1. **SCOPE**
2. Addition of ingredients to kettle to filling of bottles
3. **PURPOSE**

To prevent the growth of Biological microorganisms of public health significance

1. **DEFINITIONS**
   1. **Brix:** This is the sugar content of an aqueous solution as measured by a refract meter.
   2. **pH:** This is the negative log of hydrogen ion in an aqueous solution as measured by a pH meter
   3. **HACCP:** Hazard Analysis Critical Control Points
   4. **Corrective Action:** Procedures to be followed when a deviation occurs.
   5. **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.
   6. **Critical Limit:** A criterion that must be met for each preventative measure associated with a critical control point.
   7. **Deviation:** Failure to meet a critical limit.
   8. **Hazard:** A biological, chemical, or physical property that may cause a food to be unsafe for consumption
   9. **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
   10. **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.
   11. **Validation:** The use of methods, procedures, or tests other than those used in monitoring and verifying to ensure the intended results of the HACCP procedures are attained.
2. **PROCEDURE**
3. Responsibility

**Kettle Operator/Functional Responsibility**

1. **Critical Limits and Monitoring**
2. For each cook the following are monitored:
3. **Brix of each cook**

This is determined by removing a sample from the cook, cooling it and then checking it on the refractometer.

The initial and final Brix for sauces shall be between 3 - 19 degrees (sweet sauces: 30-45). For jerk seasonings Brix should be between 20° and 30°

1. **Cook time and finished Brix**

Cook time shall be for a minimum of 15 minutes after the minimum cook temperature of 190°F is achieved. Finished Brix shall be determined as in (a) and should not exceed 5 - 19 degrees (For sweet sauces: 30-45)

1. **Finished temperature**

The temperature at the end of cooking should be between 190°F and 220°F

1. **Finished pH**

The finished pH at the end of cooking shall be between 3.2 - 3.4 for sauces and 3.2 – 4 for jerk seasoning.

1. **Bottling Temperature**

The bottling temperature for sauces should not be lower than 185°F and 170oF for jerk seasoning.

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. This lot is released against commercial sterility results for that batch.
2. Where a deviation cook schedule is developed by a Process Authority, the deviation cook maybe followed.
3. A deviation report is completed if the parameters as indicated are not met at the end of cooking.
4. **Verification**
5. **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

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System Deviation Report

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CCP Review Sauce

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

CCP Review Jerk Seasoning

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1. **REFERENCES**

Corrections and Corrective Actions

[..\..\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 |
|  | Food Safety Team | Food Safety Team | April 9, 2015 |