1. **SCOPE**
2. Addition of ingredients to kettle to filling of bottles
3. **PURPOSE**
4. To prevent the growth of Biological microorganisms of public health significance
5. **DEFINITIONS**
   1. **Jam:** This is preparations of [fruits](http://en.wikipedia.org/wiki/Fruit), [vegetables](http://en.wikipedia.org/wiki/Vegetable) and [sugar](http://en.wikipedia.org/wiki/Sugar), often [canned](http://en.wikipedia.org/wiki/Canning) or sealed for long-term storage
   2. **Jelly:** This is a clear or translucent fruit spread or preserve
   3. **Brix:** This is the sugar content of an aqueous solution
   4. **pH:** This is the negative log of the activity of the hydrogen ion in an aqueous solution
   5. **HACCP:** Hazard Analysis Critical Control Points
   6. **Corrective Action:** Procedures to be followed when a deviation occurs.
   7. **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.
   8. **Critical Limit:** A criterion that must be met for each preventative measure associated with a critical control point.
   9. **Deviation:** Failure to meet a critical limit.
   10. **Hazard:** A biological, chemical, or physical property that may cause a food to be unsafe for consumption
   11. **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
   12. **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.
   13. **Validation:** The use of methods, procedures, or tests other than those used in monitoring and verifying to ensure the HACCP procedures results are correct.
6. **PROCEDURE**
7. **Responsibility**

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

1. **Critical Limits and Monitoring**
2. For each cook the following are monitored:
3. **Initial Brix of each cook. Initial brix is taken prior to the addition of pectin.**

This is determined by removing a sample from the cook, cooling it and then checking it on the refractometer. The initial Brix should be 56 degrees.

1. **Cook time and finished Brix**

Cook time should be for a minimum of 30 minutes after all ingredients have been added. Finished Brix should be determined as in (a) and should not be below 65°Brix.

1. **Finished temperature**

The temperature at the end of cooking should be above 195°F.

1. **Finished pH**

The finished pH at the end of cooking should be between 2.9 and 3.2.

1. **Bottling temperature**

The bottling temperature should not be allowed to fall below 185°F

1. If there are any deviations from the specifications, the Quality Control Manager is notified and the batch is held until a decision is taken as to the corrective action which should be made. The lot is released against results for that batch.
2. Where a Deviation Cook Schedule is developed by a Process Authority, the deviation cook may be followed.
3. A Deviation Report is completed if; a minimum of 30 minutes after all the ingredients have been added:
   * + The final Brix falls below 65 degrees Brix
     + The final pH is outside of the 2.9 - 3.2
   1. **Verification**
4. **Quality Assistant/Functional Responsibility**

It is verified by spot checks

1. **Quality Manager /Functional Responsibility**

This CCP is reviewed at least weekly

1. **RECORDS**

CCP 1 Monitoring Form

[..\..\..\FORMS\CCP Forms\Jams & Jellies\Cooking CCP 1 Monitoring Form\Cooking CCP 1 Monitoring Form.docx](../../../FORMS/CCP%20Forms/Jams%20&%20Jellies/Cooking%20CCP%201%20Monitoring%20Form/Cooking%20CCP%201%20Monitoring%20Form.docx)

System Deviation

[..\..\..\FORMS\CCP Forms\Jams & Jellies\System Deviation Report\System Deviation Report.docx](../../../FORMS/CCP%20Forms/Jams%20&%20Jellies/System%20Deviation%20Report/System%20Deviation%20Report.docx)

CCP Review Form Jams and Jellies

[..\..\..\FORMS\CCP Forms\Jams & Jellies\CCP Review Form-Jams & Jellies\CCP Review Form-Jams & Jellies.docx](../../../FORMS/CCP%20Forms/Jams%20&%20Jellies/CCP%20Review%20Form-Jams%20&%20Jellies/CCP%20Review%20Form-Jams%20&%20Jellies.docx)

1. **REFERENCES**

Correction and Corrective Actions

[..\..\ManagementSystemProcedures\CorrectionsAndCorrectiveActions\CorrectionsandCorrectiveActions.docx](../../ManagementSystemProcedures/CorrectionsAndCorrectiveActions/CorrectionsandCorrectiveActions.docx)

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

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