

Critical Control Points (CCP) workflow :

Processing Stage	HAZARD	PREVENTATIVE CONTROL MEASURE	CRITICAL POINTS	CORRECTIVE ACTIONS	MONITORING SYSTEM	FILES
RAW MATERIAL DELIVERY CCP 1	ENVIROMENTAL INPUT FOREIGN MATERIAL (stones, wood, glass, metal etc.) Dust MICROBIOLOGICAL BACTERIA (salmonella, e coly etc.) YEAST OCHARATOXINS CHEMICAL Contamination by chemicals in the transport medium Heavy Metals (Pb, Cb) Pesticide residues	VISUAL INSPECTION ----- Inspection of transport vehicle upon receipt for storage of inappropriate items Laboratory analyzes Organoleptic checks ----- Producer briefing- Training Inspection of transport vehicles	Absence of foreign materials Clean vehicles of transport ----- Lack of lesions Laboratory test results within specifications (Specification IIP-01/05.08.2019) ----- Lack of lesions Laboratory test results within specifications (Specification IIP-01/05.08.2019)	Dispose of a Lot Vendor Information Change Supplier	Visual inspection of each receipt by the Apothecary ----- Organoleptic check by Apothecary Monitoring: Food Safety Manager	Producer Statements Results of Laboratory Analyzes Non-Compliance Forms
LASER DETECTION CCP 2	ENVIROMENTAL INPUT Contamination of product from foreign material (glass, plastic, wood etc.)	Employees training Daily operating setting -----	Absence of Foreign Material	Stop production and reset parameters Lot recheck	Visual check Monitoring: Production Manager	Non-compliance forms
X-RAY DETECTION CCP 3	ENVIROMENTAL INPUT Contamination of product from foreign material (glass, ceramics, metal etc.)	Employees training Daily operating setting -----	Absence of Foreign Material	Stop production and reset parameters Lot recheck	Visual check Monitoring: Production Manager	Non-compliance forms
Metal Detector CCP 4	ENVIROMENTAL INPUT Contamination of product from metal material	Employees training Proper functioning check -----	Absence of Metal Material	Carton rejection Lot recheck	Standard essays Monitoring: Production Manager	Metal Detector control forms Non-compliance forms

PREREQUISITE – PRPs **

PREREQUISIT E	HAZARD	CAUSE	PREVENTATIVE CONTROL MEASURE	CORRECTIVE ACTIONS	MONITORING	FILES
STAFF HYGIENE	<p>ENVIROMENTAL INPUT</p> <p>Contamination of foreign materials products from personnel</p>	<p>Lack or inadequate use of a cap</p> <p>Do not use uniforms and drop decorations, buttons, etc.</p> <p>Use of jewelry, extra nails, etc.</p> <p>Removal of adhesive bandages</p>	<p>Employees training</p> <p>Wash hands after:</p> <ul style="list-style-type: none"> • Contact with their head • Coughing - sneezing • Toilet use • Nasal bloating • Smoking, eating, drinking • Collecting objects from the floor • Contact with trash <p>Take a break in a special room</p> <p>No smoking</p> <p>The work uniform is only used in the workplace - it is removed to the toilet</p> <p>Information in case of illness - communicable disease</p> <p>Existence of a health booklet</p> <p>Use of adhesive bandages in blue</p>	<p>Lot discard</p> <p>Staff retraining</p> <p>Removal of staff</p>	<p>Monitoring whether staff hygiene rules are complied with by Production Manager, Warehouse and internal inspectors</p>	<p>Health Books</p> <p>Education Tabs</p>
	<p>MICROBIOLOGICAL</p> <p>Staff contamination of products with pathogenic microorganisms</p>	<p>Inadequate application of personal hygiene rules (eg improper hand cleaning, dirty uniform, non-use of gloves)</p>	<p>Existence of a sufficient number of washbasins, with foot-washers, detergent, disposable towels</p> <p>Supply of uniforms and gloves by the company</p>			

** An annex to the Food Safety System file describes in detail the prerequisites for the operation of the business

PREREQUISITE	HAZARD	CAUSE	PREVENTATIVE CONTROL MEASURE	CORRECTIVE ACTIONS	MONITORING	FILES
CLEANINGS AND DISINFECTIONS	CHEMICAL Food contamination by purifying chemicals	Use of overdose of detergents Bad rinsing	Production and Warehouse Control Employees training Post cleaning instructions for use Use of appropriate detergents / disinfectants	Lot discard Repeat as appropriate Employees training Change of staff	Monitoring whether the cleaning / disinfection instructions are fulfilled by the Warehouse Supervisor and internal inspectors when performing staff duties	Cleaning Program Cleanliness file
	MICROBIOLOGICAL Επιμόλυνση τροφίμου από σκεύη-επιφάνειες-εξοπλισμό	Incomplete Cleaning	>>			
WATER SUPPLY	Contamination of food by cleaning the infrastructure and personnel with water containing germs, chemicals or foreign material	Non-potable water supply	Production line is supplied with potable water	Lot discard Use of alternative water source Performing an analysis	Conduct chemical and microbiological analyzes	Chemical-microbiological analysis

PREREQUISITE	HAZARD	CAUSE	PREVENTATIVE CONTROL MEASURE	CORRECTIVE ACTIONS	MONITORING	FILES
PESTS CONTROL	CHEMICAL Contamination of products / personnel from the use of chemicals during insemination-mycicide	Use of inappropriate chemicals / traps Non personnel training	Collaboration with a Pests control center Use appropriate traps Existence of a Safety Data Sheet for the preparations used in the insecticide-killing dossier No contact of mycogenic / insecticidal preparations with food contact surfaces No staff or visitor contact with insecticide / insecticide devices or materials Food is not sprayed under any circumstances Tools, materials, and equipment are removed or covered prior to spraying - if sprayed, food-contact surface is washed and disinfected.	Replacing traps by authorized personnel Compliance with the measures described in the Safety Data Sheet	Production and Warehouse Supervisor checks the timing of visits and the effectiveness of the disinfection workshop and the proper updating of the insecticide-killing dossier	Disinfection - Disinfection folder
	MICROBIOLOGICAL -ENVIROMENTAL INPUT Contamination of rodents or insects products or packaging materials	Ineffective blocking of insects / rodents at business entrances Exposed products out of the box Ineffective insecticide-killing	Collaboration with an insecticide-killing workshop Screens in the windows Unsecured trash Regular cleaning of infrastructure Packaging / covering raw materials and finished products in sections	Informing an external insecticide-killing workshop about emergency intervention Change of partner		
	ENVIROMENTAL INPUT Attracting insects / rodents					

PREREQUISIT E	HAZARD	CAUSE	PREVENTATIVE CONTROL MEASURE	CORRECTIVE ACTIONS	MONITORING	FILES
WASTE MANAGEMENT	MICROBIOLOGICAL INPUT Creation of an outbreak of infection	Stay of organic waste for more than one day in the trash can	Daily empty buckets and containers and waste disposal	Disposal of waste Cleaning and disinfection Staff retraining	Production and Warehouse Manager oversee effective waste management by staff	Cleaning Program Cleanliness file
	ENVIROMENTAL INPUT Attracting insects / rodents	Overload of trash bins Using buckets without a foot cover	Integration of bucket cleanliness into the cleaning-disinfection program Existence of a sufficient number of suitable trash-containers fitted with a foot cover Use of plastic bags inside the trash can			