Cooked sausage example

Incoming goods / delivery

Storage

Storage of chilled / frozen goods

Boiling / blanching

Mincers / cutters

Filling

Heating

Curing/smoking devices as applicable

Examples of possible hazards

Incorrect / defective goods are delivered

The temperature of the goods is too high / too low (hazard: microbiological)

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Temperature too low / not heated for long enough (hazard: microbiological)

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Foreign bodies could get into the sausage meat (hazard: physical)

Temperature too low / not heated for long enough (hazard: microbiological)

Examples for possible classification

Intervention possible: Yes
Decision tree: CP
Control: Inspect goods
Measuring temperature
Critical values: Goods OK / not OK
Temperature too high / too low
Corrective action: Reject delivery
Documentation: Incoming goods control

Intervention possible: Yes
Decision tree: CP
Control: Regular measurement of temperatures in refrigeration facilities
Critical values: Temperature too high / too low
Corrective action: Adjust refrigeration settings
Documentation: Temperature control - refrigeration facilities

Intervention possible: Yes
Decision tree: No CCP, as further heating to take place at a later stage in the process

Intervention possible: Only to a certain extent, as - for example - metal abrasion in the machine is not visible
Decision tree: --

Intervention possible: Yes
Decision tree: CP
Control: Measure specific temperature over a specific period of time
Measure core temperature
Critical values: Core temperature reached / not reached
Corrective action: Re-heating
Documentation: Heating process control