1. **SCOPE**
2. The activities from grinding to baking
3. **PURPOSE**
4. The purpose of this procedure is to ensure that the potential hazard of Physical contamination from pieces of wire which make break off from the sieve and become trapped in the flour is prevented.
5. **DEFINITIONS**
   1. **Bammy:** Bammy or bami is a traditional Jamaican cassava flatbread descended from the simple flatbread
   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.
   11. **Contaminant:** any substance that causes water air or food to no longer be suitable for use
6. **PROCEDURE**
7. **Responsibility**

**Bammy Room Supervisor/QC manager/QC Assistant/ Functional Responsibility**

1. **Critical Limits and Monitoring**
2. The sieve operator shall monitor the sieve prior to and after each batch of flour is prepared.

1. For each batch the following are monitored:
2. The joints of the sieve
3. The union of the wire with the sides of the sieve
4. The unity of the wire forming the base of the sieve.
5. If there is any sign that the unity in the sieve is compromised the sieve must be removed from production and taken to the maintenance department for repair.
6. Where the defect is noticed after the flour has been sieved a deviation report must be completed and the flour must be set aside for a decision to be made.
7. **Verification**
8. **Quality Assistant/Functional Responsibility**

Spot checks of sieve condition are verified against the Monitoring Form.

1. **Quality Manager/ Functional Responsibility**

The CCP is reviewed at least once weekly

1. **RECORDS**

The Log of CCP1 Monitoring Form

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System Deviation Report

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CCP Review Form

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1. **REFERENCES**

Corrections and Corrective Actions

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

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| **Monacia Williams** | Food Safety Team | Food Safety Team | September 25, 2018 |