

**[COMPANY NAME]**

**HACCP PLAN  
FOR CASHEW KERNEL PRODUCTION PROCESS**

Code: HA.01

1<sup>st</sup> edition

Issue date: .....

**TRANSLATION**

<b>[COMPANY NAME]</b>	<b>HACCP PLAN</b>	Code: HA.01
		Issue date: .....
		Edition: 1 <sup>st</sup>

**REVISION TRACKING TABLE**

PAGE / SECTION	SUMMARY OF REVISION	DATE

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1. General Director	<input checked="" type="checkbox"/>	3.Relevant departments	<input checked="" type="checkbox"/>
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<b>Title</b>	Manager	General Director
Signature		
Full name	.....	.....

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**Product Description:**

No.	Product	Description
1	Product's name	Cashew kernels
2	Detailed description and specifications of finished product	Cashew kernel material are collected, checked for quality and transported to the factory, then go through the processing steps, after which the finished products are packed into boxes according to the specified weight.
3	Materials and packaging	Finished cashews are packed in tin boxes with an actual weight of 10kg/tin box, then every two tin boxes are packed into one carton.
4	Storage conditions	Cool and dry place.
5	Delivery and shipping methods	Every 2 cartons of cashew kernels are packed into 1 carton and shipped to customers.
6	Expiry date	One year
7	Uses	Used as an ingredient to prepare healthy food

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**Production process:**

**Packaging**

Cashew kernels  
(material) receipt

At least one test for food safety  
criteria per 100 tons

Sorting

Drying

Average drying temperature: 70°C-80°C

Drying time: 60-70 minutes/batch of 1-1.5  
tons

Cooling time: 60 minutes/batch of 1-1.5  
tons

Sieving

Product moisture after drying:  $\leq 5\%$

Tin packaging

Fumigation

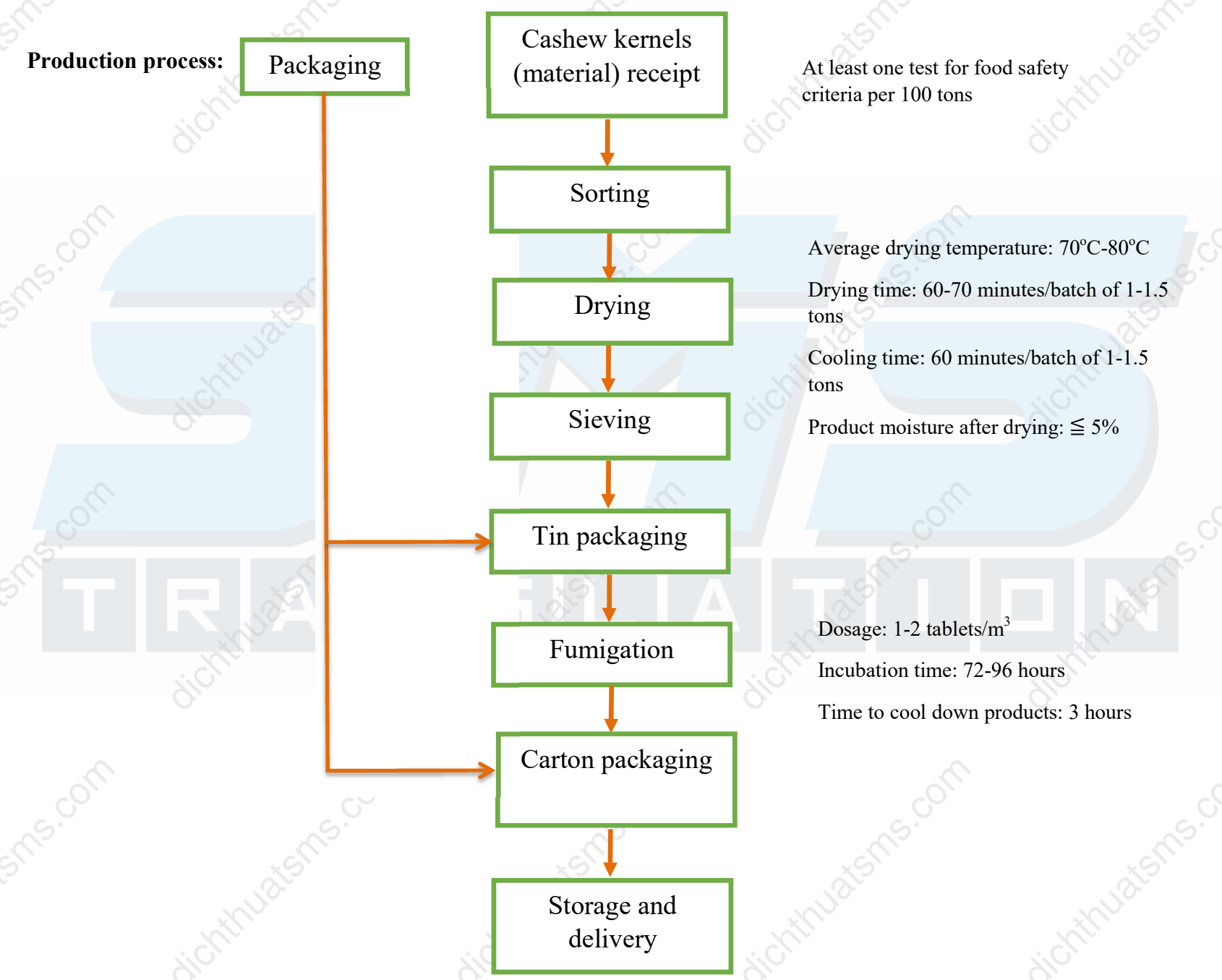
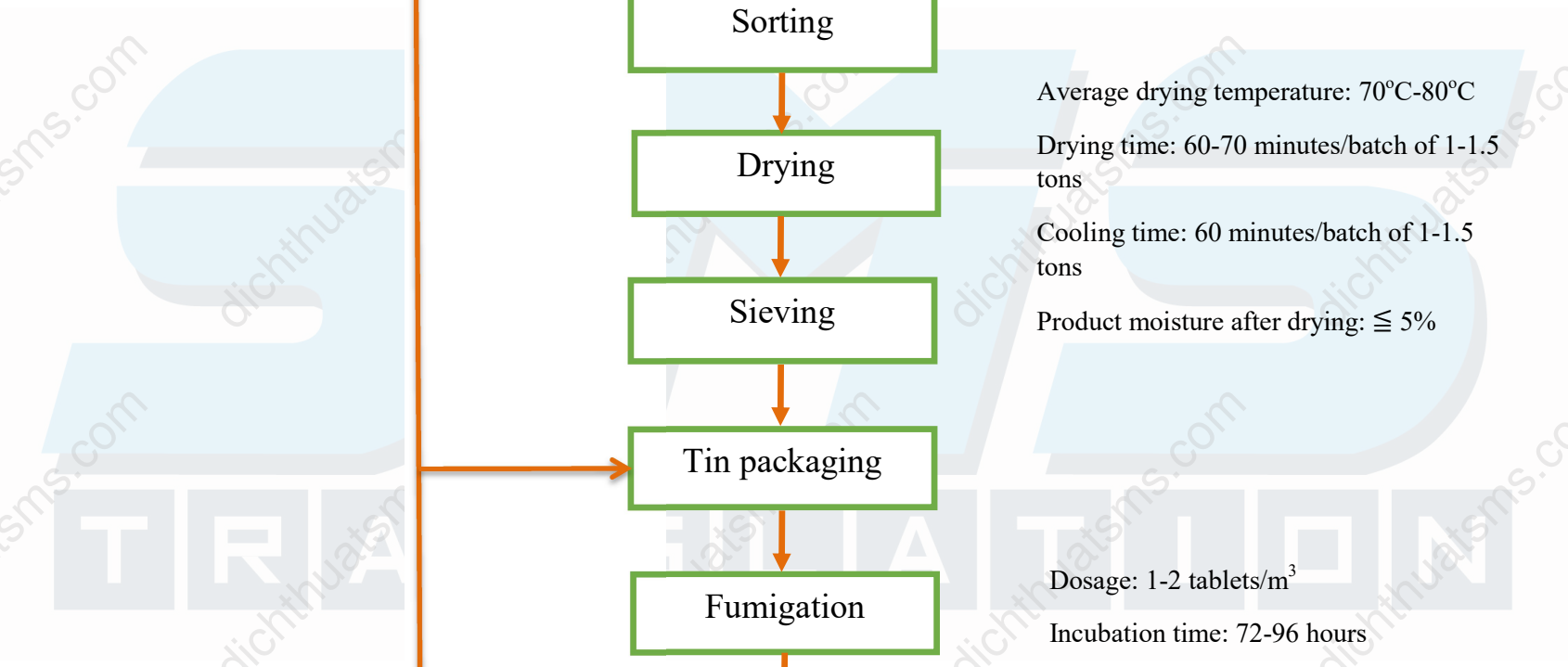
Dosage: 1-2 tablets/m<sup>3</sup>

Incubation time: 72-96 hours

Time to cool down products: 3 hours

Carton packaging

Storage and  
delivery



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**Hazard analysis:**

Step	Hazard	Potential hazard	Origin of hazard	Possibility (A)	Level of influence (B)	Total score (AxB)	Significant hazard	Explanation
1. Cashew kernel material receipt	Biological	Mold existing in raw materials from suppliers	Existing in raw materials from suppliers	2	3	6	Yes	- Check each batch and discard those with mold by visual inspection; - Take samples per each <b>100 tons</b> for testing at an external qualified laboratory.
	Physical	Impurities, dust, metals mixed in raw materials	Existing in raw materials	2	3	6	Yes	- Will be removed at sorting and sieving steps
	Chemical	Residues of pesticides, residues of heavy metals	Existing in raw materials	2	3	6	Yes	- Choose a reputable source of raw materials, regularly evaluate raw material suppliers; - Take samples per each <b>100 tons</b> for testing at an external qualified laboratory.
2. Tin packaging	Biological	Microorganisms existing in raw materials from suppliers	Existing in raw materials from suppliers	1	2	2	No	Comply with hygiene regulations
	Physical	Foreign matter, dust	Existing in raw materials	1	2	2	No	Comply with hygiene regulations, in addition, if detected, the relevant worker will also be removed from the packing process.
	Chemical	Residues of pesticides, residues	Existing in raw materials	1	3	3	Yes	- Only purchase packaging materials from suppliers after evaluating and checking

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		of heavy metals						product quality records as required.  - Every <b>3 months</b> , check test reports of packaging materials provided by suppliers or take samples for testing.
3. Sorting	Biological	Microorganisms from workers, tools, and desks at the sorting step	From factories, workers	1	2	2	No	- Comply with hygiene regulations, <b>(workers to disinfect hands every 30 minutes)</b> ,  - Pathogenic microorganisms will be mitigated at the drying step
	Physical	Hair, foreign objects from workers and factories	From factories, workers	1	2	2	No	Comply with hygiene regulations, in addition this hazard will be eliminated at the sieving and packaging steps
	Chemical	Not available						
4. Drying	Biological	Pathogenic microorganisms, mold	From raw materials	2	3	6	Yes	- If drying does not reach the required moisture content, it shall not inhibit microorganisms.  - Use a moisture meter to check once per each batch. <b>Product moisture after drying should reach <math>\leq 5\%</math></b> , if not, re-dry until the required moisture content is reached.
	Physical	Hair, dust...	From factories, workers	1	2	2	No	Comply with hygiene regulations, in addition this hazard will be eliminated at the the sieving and packaging steps
	Chemical	Not available						

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- Đây là **bản xem trước**, chỉ thể hiện một phần của tài liệu.
  - **ĐẶT MUA** và *thanh toán* tại [www.dichthuatsms.com](http://www.dichthuatsms.com) để nhận **file word** đầy đủ ngay lập tức.
  - Hoặc **GỬI YÊU CẦU DỊCH THUẬT** cho tài liệu của bạn.
- 
- Liên hệ **0934.436.040** (**Zalo, Viber**) để hỗ trợ ngay.

TRANSLATION