1. SCOPE
2. To wash the prepared ackee arils so as to remove any traces of foreign matter which may pose a physical hazard to the safety of the food.

1. RESPONSIBILITIES
2. General Employees or a senior supervisor is responsible for preparing acidified solution for washing.
3. The wash operator is responsible for the removal of foreign matter, washing of the ackee, filling of cans with ackee and for renewal of the acidified solution after each batch.
4. PROCEDURE
5. An acidified solution is made of acetic acid and water.
6. The ackee is washed in two changes of acidified water to remove any foreign matter.

(The water is changed after each large tub of ackee is washed)

1. Washed ackee is drained, filled into can, and weighed.

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| Authored by; | REVISED BY | APPROVAL BY | DATE |
| Monacia Williams | Food Safety Team | Food Safety Team | 29-3-2016 |