1. **SCOPE**
2. Unloading of retort to unloading of cooling tank
3. **PURPOSE**
4. To ensure that there is no survival and growth of biological contaminants of public health significance (mainly *Clostridium botulinum*)
5. **DEFINITIONS**

N/A

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

**QC Manager/QC Assistant/ Functional Responsibility**

1. **Critical Limits and Monitoring**
2. The drain water from the Retort baskets shall be monitored as it comes from the cooling tank.
3. For each cook the residual chlorine level of the water is measured. The chlorine level should be between 0.5 and 2.0 ppm.
4. If there is any deviation the chlorine levels are adjusted. Additionally the cans are visually examined to check for any evidence of leaking. Cans will be held for 14 days to further determine any sign of blowing.
5. A deviation form is completed if residual chlorine levels falls outside the range.
6. **Verification**
   * 1. **QC Assistant/Functional Responsibility**

In addition, it is verified by spot checks of cook records against the actual readings.

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

Review the monitoring forms weekly

1. **RECORDS**

The log of CCP 4&5 monitoring form

[..\..\..\..\FORMS\CCP Forms\Ackee\CCP 4 & 5 Retorting & Cooling\CCP 4 & 5 Retorting & Cooling.docx](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\FORMS\CCP%20Forms\Ackee\CCP%204%20&%205%20Retorting%20&%20Cooling\CCP%204%20&%205%20Retorting%20&%20Cooling.docx)

Daily Sanitation Form

[..\..\..\..\FORMS\PRP FORMSSS\Sanitation](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\FORMS\PRP%20FORMSSS\Sanitation)

CCP Review Form

[..\..\..\..\FORMS\CCP Forms\Ackee\Review Form Ackee\CCP Review Form - Ackee.docx](file:///T:\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)

Preparation of Cooling Tank

[..\..\..\Work Instructions\Ackee\Preparation of Cooling Tank.docx](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\PROCEDURES\Work%20Instructions\Ackee\Preparation%20of%20Cooling%20Tank.docx)

Sanitation Procedure

[..\..\..\PreRequisiteProcedures\SanitationProcedure\SanitationProcedure.docx](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\PROCEDURES\PreRequisiteProcedures\SanitationProcedure\SanitationProcedure.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 |