1. **SCOPE**

Unloading of retort to unloading of cooling tank

1. **PURPOSE**

To ensure that there is no survival and growth of biological contaminants of public health significance (mainly *Clostridium botulinum*)

1. **DEFINITIONS**

N/A

1. **PROCEDURE**
2. **Responsibility**

**QC Officer/ Functional Responsibility**

1. **Critical Limits and Monitoring**
2. The drain water from the Retort baskets shall be monitored as it comes from the cooling tank.
3. For each cook the residual chlorine level of the water is measured. The chlorine level should be between 0.5 and 2.0 ppm.
4. If there is any deviation the chlorine levels are adjusted. Additionally the cans are visually examined for any evidence of leaking. Cans will be held for 14 days to further determine any signs of blowing.
5. A deviation form is completed if residual chlorine levels falls outside the range.
6. **Verification**
   * 1. **QC Officer/Functional Responsibility**

In addition, it is verified by spot checks of cook records against the actual readings.

* + 1. **Food Safety Team Leader/ Functional Responsibility**

Review the monitoring forms weekly

1. **RECORDS**

The log of CCP 3&4 monitoring form

[..\..\..\..\FORMS\CCP Forms\Callaloo\Callaloo Inspection Form](../../../../FORMS/CCP%20Forms/Callaloo/Callaloo%20Inspection%20Form)

Daily Sanitation Form

[..\..\..\..\FORMS\PRP FORMSSS\Sanitation\Daily Internal Sanitation Audit Form June 27, 2019.......docx](../../../../FORMS/PRP%20FORMSSS/Sanitation/Daily%20Internal%20Sanitation%20Audit%20Form%20June%2027,%202019.......docx)

[..\..\..\..\FORMS\PRP FORMSSS\Sanitation\Sanitation- Daily Outside Sanitation Audit Form.docx](../../../../FORMS/PRP%20FORMSSS/Sanitation/Sanitation-%20Daily%20Outside%20Sanitation%20Audit%20Form.docx)

CCP Review Form

[..\..\..\..\FORMS\CCP Forms\Callaloo\CCP Review Form-Callaloo A2\CCP Review Form-Callaloo December 3, 2018.docx](../../../../FORMS/CCP%20Forms/Callaloo/CCP%20Review%20Form-Callaloo%20A2/CCP%20Review%20Form-Callaloo%20December%203,%202018.docx)

1. **REFERENCES**

Corrections and Corrective Actions

[..\..\..\ManagementSystemProcedures\CorrectionsAndCorrectiveActions\Corrections and Corrective Actions.doc.docx](../../../ManagementSystemProcedures/CorrectionsAndCorrectiveActions/Corrections%20and%20Corrective%20Actions.doc.docx)

Preparation of Cooling Tank

[..\..\..\Work Instructions\Callaloo\Preparation of Cooling Tank.docx](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\PROCEDURES\Work%20Instructions\Callaloo\Preparation%20of%20Cooling%20Tank.docx)

Sanitation Procedure

[..\..\..\PreRequisiteProcedures\Sanitation Procedure\SanitationProcedure September 24, 2019.docx](../../../PreRequisiteProcedures/Sanitation%20Procedure/SanitationProcedure%20September%2024,%202019.docx)

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

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