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The Following Flow Diagram, Hazard-Analysis And HACCP Plan Worksheets Are Provided As Recommended Examples. The First Page Of The Hazard-Analysis And HACCP Plan Worksheets Include

Space For Information That Must Be On The Forms: Firm Name And Location Of The Processor Or Importer; Jan 1th, 2024

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A HACCP Plan Must Contain Employee Training Procedures. – For Example, "All Employees Will Be Required To Review The HACCP Plan And Pass A Quiz Pertaining To Its Contents Before Being Allowed To Handle Food." – For Example, "All Employees Will Be Aware Of Where The HACCP Plan Is At All Times." Jan 1th, 2024

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4 What Is A GMP/HACCP Program? •Good Manufacturing Programs/Hazard Analysis Critical Control Point - A System Which Identifies Specific Hazards And Preventative Measures For Their Control Programs To Manage Food Safety. •An Internationally Recognised Program (Codex). •A Program Designed To Be Specific To A Food Facility. •A Program That Requires Corporate Commitment.File Size: 992KB Mar 4th, 2024

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• A Hair Net, And/or Clean Nutrition Approved Hair Restraint Is Required To Be Worn At All Times While In The Kitchen And Serving Areas. Hair Restraints Need To Cover 90% Of The Hair. Long Hair Must Be Bunned Or Covered With A Hair Net, And The Remaining Hair (example: Bangs) Must Be Controlled With Hair Products (gel, Hairspray, Etc.) Jan 3th, 2024

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