1. **SCOPE**
2. The activities from sieving to packaging
3. **PURPOSE**
4. The purpose of this procedure is to prevent chemical contamination resulting from raw flour in the middle of the bammies. This can cause stomach puffiness and upset stomach and microbiological contamination due to mould growth from excess moisture.
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.

* 1. **Deviation:** Failure to meet a critical limit.
  2. **Hazard:** A biological, chemical, or physical property that may cause a food to be unsafe for consumption
  3. **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
  4. **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.
  5. **Validation:** The use of methods, procedures, or tests other than those used in monitoring and verifying to ensure that expected results of the HACCP procedures results are achieved.
  6. **Contaminant:** any substance that causes water air or food to no longer be suitable for use

1. **PROCEDURE**

1. **Responsibility**

**Bammy Room Supervisor/Functional Responsibility**

1. **Critical Limits and Monitoring**
2. The Supervisor shall check the length of time that the bammy (cocktail and regular) remains on the baking iron baking time shall be a minimum of 20 minutes.
3. The bammy should also be monitored for colour i.e. the colour should be such as to indicate proper baking. (Bammy should show a browning of colour on both sides)
4. Bammy coming off baking iron should show some degree of pliability and no form of toughness or crispiness. (This results from over-baking).
5. If the cook time has not been maintained (under baked) or the Bammies are over-baked, they must be discarded to prevent them from entering the trade
6. **Verification**

**Quality Assistant/Functional Responsibility**

1. Spot checks of baked Bammies are verified against the Monitoring Form
2. **Quality Manager/ Functional Responsibility**

The CCP is reviewed at least once weekly

1. **RECORDS**

The Log of the CCP2 Monitoring Form

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System Deviation Report

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CCP Review Form

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1. **REFERENCES**

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