

Monitoring & action plan taken for Yeast Critical Control Point

CCP Step	Significant hazard	Critical hazard limit	Control limit	Monitoring for critical control point				Corrective action	Verification	Record
				object	method	period	personnel			
CCP1: Hold Up for molasses	Pathogenic bacteria (salmonella - staph - E-coli)- bacteria, wild yeast, coliform bacteria	Negative pathogenic bacteria	sterilization temperature:130 - 135 °C sterilization flow 24-38 m ³ /hrs	Temperature Flow	Control the temperature and maintain time, when the temperature meets the requirement of the process standard , with follow of molasses temperature to reach the requirement temperature Follow up flow rate	Every batch should be control average 8 Hours	Operating personnel Verification person quality supervisor	1, if the temperature is less than 130 C , for rate 24 m ³ /hrs not meets the requirement, molasses path will reback for storage tank 2, Check the problem which lead to this & solve it on time	1, Monitor must check the trend every day 2-Check the record for CCR & Quality inspection 3-Check pathogenic bacteria for final product 4- Make annual external calibration 5-every 3 month to check thermometer	Molasses treatment record
CCP2: PC Pure Culture	Pathogenic bacteria (salmonella - staph - E-coli)- bacteria, wild yeast, coliform bacteria	Negative cfu/gm	1 temperature of inside of Medium sterilization pot(12-R-01)≥121°C 2 holding time≥30min	Temperature and time	Computer automatic display and record, online control, unqualified program is not running & repeat sterilization module	Every batch	Operator in controlled room Verification person quality supervisor	1, if the temperature and time are not meets the requirement, continue to heat until qualified	1-The monitor check the trend & record for temperature & time 2-Quality inspection record PR F 07 03 47 2, every 3 month to check thermometer 3, Make annual external calibration	PC inculction record CCR inspection record
CCP3: Magnetic bar	metal	<2mm physical particles	magnetic strength: ≥8000 guses	magnetic strength	Calibration gauss meter testing	weekly inspection	Dryer monitor Verification person quality supervisor	Magnet magnetic down or damaged, replacement of magnet, check magnetic detector at package , product rework During check it at daily for cleaning	Drying & package supervisor verify and check the weekly verification record once a week Make external calibration	Magnetic Bar Daily Inspection Record , Drying & package weekly inspection
CCP4: Metal Detector	metal	Fe < Φ2 mm	Metal detector power	Metal detector alarm	Check by test sample 2 times at one day (at 12 shift & 3 shift) using test bags	Every shift change	Package machine operator Verification person quality supervisor	If the metal detector make alarm during production stop the machine & collect the package then check every bag one by one & record check machine part if have some missed item	Every shift make check by the test package & record it Make external calibration	Metal detector check & the Metal alarm record
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