

[COMPANY NAME]

**HACCP/OPRP PLAN FOR PRODUCTION PROCESS OF
GREEN BEANS, RED BEANS AND SESAME SEEDS**

Code: HACCP.01

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Issue date:

DOCUMENT APPROVAL

	Prepared	Approved
Signature		
Full name
Title	Secretary	Director

T R A N S L A T I O N

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No.	Revision time	Modified page and content	Notes
1			
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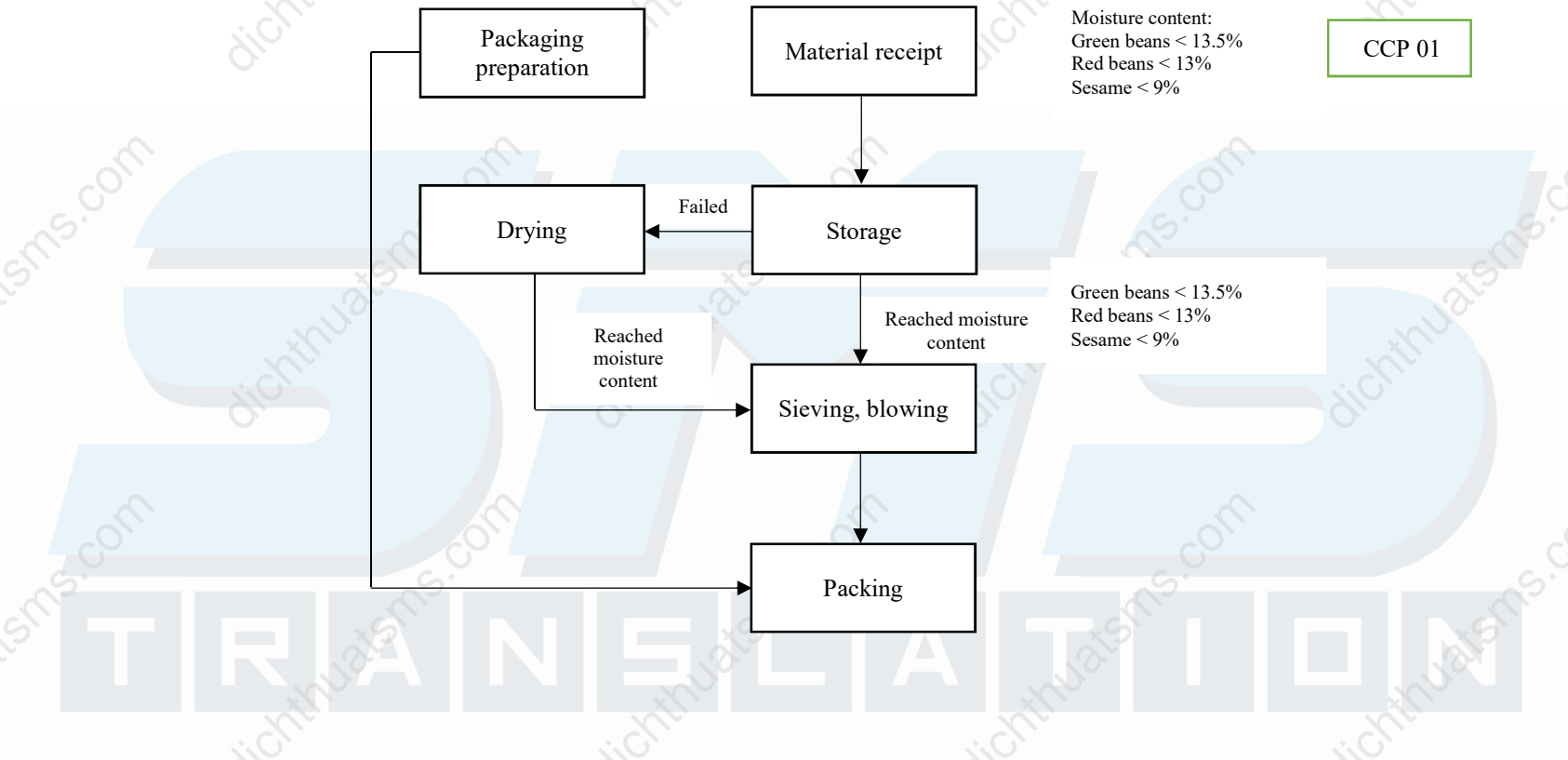
BSMS
TRANSLATION

Product Description

No	Product	Description
1	Product name	Whole-shelled green beans, whole-shelled red beans and whole-shell sesame seeds
2	Detailed description, specifications of finished products	Green beans, red beans and sesame seeds are collected, checked for quality and transported to the factory, through preliminary processing, processed into finished products, packed into bags according to the specified volume
3	Materials used and packaging specifications	Finished green beans are packed in PP bags
4	Storage conditions	A cool and dry place.
5	Distribution and transportation method	Green beans, red beans and sesame seeds are packed into bags and shipped to customers.
6	Shelf life	1 year
7	Intended use	Food to prepare healthy dishes.

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Production process



Detailed notes on the production process

Stage	Specifications	Notes
1. Raw materials receipt	Green beans, red beans and sesame seeds are clean, no strange smell and taste, with characteristic color - Moisture required: green beans < 13.5%, red beans < 13%, sesame < 9%	Raw materials are purchased from reputable suppliers to ensure quality and food safety.
2. Drying	Temperature: 50°C -60°C - Time: 1-10 hours - Moisture after drying: green beans < 13.5%, red beans < 13%, sesame < 9%	This drying process helps the finished goods achieve the preservation moisture.
3. Sieving, blowing	Clean green beans, red beans and sesame seeds at satisfactory size	Sieving and blowing machine helps to remove impurities dust and unsatisfactory small particles
4. Packaging preparation	Packaging is clean, intact and free from dirt	Packaging is inspected and prepared according to product specifications
5. Packing	- Packing according to weight - Product packaging is intact, clean and not torn	
6. Storage and preservation	Warehouses must be clean, dry and airy	Mung beans, red beans and sesame seeds after being packed are stored in separate warehouses and waiting for sale.

Hazard Analysis

-1	-2		-3	-4	-5	-6
Ingredients/ Processing Stage	Identified that a food safety hazard occurs, is controlled or arises at this stage		Meaningful food safety hazard?	Explanation for decision at column 3	Preventive measures at this stage to prevent, eliminate or reduce to an acceptable level?	Are preventive controls applied at this step?
1. Raw materials receipt	Biology	Microorganisms	Yes	Exists in raw materials from suppliers	- Molds are examined through sensory and moisture tests for each batch and sampling tests: + First batch for new suppliers + 150 tons/next batch and no more than 12 months at an external qualified testing laboratory.	Yes
	Physics	Impurities, foreign objects, gravel, stones,...	Yes	Exist in raw materials and during transportation	- Select reliable sources of raw materials, regularly evaluate raw materials suppliers. - At the sieving and blowing stage, these hazards will be eliminated - Inspect each batch visually and discard the batch	Yes

- Đây là **bản xem trước**, chỉ thể hiện một phần của tài liệu.
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- Liên hệ **0934.436.040** (Zalo, Viber) để hỗ trợ ngay.

TRANSLATION