matter on the clean arils which is physical and can be removed without damaging the product, it is removed; otherwise the affected aril(s) are removed and discarded.
8. If any traces of raphe or membrane are seen in cut arils, the affected arils are set aside for re-cleaning. If there is a significant level of re-work that can be attributed to any cutter, that person is retrained.
   * 1. **Verification**
9. **QC Assistant/Functional Responsibility**

Performs 3 minimum weekly spot checks during production.

Periodic checks on approximately every 5th code of canned ackees are also carried out to ensure that the hypoglycin levels are kept below 100 ppm.

* + 1. **Quality Manager/Functional Responsibility**

Review the monitoring forms weekly

1. RECORDS

The log of CCP2 Monitoring Form

[..\..\..\..\FORMS\CCP Forms\Ackee\CCP 2 Ackee Cleaning and Final Inspection and Sorting Form\CCP 2 Ackee Cleaning and Final Inspection and Sorting Form.docx](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\FORMS\CCP%20Forms\Ackee\CCP%202%20Ackee%20Cleaning%20and%20Final%20Inspection%20and%20Sorting%20Form\CCP%202%20Ackee%20Cleaning%20and%20Final%20Inspection%20and%20Sorting%20Form.docx)

System Deviation Report

[..\..\..\..\FORMS\CCP Forms\Ackee\System Deviation Report\System Deviation Report.docx](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\FORMS\CCP%20Forms\Ackee\System%20Deviation%20Report\System%20Deviation%20Report.docx)

CCP Review Form

[..\..\..\..\FORMS\CCP Forms\Ackee\Review Form Ackee\CCP Review Form - Ackee.docx](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\FORMS\CCP%20Forms\Ackee\Review%20Form%20Ackee\CCP%20Review%20Form%20-%20Ackee.docx)

1. REFERENCES

Corrections and Corrective Actions

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

Hypoglycin Test Results (Kept in Quality lab)

1. DOCUMENT CONTROL INFORMATION
2. APPROVAL AUTHORITY

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