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 refractometer.
   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 (Which is a PRP) and final Brix for sauces shall be between 5 - 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**

For hot filling

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

For cold filling (**for jerk seasoning only**)

Filling of jerk seasoning is done between 24 to 48 hours (at room temperature) or when an order is received.

1. If there are any deviations from the specifications, the Food Safety Team Leader 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 Officer/ Functional Responsibility**

It is verified by spot checks

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

This CCP is reviewed at least weekly

1. **RECORDS**

CCP 1 Monitoring Form

[..\..\..\FORMS\CCP Forms\Jerk Seasoning & Sauces\Cooking CCP 1 Monitoring Form\Cooking CCP 1 Monitoring Form.docx](file:///\\Dc2\j\FoodSafety\FSSC%2022000%20Management%20System\FORMS\CCP%20Forms\Jerk%20Seasoning%20&%20Sauces\Cooking%20CCP%201%20Monitoring%20Form\Cooking%20CCP%201%20Monitoring%20Form.docx)

System Deviation Report

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

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

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

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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| --- | --- | --- |
| REVISED BY | APPROVAL BY | DATE |
| Food Safety Team | Food Safety Team | April 9, 2015 |