

	<b>ISKCON FOOD RELIEF FOUNDATION</b> <b>Annamrita-Food as pure as nectar</b>		
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## 1. PRODUCT DESCRIPTION

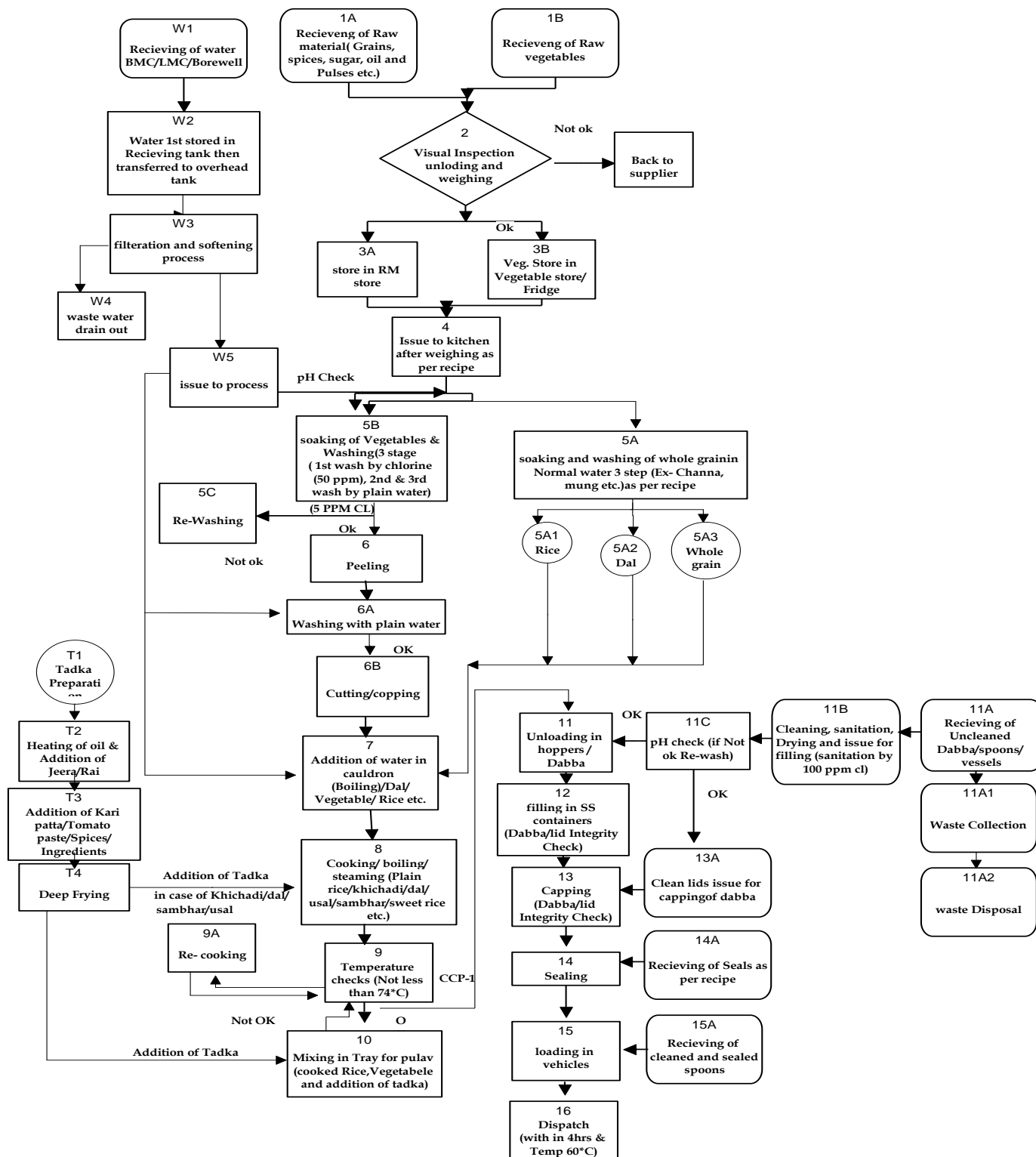
1.	<b>Product Name</b>	Indian traditional meal
2.	<b>Important Product Characteristics</b>	Temperature at cooking : Not less than 74°C Temperature at Serving : Not less than 60°C
3.	<b>Preservation Method</b>	Cooking temperature
4.	<b>Packaging</b>	Packed in SS container and pilfer proof sealed, Delivered along with SS serving spoon
5.	<b>Shelf life /Serving life</b>	After Cooking 7 to 8 Hr.
6.	<b>Where it will be Served</b>	Educational institutes under Mid-day meal program
7.	<b>Labeling instructions</b>	<u>NA</u>
8.	<b>How it is to be used</b>	To be served as direct consumption.
9.	<b>Special distribution control</b>	Distributed by SS containers Sealed by plastic seal. Dabba not to be served if seal is tampered or broken
10.	<b>Who will consume</b>	General population-School Children
11.	<b>Sensitive consumers</b>	For sensitive's to allergens from Mustard seed and Ground nut
12.	<b>Intended for High-Risk Population</b>	NA
13.	<b>Intended for Food Service</b>	Food service
14.	<b>Known Improper Use of the product</b>	Consumed from Dabba kept in unhygienic condition Served from Dabba received without seal Consumed after shelf life of meal


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## 2. FLOW CHART:

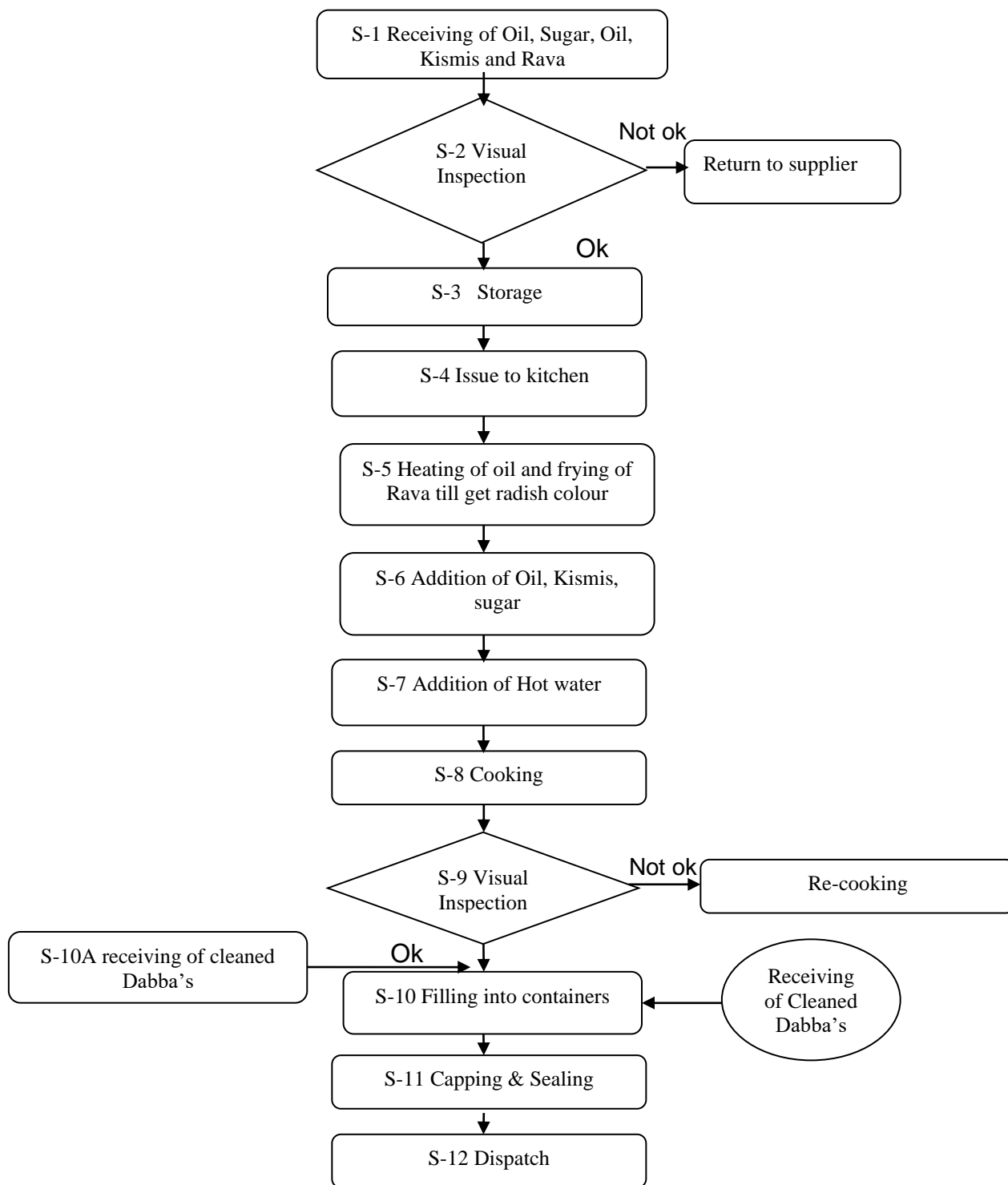
### KHICHADI/PULAV


Process flow chart:



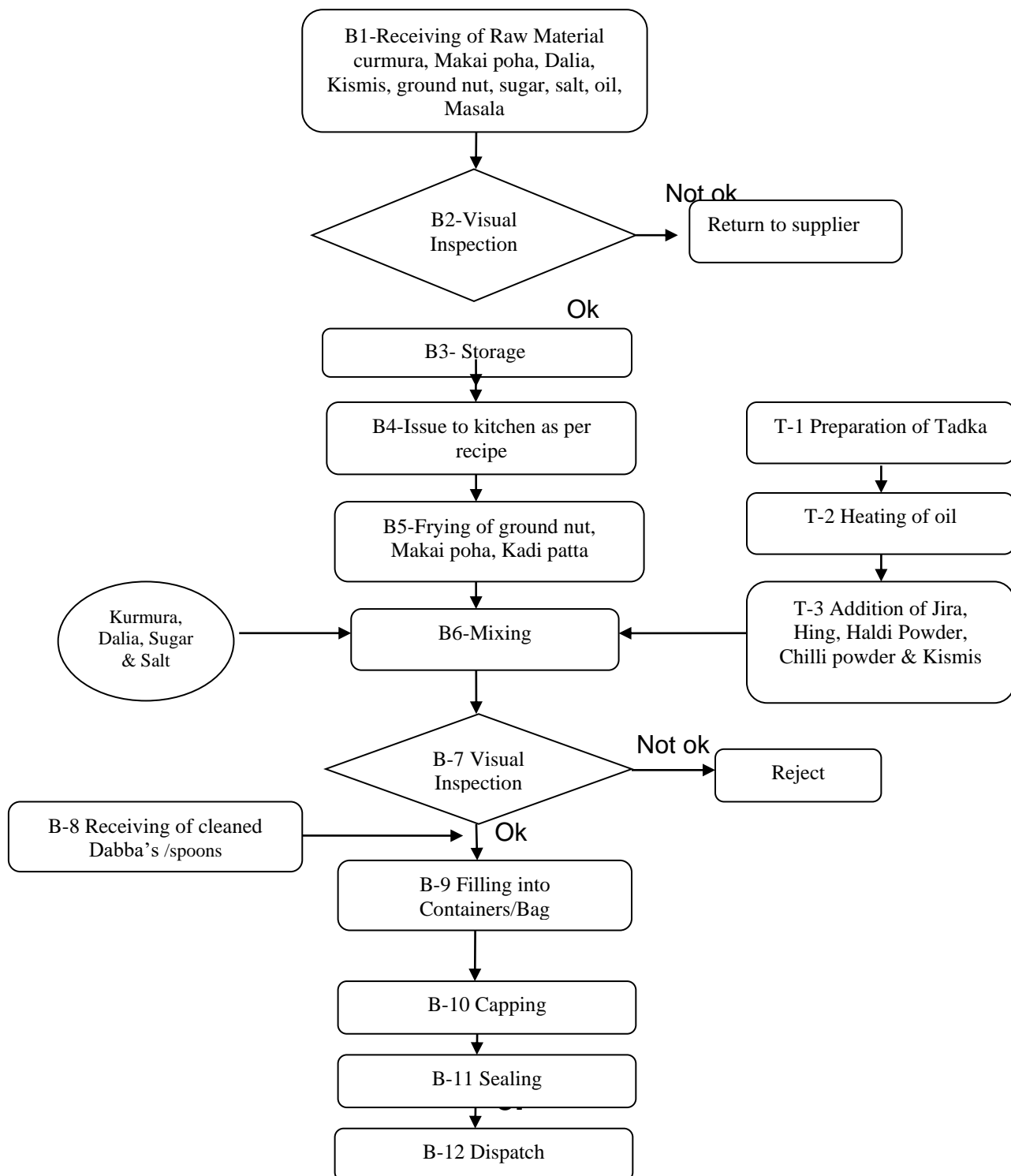
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## FLOW CHART SHEERA



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## FLOW CHART BHEL:



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### 3 HAZARD ASSESSMENT

The Food Safety Team at I.F.R.F. has conducted a Hazard Identification and Analysis in order to identify which hazards are of such a nature that their elimination or reduction and control at acceptable levels is essential to the production of safe food.

While conducting the Hazard Analysis, the following has been included:

- The likely occurrence of hazards and severity of their adverse health effects.
- The quantitative evaluation of the presence of hazards.
- The survival or multiplication of microorganisms of concern.
- The presence of chemicals or physical agents in foods.
- The conditions leading to the above.

The results of the Hazard Analysis have been documented into the Hazard Identification, Analysis, Selection and Assessment of Control measures sheets maintained for each process step. These include (references to) the concepts and principles utilized for determining / estimating the risks.

The Food Safety Team followed the methodology explained below to conduct the Hazard Analysis:

- Identification of distinct process steps for each product cluster, based on the flow diagrams.
- For each process step:
- Identification of all potential hazards associated with that process step.
- Classification of hazard based on type (whether physical, biological or chemical) and category (into which part of the PRP does this hazard fall).
- A description of the hazard.


The likelihood of occurrence of the identified hazard, evaluated quantitatively, in terms of high, medium or low likelihood of occurrence, as follows:

Probability of Occurrence of Identified Hazard	Level	Corresponding Number to be entered into the Hazard Identification and Hazard Assessment Worksheet
Very high chances of occurrence	HIGH	10
Moderate chances of occurrence	MEDIUM	5
Marginal chances of occurrence	LOW	3

The severity of the hazard's adverse health effects, evaluated quantitatively, in terms of critical, major or minor impact severity, as follows:

Severity of hazard in case of occurrence	Level	Corresponding Number to be entered into the Hazard Identification and Risk Analysis Worksheet
Will definitely result into unsafe product	CRITICAL	10
Most Likely to result into unsafe product	SERIOUS	8
May result into unsafe product	MAJOR	5
Will not result in unsafe product	MINOR	3

The risk rating, in quantitative terms (arrived at by multiplying the probability of occurrence of identified hazard with the severity of hazard in case of occurrence), and the classification of the control measures based on the risk rating.

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If the multiplication of Probability x Severity (Risk) is more than 25, then Control Measure is required to control the identified hazard. If risk is < 25, then the routine PRPs are sufficient to control the hazard.

If the risk rating is  $\geq 25$ , then the control measures listed for identified food safety hazards are taken for the

Probability Of Occurrence	Severity of Impact			
	CRITICAL (10)	SERIOUS(8)	MAJOR (5)	MINOR (3)
HIGH (10)	100	80	50	30
MEDIUM (5)	50	40	25	15
LOW (3)	30	24	15	9

assessment and categorization of control measures.

## 4. SELECTION AND ASSESSMENT OF CONTROL MEASURES


Combinations of control measures are selected based on the hazard analysis, which are capable of preventing, eliminating or reducing food safety hazards to defined acceptable levels. The control measures selected are categorized as to whether they need to be managed through operational PRP (s) or by the HACCP plan.

The selection and categorization of control measure is carried out using a logical approach that includes assessment with regard to the following:

- Effect on identified food safety hazard (A)
- Feasibility / Frequency of Monitoring (B)
- Place within the system (C)
- Likelihood of failure (D)
- Severity in case of failure (E)
- Is measure specifically designed? (F)
- Synergistic effects (G)

The method and parameters used for the categorization of control measure is described in the below table:

<b>Effect on identified food safety hazard ( a )</b>	
1	Reduction
2	Elimination / prevention
<b>Feasibility / frequency of monitoring (b)</b>	
1	Satisfactory
2	Not satisfactory
<b>Place within the system (c)</b>	
1	Further steps available for control
2	Last step- no further stages
<b>Probability of failure of control measure (d)</b>	
1	Lower chances
2	Higher chances
<b>Consequence in case of failure of control measure (e)</b>	
1	Lower
2	Higher
<b>Is control measures specifically designed? (f)</b>	
1	No

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2	Yes
<b>Synergistic effects (g)</b>	
1	No effect on performance of other control measures
2	Yes, effects other control measures

$$\text{Total Score} = (A + B + C + D + E + G) \times F$$

If the total score is < 8: then the Control Measure is PRP, if the Score is between 8 – 11: then the Control Measure is Operational PRP, **if Score is 12 or more, Control Measure is HACCP Plan or CCP.**

#### **JUSTIFICATION**

If F =2 and all other (A,B,C,D,E,G) are 1 then also then also step needs to be controlled and monitored properly as the step is specifically designed. Then the minimum SUM= (A+B+C+D+E+G) X F= (1+1+1+1+1+1) X 2= 12.CCP

If F=1 and at least 2 of A,B,C,D,E,G are rated 2 then also the step also needs to be Taken care and monitored on higher scale, and SUM= (A+B+C+D+E+G) X F= (1+1+1+1+2+2)X1=8. Then 8 to 11 is OPRP. Less than 8 are PRP.






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### 5. HAZARD ANALYSIS :KHICHADI/PULAV


Ingredient / Processing Step	P/ C/ B	Identify Potential Hazards introduced, controlled or enhanced at this step	L H D	S E V	R I S K	Control Measures	PR P
<b>STEP – 1A Receiving of Raw material (Grains, Spices, Sugar, Oil, and Pulses etc.)</b>	<b>B</b>	Chances of insects / pests (weevils, larvae, ants, silverfish, etc.) coming in the incoming products along with Grain, pulses and spices	3	5	15	<ul style="list-style-type: none"> <li>•SOP for Purchase is implemented. Raw Materials purchased from Approved Suppliers only.</li> <li>•Vehicle inspected at the time of incoming material.</li> </ul>	Y
	<b>B</b>	Chances of natural Spore formers like Cereus, Salmonella etc. in large counts can result in Unsafe product causing food poisoning	3	5	15	<ul style="list-style-type: none"> <li>•SOP for Purchase is implemented. Raw Materials purchased from Approved Suppliers only.</li> <li>•Vehicle inspected at the time of incoming material.</li> <li>•In-coming RM's microbial analysis carried out for the specified organism once in year to assess vendor performance Storage in dry and clean area, in further steps thermal processing in place to control microbial contamination.</li> </ul>	Y
	<b>C</b>	Chances of cross contamination from product contain allergen/pesticide residues in the incoming RM, also chances of addition of chemicals	3	5	15	<ul style="list-style-type: none"> <li>•Raw material is purchased from approved vendor.</li> <li>•Allergen management procedure in place.</li> <li>•Vendor Communicated for safe practices.</li> </ul>	Y
	<b>P</b>	Chances of contamination from dust, dirt, and other foreign material if transported in open or other unsuitable conditions	3	5	15	<ul style="list-style-type: none"> <li>•Communication regarding food safety need of transport conditions to the vendor.</li> <li>•Visual inspection while unloading.</li> </ul>	Y
	<b>C</b>	Chances of Ochratoxin, heavy metal contamination in rice and pulses from the fields	3	5	15	<ul style="list-style-type: none"> <li>•Raw materials are purchased from approved vendors, Food safety concerns communicated to all approved suppliers.</li> <li>•Raw materials are tested for heavy metal content from external laboratory at a frequency of once in a year.</li> </ul>	Y
	<b>C</b>	Chances of contamination from product contain pesticide residues in the incoming RM, also chances of adulterants	3	5	15	<ul style="list-style-type: none"> <li>•Raw material is purchased from approved vendor</li> <li>•Raw material is tested for Pesticide residue, once in a year from external laboratory</li> </ul>	Y
	<b>B</b>	Chances of microbiological load if Sugar / Jiggery / Salt has a higher moisture content	3	3	9	<ul style="list-style-type: none"> <li>•Not likely to happen due to high sugar and salt content itself limit the bacterial growth, purchased from approved vendors against specs, and in-coming inspection is done at receipt.</li> </ul>	Y
	<b>P</b>	Chances of contamination from foreign material like Stones, Soil particles, Dust, Gunny bag fibers along with Sugar / Salt	3	5	15	<ul style="list-style-type: none"> <li>•Not likely to happen as they are purchased from approved vendors against specifications and in-coming QC inspection is done at receipt</li> </ul>	Y

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Ingredient / Processing Step	P/C/B	Identify Potential Hazards introduced, controlled or enhanced at this step	L H D	S E V	R I S K	Control Measures	PR P
	P	Chances of contamination from foreign material like Nails / Metal pieces along with Fats, Chances of cross contamination from tin used as container	3	5	15	•Oil is being passed through screening.	Y
<b>STEP – 1B Receiving of Vegetables</b>	B	Chances of insects coming in the vegetables	3	5	15	•During Sorting grading damaged or spoiled vegetables removed. Sorted vegetables washed thoroughly by Chlorine to kill insect and microbial load on vegetables.	Y
	B	Chances of Microbial contamination in large counts can result in Unsafe product causing food poisoning	3	8	24	•Sorted, and then stored in clean area, in further step thermal process to control the hazard.	Y
	C	Chances of cross contamination from product contain allergen/pesticide residues in the incoming Vegetables, also chances of addition of chemicals	3	5	15	•Vegetables are purchased and transported separately. •Approved vendors briefed about requirement of I.F.R.F.	Y
	P	Chances of contamination from dust, dirt, and other foreign material if transported in open or other unsuitable conditions	3	5	15	•Washing is done before use in cooking.	Y
	C	Chances of contamination from vegetables contain pesticide residues	3	5	15	•Vegetables are purchased from approved vendor	Y
<b>STEP 2 Visual Inspection/ Unloading and Weighing</b>	B	Chances of microbial contamination of raw material bags/packing material due to improper proper personal hygiene of unloading staff	3	3	9	•Unloading staff follow the Personal hygiene instructions. •Training for good hygiene practices conducted.	Y
	B	Chances of microbial contamination from unclean /improperly cleaned weighing balance	3	3	9	•Proper cleaning of weighing balance is ensured. . GMP in place.	Y
	P	Chances of physical contamination due to improper handling of bags/ packing material	3	3	9	•Unloading Staff is supervised by competent staff while unloading	Y
<b>STEP 3A Storage in Raw Material/ STEP 3B Kitchen Stores</b>	B	Cross contamination from unhygienic condition of store	5	3	15	•Good storage practices are followed while storage	Y
	C	Cross contamination from allergen containing material to non-allergen containing material	5	3	15	•Allergen management practices in place.	Y
	P	Hairs & other extraneous matter from the employees	3	5	15	•Protective caps & clothing is provided. •Personal hygiene is maintained	Y
	P	Flies insects in the area	3	5	15	•Proper pest control system is in place as SSOP for Pest Control. •Air curtain and fly catchers are in place to control in kitchen. •Cleaning activities to avoid pest harborage.	Y
<b>STEP 4</b>	B	None	-	-	-	•-	-

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Ingredient / Processing Step	P/C/B	Identify Potential Hazards introduced, controlled or enhanced at this step	L H D	S E V	R I S K	Control Measures	PR P
<b>Issued to cooking after weighing</b>	<b>C</b>	Chemical contamination may occur from unclean weighing scale/ utensils	3	5	15	•Ensure water is clean and of potable quality, periodic monitoring of water for its portability externally and internal laboratory testing.	Y
	<b>P</b>	None	-	-	-	•-	-
<b>STEP 5A Soaking and 3 times washing in plain water (Pulses &amp; Grain)</b>	<b>B</b>	Chances of cross-contamination due to dirty water or prolong use of same water for washing	3	5	15	•Ensure water is clean and of potable quality, periodic monitoring of water for its portability externally and internal laboratory testing.	Y
	<b>C</b>	None	-	-	-	•-	-
	<b>P</b>	Chances of Dust, Dirt, Hair & Insects due to Operator, Surroundings, and Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, hygiene training, Regular cleaning of AHU's, Good House Keeping, Pest Control, Washing & Sanitizing of Food Contact Surfaces (E.g. Utensils/ Equipment, etc.)	Y
	<b>P</b>	Chances of Dust, Dirt, Hair & Insects due to Operator, Surroundings, and Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, hygiene training, Regular cleaning of AHU's, Good House Keeping, Pest Control, Washing & Sanitizing of Food Contact Surfaces (E.g. Utensils/ Equipment, etc.)	Y
	<b>B</b>	Chances of cross-contamination due to dirty water or prolong use of same water for washing	3	5	15	•Ensure water is clean and of potable quality, periodic monitoring of water for its portability externally and internal laboratory testing.	Y
<b>STEP 5B Vegetable washing and Soaking in Water ( 3 stage-1st wash by chlorine ( 50 ppm cl) 2nd &amp; 3rd wash by plain water)</b>	<b>B</b>	Chances of cross-contamination due to dirty water or prolong use of same water for washing	3	5	15	•Ensure water is clean and of potable quality, periodic monitoring of water for its portability externally and internal laboratory testing.	Y
	<b>C</b>	<b>Cl traces if final washing not done properly</b>	5	8	40	•Final water checked for Chlorine traces (limit- at 3rd wash cl should be 5 ppm, if not ok- re-wash)	N
	<b>P</b>	Chances of Dust, Dirt, Hair & Insects due to Operator, Surroundings, and Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, hygiene training, Regular cleaning of AHU's, Good House Keeping, Pest Control, Washing & Sanitizing of Food Contact Surfaces (E.g. Utensils/ Equipment, etc.)	Y
	<b>B</b>	Chances of cross-contamination due to dirty water or prolong use of same water for washing	3	5	15	•Ensure water is clean and of potable quality, periodic monitoring of water for its portability externally and internal laboratory testing.	Y
	<b>B</b>	Chances of Cross Contamination due to Operator, Unclean Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipment, etc.)	Y
<b>STEP 6 Peeling</b>	<b>C</b>	Chances of remnants of Sanitizer/Cleaning Agents due to Ineffective Washing of cutting equipment (e.g. Utensils/ Equipment, etc.)	3	5	15	•Thorough washing & rinsing of Food Contact Surface (e.g. Utensils/ Equipment, etc.) To ensure no remnants is left behind.	Y

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Ingredient / Processing Step	P/C/B	Identify Potential Hazards introduced, controlled or enhanced at this step	L H D	S E V	R I S K	Control Measures	PR P
	P	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc.) due to surrounding and operator	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewelry Policy	Y
	B	Chances of Cross Contamination due to Operator, Unclean Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipment, etc.)	Y
6 A After peeling Washing of Vegetables by plain water	B	Chances of cross-contamination due to dirty water or prolong use of same water for washing	3	5	15	•Ensure water is clean and of potable quality, periodic monitoring of water for its potability externally and internal laboratory testing.	Y
	C	None	-	-	-	•-	-
	P	Chances of Dust, Dirt, Hair & Insects due to Operator, Surroundings, and Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, hygiene training, Regular cleaning of AHU's, Good House Keeping, Pest Control, Washing & Sanitizing of Food Contact Surfaces (E.g. Utensils/ Equipment, etc.)	Y
	B	Chances of cross-contamination due to dirty water or prolong use of same water for washing	3	5	15	•Ensure water is clean and of potable quality, periodic monitoring of water for its potability externally and internal laboratory testing.	Y
STEP 6 B Cutting/Chopping	B	Chances of Cross Contamination due to Mishandling of operator, Unclean Food Contact Surface (e.g. Utensils/ Equipment etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipment, etc.)	Y
	C	Chances of remnants of Sanitizer/Cleaning Agents due to Ineffective Washing of food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	•Thorough washing & rinsing of Food Contact Surface (e.g. Utensils/ Equipment, etc.)To ensure no remnants are left behind.	Y
	P	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc.) due to surrounding and operator	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewelry Policy	Y
	B	Chances of Cross Contamination due to Operator, Unclean Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing & Sanitizing of Food Contact Surface by cl 100 ppm (e.g. Utensils/ Equipment, etc.)	Y
Step 7 Addition of water Relieved from W3	B	None	-	-	-	•---	-
	C	High TDS and PH in water	3	5	15	•Water checked by Maintenance I/C and Production I/C for assuring quality	Y
	P	None	-	-	-	•---	-


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Ingredient / Processing Step	P/C/B	Identify Potential Hazards introduced, controlled or enhanced at this step	L H D	S E V	R I S K	Control Measures	PR P
<b>STEP T1 /T2 Tadka preparation /Heating of oil &amp; Addition of jeera / rai</b>	<b>B</b>	Chances of Cross Contamination due to Operator, Food Contact Surface (e.g. Utensils/ Equipment, etc.) during Oil Pouring and heating	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, hygiene training, Washing & Sanitizing of Food Contact Surface by cl 100 ppm (e.g. Utensils/ Equipment, etc.) / Regular Cleaning of Walk in/Proper Storage, Oil container covered with lid	Y
	<b>C</b>	<b>pH amount from utensils may incorporate while cooking in Finished product if final washing of utensils not done properly</b>	5	8	40	•Final rinse water checked for pH reading	N
	<b>P</b>	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc) due to surrounding and operator	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewelry Policy	Y
	<b>P</b>	Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipment,	Y
<b>STEP T3 Addition of Karipatta / Tomato paste/ Spices/ Ingredient</b>	<b>B</b>	Chances of Cross Contamination due to Operator, Food Contact Surface (e.g. Utensils/ Equipment, etc.) during mixing	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, hygiene training, Washing & Sanitizing of Food Contact Surface by cl 100 ppm (e.g. Utensils/ Equipment, etc.)s/ Regular Cleaning of Walk in/Proper Storage, product is covered with lid/ cling wrap	Y
	<b>P</b>	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc) due to surrounding and operator	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewelry Policy	Y
	<b>P</b>	Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipment,	Y
<b>Step T4 Deep Frying</b>	<b>P</b>	<b>None</b>	-	-	-	-	-
	<b>C</b>	<b>None</b>	-	-	-	-	-
	<b>B</b>	<b>None</b>	-	-	-	-	-
<b>STEP 8A/ 8B Addition of tadka in case of Khichadi or dal or Sāmbhar or</b>	<b>P</b>	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc) due to surrounding and operator	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewelry Policy	Y
	<b>P</b>	Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipment,	Y

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Ingredient / Processing Step	P/C/B	Identify Potential Hazards introduced, controlled or enhanced at this step	L H D	S E V	R I S K	Control Measures	PR P
usal / Addition of Sugar, Ghee, Kismish, cardamom powder in case of sweet rice	B	Chances of Cross Contamination due to Operator, Food Contact Surface (e.g. Utensils/ Equipment, etc.) during mixing dirty water etc.	3	5	15	<ul style="list-style-type: none"> <li>Personal hygiene, Regular Washing/Sanitizing of hands, hygiene training, Washing &amp; Sanitizing of Food Contact Surface (e.g. Utensils/ Equipment, etc.)s/ Regular Cleaning of Walk in/Proper Storage, product is covered with lid/ cling wrap</li> </ul>	Y
<b>SP 8</b> <b>Cooking/boiling/ steaming (Plain Rice/ Khichadi/ dal/ vegetable/Sweet rice/ sambher)/</b> <b>STEP 9A</b> <b>Temperature checks/</b>	B	<b>Chances of Survival of Bacteria due to improper cooking temperature and time for different process/products etc</b>	3	10	30	<ul style="list-style-type: none"> <li>Checking the cooking temperature</li> <li>Following adequate Temperature control monitoring and recording of the temperature of cooking as per time temperature record</li> </ul>	N
	C	Chances of remnants of Sanitizer/Cleaning Agents, contact material due to ineffective Washing of food Contact Surface (e.g. Utensils/ Equipment, etc.) -	3	5	15	<ul style="list-style-type: none"> <li>Thorough washing &amp; rinsing of Food Contact Surface (e.g. Utensils/ Equipment, etc.)s to ensure no remnants are left behind, food grade plastic to be used</li> </ul>	Y
	C	Chances of contamination of chemical substances from cooking vessels	3	5	15	<ul style="list-style-type: none"> <li>Glazed tin coated cooking vessels are used which are periodically tinned.</li> </ul>	Y
	P	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc) due to surrounding and operator	3	5	15	<ul style="list-style-type: none"> <li>Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewelry Policy</li> </ul>	Y
	P	Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	<ul style="list-style-type: none"> <li>Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing &amp; Sanitizing of Food Contact Surface (e.g. Utensils/ Equipment, etc.)</li> </ul>	Y
	B	Chances of contamination of the food due to dirty thermometers if not sterilized properly	3	5	15	<ul style="list-style-type: none"> <li>Cleaning done before use.</li> <li>Temperature during checking varies bet's 80 to 110 *c,</li> </ul>	Y
Step 9B Re-cooking	C	None	-	-	-	---	-
	P	None	-	-	-	---	-
	B	Chances of cross Contamination due to operator, Unclean Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	<ul style="list-style-type: none"> <li>Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing &amp; Sanitizing of Food Contact Surface</li> </ul>	Y
Step 10 Mixing in tray for Pulav	B	<b>Chances of Survival of Bacteria due to improper cooking temperature and time for different process/products etc</b>	3	10	30	<ul style="list-style-type: none"> <li>Checking the cooking temperature</li> <li>Following adequate Temperature control monitoring and recording of the temperature of cooking as per time temperature record</li> </ul>	N



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<b>(Cocked rice/vegetable and addition of tadka</b>	<b>C</b>	Chances of remnants of Sanitizer/Cleaning Agents, contact material due to ineffective Washing of food Contact Surface (e.g. Utensils/ Equipment, etc.) -	3	5	15	•Thorough washing, sanitation & rinsing of Food Contact Surface, (sanitation by cl 100 ppm) (e.g. Utensils/ Equipment, etc.)s to ensure no remnants are left behind, food grade plastic to be used	Y
	<b>C</b>	Chances of contamination of chemical substances from cooking vessels	3	5	1	•Glazed tin coated cooking vessels are used which are periodically tinned.	Y
	<b>P</b>	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc) due to surrounding and operator	3	5	1	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewelry Policy	Y
	<b>P</b>	Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipment, etc.)	Y
	<b>B</b>	Chances of contamination of the food due to dirty thermometers if not sterilized properly	3	5	15	•Cleaning done before use. •Temperature during checking varies bet's 80 to 110 *c,	Y
<b>STEP 11 A Receiving of unclean Dabba / 11B cleaning, sanitation, drying and issue for filling /11C pH checking</b>	<b>c</b>	<b>pH amount from utensils may incorporate while cooking in Finished product if final washing of utensils not done properly</b>	5	8	40	•Final rinse water checked for pH reading, if not ok- Re-wash	<b>N</b>
	<b>P</b>	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc), Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipment, etc. if not cleaned properly	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewelry Policy. Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (E.g. Utensils/ Equipments, etc.)	Y
	<b>B</b>	Chances of cross Contamination due to operator, Unclean Food Contact Surface (e.g. Utensils/ Equipments, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing & Sanitizing of Food Contact Surface (By 100 ppm cl)	Y
	<b>C</b>	<b>pH amount from utensils may incorporate while cooking in Finished product if final washing of utensils not done properly</b>	5	8	40	•Final rinse water checked for reading, if not ok- Re-wash	<b>N</b>
<b>Step 11A receiving of unclean Dabba / Cleaning/drying and issue</b>	<b>B</b>	Chances of cross Contamination due to operator, Unclean Food Contact Surface (e.g. Utensils/ Equipments, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing & Sanitizing of Food Contact Surface	Y
	<b>C</b>	<b>pH amount from utensils may incorporate while cooking in Finished product if final washing of utensils not done properly</b>	5	8	40	•Final rinse water checked for reading, if not ok- Re-wash	<b>N</b>




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for filling	P	None	-	-	-	•-	-
Step 11A1 Waste collection / Step 11A2 Waste Disposal	B	Cross contamination in process if method of waste collection and disposal time	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training	Y
	C	None	-	-	-	-	-
	P	None	-	-	-	-	-
STEP 11 Unloading in Hoppers or in Dabba/ Step 12 Filling in SS Container	P	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc), Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipment, etc.)	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewelry Policy. Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (E.g. Utensils/ equipment's, etc.)	Y
	B	Chances of cross Contamination due to operator, Unclean Food Contact Surface containers (e.g. Utensils/ equipment, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing & Sanitizing of Food Contact Surface	Y
	B	Chances of microbiological contamination due to improper capping and uncleaned lid	3	5	15	•Seal is not applicable if capping is loose or improper, seal itself a control measure to control improper capping. •Only trained people are allowed in capping and sealing process.	Y
STEP 13 & 13 A Capping & receiving of cleaned Lid	C	Chances of chemical contamination or by chemical residue by unclean lid	3	3	9	•Detergent residue checked by production supervisor on daily basis after cleaning of Dabba and lids and records in place	Y
	P	Chances of contamination if Dabba/lid/spoon not integrated and broken part missing	3	10	30	•Dabba/lid/ spoon integrity checked during filling the Food material. •Broken Dabba/lid/spoon not used for food filling/ serving.	N
	B	None	-	-	-	---	-
	B	None	-	-	-	---	-
STEP 14 & 14 A Sealing & Receiving color coded seals	C	None	-	-	-	---	-
	P	Chances of falling foreign matter if not sealed properly	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewelry Policy. Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (E.g. Utensils/ Equipments, etc.)	Y




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Ingredient / Processing Step	P/C/B	Identify Potential Hazards introduced, controlled or enhanced at this step	L H D	S E V	R I S K	Control Measures	PR P
	C	Chances of chemical contamination if vehicle not cleaned properly & By Unsealed spoons	3	5	15	<ul style="list-style-type: none"> <li>Washing of vehicle done regularly,</li> <li>FSSAI licenses obtained and requirement followed &amp; delivery of only sealed spoons verification done by production supervisor</li> </ul>	Y
<b>Step No-15 &amp; 15 A loading of Container and Sealed spoons</b>	P	None	-	-	-	-	-
	B	Chances of Microbial contamination if vehicle not cleaned properly	5	5	25	<ul style="list-style-type: none"> <li>Fumigation of vehicle done on weekly basis</li> </ul>	Y
	C	Chances of chemical contamination if vehicle not cleaned properly & By Unsealed spoons	3	5	15	<ul style="list-style-type: none"> <li>Washing of vehicle done regularly,</li> <li>FSSAI licenses obtained and requirement followed &amp; delivery of only sealed spoons verification done by production supervisor</li> </ul>	Y
<b>STEP 16 Dispatch</b>	C	•None	-	-	-	---	-
	P	None	-	-	-	---	-
	B	<b>Chances of Microbial contamination if meal not delivered at time</b>	3	10	30	<ul style="list-style-type: none"> <li>Delivery of the Dabba to as per route and schedule in time. If in time delivery is not possible Dabba is not delivered. (Limit- 4hrs &amp; food temp. min. 60 °C)</li> </ul>	N


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## 6. HAZARD ANALYSIS: SHEERA


Ingredient / Processing Step	P/C/B	Identify Potential Hazards introduced, controlled or enhanced at this step	LHD	SEV	RISK	Control Measures	IS PR P
<b>S-1 Receiving of Oil, Sugar, Ghee, Kismis and Rava</b>	<b>B</b>	Chances of insects / pests (weevils, larvae, ants, silverfish, etc) coming in the incoming products along with sugar & Rava.	3	5	15	<ul style="list-style-type: none"> <li>SOP for Purchase is implemented. Raw Materials purchased from Approved Suppliers only.</li> <li>Vehicle inspected at the time of incoming material.</li> </ul>	Y
	<b>B</b>	Chances of natural Spore formers like B. cereus in large counts can result in Unsafe product causing food poisoning.	3	5	15	<ul style="list-style-type: none"> <li>SOP for Purchase is implemented. Raw Materials purchased from Approved Suppliers only.</li> <li>Vehicle inspected at the time of incoming material.</li> <li>In-coming RM's microbial analysis carried out for the specified organism once in year to assess vendor performance</li> <li>Storage in dry and clean area, in further steps thermal processing in place to control microbial contamination.</li> </ul>	Y
	<b>C</b>	Chances of cross contamination from product contain allergen (Ground nut), Rava (Wheat based product), Ghee (Milk product) /pesticide residues in the incoming RM, also chances of addition of chemicals	3	5	15	<ul style="list-style-type: none"> <li>Raw material is purchased from approved vendor</li> <li>Allergen management procedure in place</li> </ul>	Y
	<b>P</b>	Chances of contamination from dust, dirt, and other foreign material if transported in open or other unsuitable conditions	3	5	15	<ul style="list-style-type: none"> <li>Communication regarding food safety need transport conditions to the vendor.</li> <li>Visual inspection while unloading.</li> </ul>	Y
	<b>C</b>	Chances of contamination from product contain pesticide residues in the incoming RM, also chances of adulterants	3	5	15	<ul style="list-style-type: none"> <li>Raw material is purchased from approved vendor</li> <li>Raw material is tested for Pesticide residue, once in a year from external laboratory</li> </ul>	Y
	<b>B</b>	Chances of microbiological load if Sugar / Salt has a higher moisture content	3	3	9	<ul style="list-style-type: none"> <li>Not likely to happen due to high sugar and salt content itself limit the bacterial growth, purchased from approved vendors against specs, and in-coming inspection is done at receipt.</li> </ul>	Y
	<b>P</b>	Chances of contamination from foreign material like Stones, Soil particles, Dust, Gunny bag fibers along with Sugar / Salt	3	5	15	<ul style="list-style-type: none"> <li>Not likely to happen as they are purchased from approved vendors against specifications and in-coming QC inspection is done at receipt</li> </ul>	Y
	<b>P</b>	Chances of contamination from foreign material like Nails / Metal pieces along with Fats, Chances of cross contamination from tin used as container	3	5	15	<ul style="list-style-type: none"> <li>Oil is being passed through screening.</li> </ul>	Y

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<b>STEP S-2 Visual Inspection</b>	<b>B</b>	Chances of microbial contamination of raw material bags/packing material due to improper proper personal hygiene of unloading staff	3	3	9	<ul style="list-style-type: none"> <li>Unloading staff follow the Personal hygiene instructions.</li> <li>Training for good hygiene practices conducted.</li> </ul>	Y
	<b>B</b>	Chances of microbial contamination from unclean /improperly cleaned weighing balance	3	3	9	<ul style="list-style-type: none"> <li>Proper cleaning of weighing balance is ensured. . GMP in place.</li> </ul>	Y
	<b>P</b>	Chances of physical contamination due to improper handling of bags/ packing material	3	3	9	<ul style="list-style-type: none"> <li>Unloading Staff is supervised by competent staff while unloading</li> </ul>	Y
<b>S-3 Storage</b>	<b>B</b>	Cross contamination from unhygienic condition of store	5	3	15	<ul style="list-style-type: none"> <li>Good storage practices are followed while storage</li> </ul>	Y
	<b>C</b>	Cross contamination from allergen containing material to non allergen containing material	5	3	15	<ul style="list-style-type: none"> <li>Allergen management practices in place.</li> </ul>	Y
	<b>P</b>	Hairs & other extraneous matter from the employees	3	5	15	<ul style="list-style-type: none"> <li>Protective caps &amp; clothing is provided.</li> <li>Personal hygiene is maintained</li> </ul>	Y
	<b>P</b>	Flies insects in the area	3	5	15	<ul style="list-style-type: none"> <li>Proper pest control system is in place as SSOP for Pest Control.</li> <li>Air curtain and fly catchers are in place to control in kitchen.</li> <li>Cleaning activities to avoid pest harborage.</li> </ul>	Y
<b>STEP S-4 Issue to kitchen</b>	<b>B</b>	None	-	-	-	-	-
	<b>C</b>	None	-	-	-	-	-
	<b>P</b>	None	-	-	-	-	-
<b>S-5 Heating of oil and frying of Rava till get radish colour</b>	<b>B</b>	None	-	-	-	-	-
	<b>C</b>	None	-	-	-	-	-
	<b>P</b>	Hairs & other extraneous matter from the employees	3	5	15	<ul style="list-style-type: none"> <li>Protective caps &amp; clothing is provided.</li> <li>Personal hygiene is maintained</li> </ul>	Y
<b>S-6 Addition of Ghee, Kismis, sugar</b>	<b>B</b>	None	-	-	-	-	-
	<b>C</b>	None	-	-	-	-	-
	<b>P</b>	Hairs & other extraneous matter from the employees	3	5	15	<ul style="list-style-type: none"> <li>Protective caps &amp; clothing is provided.</li> <li>Personal hygiene is maintained</li> </ul>	Y
<b>S-7 Addition of Water</b>	<b>B</b>	Chances of Cross Contamination due to Operator, Food Contact Surface (e.g. Utensils/ Equipments, etc.) during mixing dirty water etc.	3	5	15	<ul style="list-style-type: none"> <li>Personal hygiene, Regular Washing/Sanitizing of hands, hygiene training, Washing &amp; Sanitizing of Food Contact Surface (e.g. Utensils/ Equipments, etc.)s/ Regular Cleaning of Walk in/Proper Storage, product is covered with lid/ cling wrap</li> </ul>	Y
	<b>C</b>	None	-	-	-	-	-

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Ingredient / Processing Step	P/C/ R	Identify Potential Hazards introduced, controlled or enhanced at this step	LHD	SEV	RISK	Control Measures	Is PR P
	P	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc) due to surrounding and operator.	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewellery Policy	Y
	B	Chances of Cross Contamination due to Operator, Food Contact Surface (e.g. Utensils/ Equipments, etc.) during mixing dirty water etc.	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, hygiene training, Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipments, etc.)s/ Regular Cleaning of Walk in/Proper Storage, product is covered with lid/ cling wrap	Y
S-8 Cooking	B	Chances of Cross Contamination due to Operator, Food Contact Surface (e.g. Utensils/ Equipments, etc.) during cooking	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, hygiene training, Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipments, etc.)s/ Regular Cleaning of Walk in/Proper Storage, product is covered with lid/ cling wrap.	Y
	B	<b>Chances of Survival of Bacteria due to improper frying temperature and time for different process/products etc</b>	3	10	30	•Checking the temperature •Following adequate Temperature control monitoring and recording of the temperature of frying as per time temperature record	N
	C	Chances of remnants of Sanitizer/Cleaning Agents, contact material due to ineffective Washing of food Contact Surface (e.g. Utensils/ Equipments, etc.)	3	5	15	•Thorough washing & rinsing of Food Contact Surface (e.g. Utensils/ Equipments, etc.)s to ensure no remnants are left behind, food grade plastic to be used	Y
	C	Chances of contamination of chemical substances from cooking vessels	3	5	15	•Glazed tin coated cooking vessels are used which are periodically tinned.	Y
	P	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc) due to surrounding and operator	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewellery Policy	Y
	P	Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipments, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipments, etc.)	Y
STEP S-9 Visual Inspection	B	Chances of cross Contamination due to operator, Unclean Food Contact Surface (e.g. Utensils/ Equipments, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing & Sanitizing of Food Contact Surface	Y
	C	pH amount from utensils may incorporate while cooking in Finished product if final washing of utensils not done properly	3	5	15	•Final rinse water checked for pH reading	Y

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	P	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc), Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipments, etc. if not cleaned properly	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewellery Policy. Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (Egg. Utensils/ Equipments, etc.)	Y
	B	Chances of cross Contamination due to operator, Unclean Food Contact Surface (e.g. Utensils/ Equipments, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing & Sanitizing of Food Contact Surface	Y
STEP S-10 Filling into containers	C	<b>pH amount from utensils may incorporate while cooking in Finished product if final washing of utensils not done properly</b>	5	8	40	•Final rinse water checked for reading, if not ok Re-wash	N
	P	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc), Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipments, etc.)	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewellery Policy. Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipments, etc.)	Y
	B	Chances of cross Contamination due to operator, Unclean Food Contact Surface containers (e.g. Utensils/ Equipments, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing & Sanitizing of Food Contact Surface	Y
STEP S 11Capping	B	Chances of microbiological contamination due to improper capping	3	5	15	•Seal is not applicable if capping is loose or improper, seal itself a control measure to control improper capping. •Only trained people are allowed in capping and sealing process.	Y
	C	None	-	-	-	-	-
	P	<b>Chances of contamination if Dabba not integrated and broken part missing.</b>	3	10	30	•Delivery of the Dabba to as per route and schedule in time. If in time delivery is not possible Dabba is not delivered. (Limit- 4hrs & food temp. min. 60 °C)	N
	B	None	-	-	-	---	-
STEP S-11 Capping &	B	None	-	-	-	---	-
	C	None	-	-	-	---	-

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Ingredient / Processing Step	P/C/B	Identify Potential Hazards introduced, controlled or enhanced at this step	LHD	SEV	RISK	Control Measures	Is PR P
<b>Sealing</b>	<b>P</b>	Chances of falling foreign matter if not sealed properly	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewellery Policy. Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipments, etc.)	Y
	<b>C</b>	Chances of chemical contamination if vehicle not cleaned properly	3	5	15	•Washing of vehicle done regularly, •FSSAI licenses obtained and requirement followed	Y
	<b>P</b>	None	-	-	-	-	-
	<b>B</b>	Chances of Microbial contamination if vehicle not cleaned properly	5	5	25	Fumigation of vehicle done on weekly basis	Y
<b>STEP- S-12 Dispatch</b>	<b>C</b>	None	-	-	-	---	-
	<b>P</b>	None	-	-	-	---	-
	<b>B</b>	<b>Chances of Microbial contamination if meal not delivered at time</b>	3	10	30	•Delivery of the Dabba to as per route and schedule in time. If in time delivery is not possible Dabba is not delivered. (Limit- 4hrs & food temp. min. 60 °C)	<b>N</b>

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## 7. HAZARD ANALYSIS: BHEL

Ingredient / Processing Step	P/C/B	Identify Potential Hazards introduced, controlled or enhanced at this step	L H D	S E V	R I S K	Control Measures	Is P R P
<b>B1- Receiving of Raw Material curmura, Makai poha, Dalia, Kismis, ground nut, sugar, salt, oil, Masala</b>	<b>B</b>	Chances of insects / pests (weevils, larvae, ants, silverfish, etc) coming in the incoming products along with curmura, Makai Poha, Dalia and spices.	3	5	15	<ul style="list-style-type: none"> <li>•SOP for Purchase is implemented. Raw Materials purchased from Approved Suppliers only.</li> <li>•Vehicle inspected at the time of incoming material.</li> </ul>	Y
	<b>B</b>	Chances of natural Spore formers like B. cereus in large counts can result in Unsafe product causing food poisoning.	3	5	15	<ul style="list-style-type: none"> <li>•SOP for Purchase is implemented. Raw Materials purchased from Approved Suppliers only.</li> <li>•Vehicle inspected at the time of incoming material.</li> <li>•In-coming RM's microbial analysis carried out for the specified organism once in year to assess vendor performance</li> <li>•Storage in dry and clean area, in further steps thermal processing in place to control microbial contamination.</li> </ul>	Y
	<b>C</b>	Chances of cross contamination from product contain allergen/pesticide residues in the incoming RM, also chances of addition of chemicals	3	5	15	<ul style="list-style-type: none"> <li>•Raw material is purchased from approved vendor</li> <li>•Allergen management procedure in place</li> </ul>	Y
	<b>P</b>	Chances of contamination from dust, dirt, and other foreign material if transported in open or other unsuitable conditions	3	5	15	<ul style="list-style-type: none"> <li>•Communication regarding food safety need transport conditions to the vendor.</li> <li>•Visual inspection while unloading.</li> </ul>	Y
	<b>C</b>	Chances of heavy metal contamination in rice and pulses from the fields	3	5	15	<ul style="list-style-type: none"> <li>•Raw materials are purchased from approved vendors, Food safety concerns communicated to all approved suppliers.</li> <li>•Raw materials are tested for heavy metal content from external laboratory at a frequency of once in a year.</li> </ul>	Y
	<b>C</b>	Chances of contamination from product contain pesticide residues in the incoming RM, also chances of adulterants	3	5	15	<ul style="list-style-type: none"> <li>•Raw material is purchased from approved vendor</li> <li>•Raw material is tested for Pesticide residue, once in a year from external laboratory</li> </ul>	Y
	<b>B</b>	Chances of microbiological load if Sugar / Salt has a higher moisture content	3	3	9	<ul style="list-style-type: none"> <li>•Not likely to happen due to high sugar and salt content itself limit the bacterial growth, purchased from approved vendors against specs, and in-coming inspection is done at receipt.</li> </ul>	Y
	<b>P</b>	Chances of contamination from foreign material like Stones, Soil particles, Dust, Gunny bag fibers along with Sugar / Salt	3	5	15	<ul style="list-style-type: none"> <li>•Not likely to happen as they are purchased from approved vendors against specifications and in-coming QC inspection is done at receipt</li> </ul>	Y






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Ingredient / Processing Step	P/C/B	Identify Potential Hazards introduced, controlled or enhanced at this step	L	S	R	Control Measures	Is P R P
			H	E	I		
	P	Chances of contamination from foreign material like Nails / Metal pieces along with Fats, Chances of cross contamination from tin used as container	3	5	15	•Oil is being passed through screening.	Y
STEP B2-Visual Inspection	B	Chances of microbial contamination of raw material bags/packing material due to improper proper personal hygiene of unloading staff	3	3	9	•Unloading staff follow the Personal hygiene instructions. •Training for good hygiene practices conducted.	Y
	B	Chances of microbial contamination from unclean /improperly cleaned weighing balance	3	3	9	•Proper cleaning of weighing balance is ensured. . GMP in place.	Y
	P	Chances of physical contamination due to improper handling of bags/ packing material	3	3	9	•Unloading Staff is supervised by competent staff while unloading	Y
STEP B3-Storage	B	Cross contamination from unhygienic condition of store	5	3	15	•Good storage practices are followed while storage	Y
	C	Cross contamination from allergen containing material to non allergen containing material	5	3	15	•Allergen management practices in place.	Y
	P	Hairs & other extraneous matter from the employees	3	5	15	•Protective caps & clothing is provided. •Personal hygiene is maintained	Y
	P	Flies insects in the area	3	5	15	•Proper pest control system is in place as SSOP for Pest Control. •Air curtain and fly catchers are in place to control in kitchen. Cleaning activities to avoid pest harborage.	Y
STEP B4-Issue to kitchen as per recipe	B	None	-	-	-	-	-
	C	None	-	-	-	-	-
	P	None	-	-	-	-	-
B5-Frying of ground nut, Makai	B	Chances of Cross Contamination due to Operator, Food Contact Surface (e.g. Utensils/ Equipments, etc.) during cooking	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, hygiene training, Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipments, etc.)/ Regular Cleaning of Walk in/Proper Storage, product is covered with lid/ cling wrap.	Y



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Poha, Kadi patta)	B	Chances of Survival of Bacteria due to improper frying temperature and time for different process/products etc	3	10	30	<ul style="list-style-type: none"> <li>•Checking the temperature</li> <li>•Following adequate Temperature control monitoring and recording of the temperature of frying as per time temperature record</li> </ul>	N
	C	Chances of remnants of Sanitizer/Cleaning Agents, contact material due to ineffective Washing of food Contact Surface (e.g. Utensils/ Equipments, etc.) -	3	5	15	<ul style="list-style-type: none"> <li>•Thorough washing &amp; rinsing of Food Contact Surface (e.g. Utensils/ Equipments, etc.)s to ensure no remnants are left behind, food grade plastic to be used</li> </ul>	Y
	C	Chances of contamination of chemical substances from cooking vessels	3	5	15	<ul style="list-style-type: none"> <li>•Glazed tin coated cooking vessels are used which are periodically tinned.</li> </ul>	Y
	P	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc) due to surrounding and operator	3	5	15	<ul style="list-style-type: none"> <li>•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewellery Policy</li> </ul>	Y
	P	Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipments, etc.)	3	5	15	<ul style="list-style-type: none"> <li>•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing &amp; Sanitizing of Food Contact Surface (e.g. Utensils/ Equipments, etc.)</li> </ul>	Y
STEP B6-Mixing	B	Chances of Cross Contamination due to Operator, Food Contact Surface (e.g. Utensils/ Equipments, etc.) during mixing	3	5	15	<ul style="list-style-type: none"> <li>•Personal hygiene, Regular Washing/Sanitizing of hands, hygiene training, Washing &amp; Sanitizing of Food Contact Surface (e.g. Utensils/ Equipments, etc.)s/ Regular Cleaning of Walk in/Proper Storage, product is covered with lid/ cling wrap</li> </ul>	Y
	C	pH amount from utensils may incorporate while cooking in Finished product if final washing of utensils not done properly	5	8	40	<ul style="list-style-type: none"> <li>•Final rinse water checked for pH reading, if not ok- Re-wash</li> </ul>	N
	P	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc) due to surrounding and operator	3	5	15	<ul style="list-style-type: none"> <li>•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewellery Policy</li> </ul>	Y
	P	Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipments, etc.)	3	5	15	<ul style="list-style-type: none"> <li>•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing &amp; Sanitizing of Food Contact Surface (e.g. Utensils/ Equipments, etc.)</li> </ul>	Y
STEP B-7	B	None	-	-	-	---	-
	C	None	-	-	-	---	-

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Ingredient / Processing Step	P/C/B	Identify Potential Hazards introduced, controlled or enhanced at this step	L	S	R	Control Measures	Is P R P
			H	E	I		
Visual Inspection	P	None	:	:	:		-
STEP B8 A Receiving of clean Dabba 's	B	Chances of cross Contamination due to operator, Unclean Food Contact Surface (e.g. Utensils/ Equipments, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing & Sanitizing of Food Contact Surface	Y
	C	pH amount from utensils may incorporate while cooking in Finished product if final washing of utensils not done properly	3	5	15	•Final rinse water checked for pH reading	Y
	P	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc), Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipments, etc. if not cleaned properly	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewellery Policy. Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (e.g. Utensils/ Equipments, etc.)	Y
	B	Chances of cross Contamination due to operator, Unclean Food Contact Surface (e.g. Utensils/ Equipments, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing & Sanitizing of Food Contact Surface	Y
STEP B-9 Filling into Containers/ Bag	C	<b>pH amount from utensils may incorporate while cooking in Finished product if final washing of utensils not done properly</b>	5	8	40	•Final rinse water checked for reading, if not ok- Re-wash	N
	P	Chances of foreign Matter (Pieces of glass, plastic, Personal Belongings, etc), Chances of dirt, Hair & Insects falling into the product due to Operator, Surroundings, Food Contact Surface (e.g. Utensils/ Equipments, etc.)	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewellery Policy. Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, regular cleaning of AHU's, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (E.g. Utensils/ Equipments, etc.)	Y
	B	Chances of cross Contamination due to operator, Unclean Food Contact Surface containers (e.g. Utensils/ Equipments, etc.)	3	5	15	•Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Washing & Sanitizing of Food Contact Surface	Y
STEP B9	B	None	:	:	:	•---	-




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Weighing	C	None	-	-	-	•---	-
	P	None	-	-	-	•---	-
STEP B10 Capping	C	Chances of chemical contamination or by chemical residue by unclean lid	3	3	9	•Detergent residue checked by production supervisor on daily basis after cleaning of Dabba and lids and records in place	Y
	P	Chances of contamination if Dabba not integrated and broken part missing	3	10	30	•Delivery of the Dabba to as per route and schedule in time. If in time delivery is not possible Dabba is not delivered. (Limit- 4hrs & food temp. min. 60 °C)	N
	B	None	-	-	-	---	-
	B	None	-	-	-	---	-
STEP B11 Sealing	B	None	-	-	-	---	-
	C	None	-	-	-	---	-
	P	Chances of falling foreign matter if not sealed properly	3	5	15	•Use of Safety Lights, Storage of Glass/Crockery away from production area, Operators to follow Jewellery Policy. Personal hygiene, Regular Washing/Sanitizing of hands, Usage of Disposable Gloves, hygiene training, Good House Keeping, Pest Control. Washing & Sanitizing of Food Contact Surface (E.g. Utensils/ Equipments, etc.)	Y
	C	Chances of chemical contamination if vehicle not cleaned properly	3	5	15	•Washing of vehicle done regularly, •FSSAI licenses obtained and requirement followed	Y
	P	None	-	-	-	•-	-
	B	Chances of Microbial contamination if vehicle not cleaned properly	5	5	25	•Fumigation of vehicle done on weekly basis	Y
STEP B-12 Dispatch	C	None	-	-	-	---	-
	P	None	-	-	-	---	-
	B	Chances of Microbial contamination if meal not delivered at time	3	10	30	•Delivery of the Dabba to as per route and schedule in time. If in time delivery is not possible Dabba is not delivered. (Limit- 4hrs & food temp. min. 60 °C)	N


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## 8. Hazard Analysis of Pre requisite programmes and Outsourced Activities


Activities	HAZARD IDENTIFICATION		RISK ANALYSIS				
	BC PA	Details of Hazard Identified	LH D.	SEV	RISK	Control Measure	Acceptable Limits
Transportation RM/FG	B	Chance of biological contamination due to unclean vehicle	3	5	15	•Vehicle is inspected at the time of incoming during sampling & outgoing material	Clean ,intact and odor free vehicle
	C	Chance of chemical contamination with nonfood items & allergen	3	5	15	•Suppliers are instructed to use only food transporting vehicles with segregation for allergen products. •Vehicle is checked while sampling.	Segregation from nonfood item
	P	Chance of physical contamination due to unclean vehicle	3	5	15	•Vehicle is inspected at the time of incoming during sampling & outgoing material	Clean ,intact and odor free vehicle
	A	Chance of chemical contamination if any chemical is transported with RM / FG	3	5	15	•Suppliers are instructed to use only one transport for food with segregation for allergen products. •Vehicle is checked while sampling.	Clean ,intact and odor free vehicle
Fumigation	B	Chance of live infestation if fumigation is not carried out properly	3	5	15	•Fumigation is done from professional pest control agencies. Records are maintained in particular department	Cross check by validation viol
	C	Chance of chemical residual contamination	3	5	15	•Fumigation is done from professional pest control agencies. Records are maintained in particular department	Aeration after fumigation
	P	NA					
Warehouse Management	B	Chance of biological contamination if the temperature & Relative humidity is not maintained	3	5	15	•Temperature & RH display meter is installed & is been monitored. Record are maintained in particular department	Digital monitor display
	C	Chance of Chemical contamination if the food & non-food items are kept together	3	5	15	•Material is been checked while issuing for processing. store keepers are instructed	Segregation from nonfood item
	P	Chance of physical contamination if the warehouse is not been cleaned	3	5	15	•Cleaning is been done as per Cleaning Schedule as discussed in SSOP	Adherence to Cleaning schedule
	A	Chance of allergen contamination	3	5	15	•Warehouse members are instructed for storing non allergen items separately from allergen products. •Vehicle is checked while sampling of RM & Before Dispatch •Uniform provided without pocket, GMP/GHP training provided	Segregation from non-allergen item
External laboratory	B	Chance of biological contamination due to unclean sampling equipment's	3	5	15	Testing is done from NABL certified lab. QA executive is present during sampling.	Clean sample tools
	P	Chance of physical contamination due to unclean sampling equipment's & improper storage condition	3	5	15	Testing is done from NABL certified lab. QA executive is present during sampling.	Clean sample tools
	C	Chance of variation in results if chemicals use during analysis are not standardized	3	5	15	Testing is done from NABL certified lab.	NABL certifies LAB

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Activities	HAZARD IDENTIFICATION		RISK ANALYSIS				
	B C PA	Details of Hazard Identified	LH D.	SEV	RISK	Control Measure	Acceptable Limits
AMC / Calibration	B	Chance of biological contamination due to pre-hygienically cleaning of equipment's	3	5	15	Calibration is done from certified body	QA clearance during and after work
	P	If welded traces may contaminate during calibration	3	5	15	Calibration is done from certified body	QA clearance during and after work
	C	If standardized chemicals are not used for calibration	3	5	15	Calibration is done from certified body	Only notifies agency
Supplier RM & PM/ Other Suppliers/ Chemical Supplier	B	Chances of insects / pests (weevils, larvae, ants, silverfish, etc.) coming in the incoming products along with spices	3	5	15	<ul style="list-style-type: none"> <li>•SOP for Purchase is implemented. Raw Materials are purchased from Approved Suppliers only.</li> <li>•Vehicle is inspected at the time of incoming material.</li> </ul>	External communication for food safety concern
	C	Chances of cross contamination from pesticide residues in the incoming Spices, also chances of addition of chemicals	3	5	15	<ul style="list-style-type: none"> <li>•Raw material is purchased from approved vendor</li> <li>•Raw material is tested for Pesticide residue, once in a year from external laboratory.</li> <li>•Incoming checks by QC as per the inspection and test plan.</li> </ul>	External communication for food safety concern
	P	Chances of contamination from dust, dirt, and other foreign material if transported in open or other unsuitable conditions	3	5	15	<ul style="list-style-type: none"> <li>•Raw materials/Packing Materials are purchased from approved vendors, and in-coming QC inspection is done at receipt.</li> <li>•Communication of transport conditions to the vendor.</li> <li>•Visual inspection while unloading.</li> </ul>	External communication for food safety concern
Housekeeping Service	B	Chance of biological contamination if the housekeeping workers have contagious disease	3	5	15	Personal hygiene checklist is maintained with particular department. Workers are been trained for handling food products & regarding personal hygiene.	Verification of day work
	C	Chance of chemical contamination if designated chemical is not used	3	5	15	Housekeeping workers are been trained on chemicals & housekeeping equipment's before joining the duty	Verification of day work
	P	Chance of physical contamination if proper cleaning activities is not carried out	3	5	15	Housekeeping workers are been trained on chemicals, housekeeping equipment's & related work before joining the duty	Verification of day work
Pest Control	B	Chance of live infestation if pest control activities is not carried out properly	3	5	15	Pest Control is done from professional pest control agencies. Records are maintained in particular department	Verification of day work
	C	Chance of chemical residual contamination	3	5	15	Pest control is done from professional pest control agencies. Records are maintained in particular department	
	P	Chance of Physical contamination if the glue pads are misplaced	3	5	15	Monitoring of Glue pads is done by internal hygiene departments. Pest controlling is done from professional pest control agencies.	
Water Supplier	B	Chance of biological contamination due to leakage of pipes	3	5	15	Monitoring of leakages is done during plant visits. Pest control service is available once in month. records are available with particular departments	Compliance to potable water specification
	C	Chance of chemical contamination if the due to over dozing of chlorine	3	5	15	Testing of water is done in internal laboratory as well as from external laboratory as discussed in sop.	Compliance to potable water specification

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Activities	HAZARD IDENTIFICATION		RISK ANALYSIS				
	B C PA	Details of Hazard Identified	LH D.	SEV	RISK	Control Measure	Acceptable Limits
	P	Chance of physical contamination due to leakage of pipes	3	5	15	Monitoring of leakages is done during plant visits.	Periodic cleaning of tanks and line
Laundry Service	B	Chance of biological contamination if the cloths are not washed in clean place	3	5	15	Cloths collected for periodic washing and cleaning	Verification
	C	Chance of chemical contamination if the cloths are not washed in clean place	3	5	15	Cloths are been check at receiving.	Verification
	P	Chance of physical contamination if the cloths are not washed in clean place	3	5	15	Cloths are been check after washing	Verification
Equipment preventive Maintenance	B	Cross Contamination during Work Through use of un-sanitized Tools & Equipment	3	5	15	Tools sanitized and cleaned as per schedules	Verification
	C	Cross Contamination during Work through lubricant, cleaning chemicals	3	3	9	<ul style="list-style-type: none"> <li>Precaution taken during application of lubricant and cleaning. Chemicals</li> <li>Food grade chemicals applied.</li> </ul>	Verification
	P	Cross Contamination during Work If after maintenance cleaning not done and Tools left.	3	3	9	Pre hygiene clearance in place and checked by QC team after the maintenance completed and reported that work completed.	Verification
Building Preventive Maintenance	B	<ul style="list-style-type: none"> <li>Cross Contamination during Work Through Cracks &amp; Creeks / Through Degraded Condition of the Walls and Floor / Through burrows and undergrowth</li> <li>Potential for Pest Activity</li> </ul>	3	5	15	<ul style="list-style-type: none"> <li>Care has been taken during civil work.</li> <li>Periodical monitoring or infra during the audit and facility check</li> <li>Pest control effect verified.</li> </ul>	Verification
	C	NA					
	P	Cross Contamination during Work Through Cracks & Creeks / Through Degraded Condition of the Walls and Floor / Through burrows and undergrowth	3	5	15	<ul style="list-style-type: none"> <li>Care has been taken during civil work.</li> <li>Periodical monitoring or infra during the audit and facility check</li> <li>Pest control effect verified.</li> </ul>	Verification
Cleaning and Sanitizing	B	Cleaning equipment's may not be cleaned at appropriate frequency	3	5	15	<ul style="list-style-type: none"> <li>SOP for cleaning of cleaning equipment implemented.</li> <li>Schedule for cleaning of cleaning equipment defined.</li> </ul>	Verification
	C	Material used for cleaning may not be appropriate for the equipment body	3	5	15	MSDS checked for suitability of cleaning chemicals before placing the order and use	Verification
	P	NA					

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Activities	HAZARD IDENTIFICATION			RISK ANALYSIS			
	B C PA	Details of Hazard Identified	LH D.	SEV	RISK	Control Measure	Acceptable Limits
Site Security	P	Chances of physical contamination like unwanted materials in the trucks if not checked at incoming of vehicles and entry of unidentified personnel in the process.	3	5	15	Vehicle inspection checked at entry , recorded and verified by QC	Verification
	C	Chances of chemicals contamination from the vehicles if not cleaned properly of chemicals like (hazardous chemicals, explosives etc.) if not checked properly at incoming or cross contamination from one vehicle to another	3	5	15	Vehicle inspection checked at entry , recorded and verified by QC	Verification
	B	Chances of biological contamination due to entry of pest like (dog and cat etc.) as a result of gaps in the facility.	3	5	15	Vehicle inspection checked at entry , recorded and verified by QC	Verification
Personnel Hygiene Facilities	P/C/B	<ul style="list-style-type: none"> <li>•Cross Contamination from the Toilets/Personnel Cleaning Areas/Personnel Changing Areas</li> <li>•Chances of contamination of the product due to improper personal hygiene from receiving of raw materials to dispatch of product</li> </ul>	3	5	15	<ul style="list-style-type: none"> <li>•SOP for Personnel Hygiene Facilities (PRP)</li> <li>•During these stages, the product is not in much contact with person as the product is running in machine, so there is not additional provision given in these areas</li> <li>•Uniforms, Head Gears given to all in the process areas</li> <li>•Hand wash Station is provided at entry points.</li> <li>•Visitors are provided with aprons/head-gears while visiting the production areas.</li> <li>•Jewelry Policy is documented, displayed and communicated in English and Local Language.</li> </ul>	Verification
Visitors	P	Visitors may leave some personal item in the production area	3	5	15	•Visitors are required to write the details of all the loose items at reception and show all of them while leaving. Ex: Pen/Pencil, Laptop, Mobile Phone, Ring, Chain, Bracelet, etc.	Verification
	B	Cross contamination , if visitor ill or having contagious diseases	3	5	15	<ul style="list-style-type: none"> <li>•Visitor policy implemented,</li> <li>•Visitor allowed in process area after satisfactory response in visitor health questionnaire.</li> </ul>	Verification
	C	Contamination due to medicine or others drugs visitor having	3	5	15	<ul style="list-style-type: none"> <li>•Visitor policy implemented,</li> <li>•Visitor briefed about the restricted items in process area.</li> </ul>	Verification
Staff Eating Area	B & C	<ul style="list-style-type: none"> <li>•Contamination of Production Area with Food brought from outside Plant Premises</li> <li>•Absence of proper hand washing after eating food and before entering the production area</li> <li>•Equipment's/Tools/Product from Production Area entering the eating area</li> <li>•Eating Area not properly demarcated</li> </ul>	3	5	15	<ul style="list-style-type: none"> <li>•Personnel hygiene policy maintained</li> <li>•Hand washing station, guideline provided with all amenities.</li> <li>•Dedicated canteen established and staff/worker instructed to use the facilities.</li> <li>•No eatables allowed in process area</li> </ul>	Verification






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Activities	HAZARD IDENTIFICATION		RISK ANALYSIS				
	B C PA	Details of Hazard Identified	LH D.	SEV	RISK	Control Measure	Acceptable Limits
	P	NA				•	
	A	Chances of allergen contamination in product by food items.	3	5	15	<ul style="list-style-type: none"> <li>•Allergen management policy implemented and training provided to workers.</li> <li>•No eatables allowed in process area</li> </ul>	Verification
Work Wear and Protective Clothing	P/C/B	Contamination from Operators/Workers and their Clothes <ul style="list-style-type: none"> <li>•Buttons/fraying material from clothes may enter into the product</li> <li>•Hair, Beard, or Moustache may contaminate the product</li> <li>•Work Wear is not laundered to standards</li> <li>•Work Wear does not provide adequate coverage</li> <li>•Shoes not properly covered</li> </ul>	3	5	15	<ul style="list-style-type: none"> <li>•SOP for Work Wear and Protective Clothing in Low Risk Area followed.</li> <li>• Compulsory Head Gear, Apron, and Mask</li> <li>• Mandatory Gloves and Shoe Covers</li> <li>• Mandatory change of work wear after toilet</li> <li>• Personnel cannot go outside the High Care Area with Shoe Cover and Gloves on. Include control in low risk area</li> </ul>	Verification
Protective Covering on Glass	P	Chances of physical contamination due to glass breakage in the process.	3	5	15	<ul style="list-style-type: none"> <li>•All the Glasses in the process area including that of Pest- of flashes are protective with either film or cover. Glass Monitoring frequency is defined on the basis of the risk associated with the glass breakage in the area.</li> <li>•Incident Reporting Procedure details glass breakage handling procedure is also documented and implemented.</li> </ul>	Verification
	P	Chances of contamination like wood splinter/ chemical residue from treatment chemical and contamination form live infestation	3	5	15	<ul style="list-style-type: none"> <li>•All Wooden pallets used in Process Area where product is coming in contact with the product are inspected regularly for damages and infestation and any pallet found defected is segregated from the process and further action are taken.</li> <li>•All the pallets used for internal use in Production area are sorted, painted and regularly inspection to avoid infestation, splinter, nails etc. in the packing materials and Weekly Inspection is done.</li> </ul>	Verification
	B&C	NA					
Use of Mobile Phones	B/C/A	Chances of contamination from mobile if it falls in the process or chances of missing out some deviation in the process if person is busy on phone while working	3	5	15	<ul style="list-style-type: none"> <li>•Mobile Policy is documented, displayed and communicated. However, with permission of Management mobiles may be used, away from the production equipment's by Individuals (Assistant Manager and above)</li> </ul>	Verification




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Activities	HAZARD IDENTIFICATION		RISK ANALYSIS				
	BC PA	Details of Hazard Identified	LH D.	SEV	RISK	Control Measure	Acceptable Limits
Civil/Engineering Modification	P	Possible Microbial Contamination from workers/instruments •Separation of civil work site from the rest of the production area may not be adequate •Hygiene of Workers/Instruments not up to the mark	3	5	15	•Any Civil/Engineering Modification requires signed approval of Mod-Note from Plant Head, Technical Head and Business Manager •PRP for Equipment Preventive Maintenance • PRP for Building Preventive Maintenance •PRP for Preventing Cross Contamination	Verification
	C	•Contamination with Paint or any other chemical used	3	5	15	•Care has been taken during the work. •Painting done during the non-production hours.	Verification
	C	Contamination from materials/equipment's used in civil work	3	5	15	•Care has been taken during the work. •Civil work done during the non-production hours.	Verification

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## 9. SELECTION AND ASSESSMENT OF CONTROL MEASURES


Step	Control Measures	Assessment of Control Measures							Score	OPRP/CCP
		A	B	C	D	E	F	G		
<ul style="list-style-type: none"> <li>SP 8 Cooking/boiling/ steaming (Plain Rice/ Khichadi/ dal/ vegetable/Sweet rice/ sambher)/</li> <li>STEP 9A Temperature checks/</li> <li>STEP T1 /T2 Tadka preparation /Heating of oil &amp; Addition of jeera / rai</li> <li>S-8 Cooking</li> <li>B5-Frying of ground nut, Makai Poha, Kadi patta</li> <li>Step 10 Mixing in tray for Pulav (Cooked rice/vegetable/and addition of tadka</li> </ul>	<ul style="list-style-type: none"> <li>Checking the cooking temperature</li> <li>Following adequate Temperature control monitoring and recording of the temperature of cooking as per time temperature record</li> </ul>	2	1	2	1	2	2	2	20	CCP 1
STEP 5B Vegetable washing and Soaking in Water ( 3 stage-1st wash by chlorine ( 50 ppm cl) 2nd & 3rd wash by plain water)	<ul style="list-style-type: none"> <li>Final water checked for Chlorine traces (limit- at 3rd wash cl should be 5 ppm, if not ok- re-wash)</li> </ul>	2	1	2	1	2	1	2	10	OPRP1
<ul style="list-style-type: none"> <li>STEP 11 A Receiving of unclean Dabba / 11B cleaning, sanitation, drying and issue for filling /11C pH checking</li> <li>STEP B6-Mixing</li> <li>STEP B-9 Filling into Containers/Bag</li> </ul>	<ul style="list-style-type: none"> <li>Final rinse water checked for pH reading</li> </ul>	2	1	2	1	2	1	2	10	OPRP2
<ul style="list-style-type: none"> <li>STEP 13 &amp; 13 A Capping &amp; receiving of cleaned Lid</li> <li>STEP B10 Capping</li> </ul>	<ul style="list-style-type: none"> <li>Dabba/lid/ spoon integrity checked during filling the Food material.</li> <li>Broken Dabba/lid/spoon not used for food filling/ serving.</li> </ul>	2	1	2	1	2	1	2	10	OPRP 3
<ul style="list-style-type: none"> <li>STEP 16 Dispatch</li> <li>STEP- S-12 Dispatch</li> <li>STEP B-12 Dispatch</li> </ul>	<ul style="list-style-type: none"> <li>Delivery of the Dabba to as per route and schedule in time. If in time delivery is not possible Dabba is not delivered. (Limit- 4hrs &amp; food temp. min. 60 °C)</li> </ul>	2	1	2	1	2	1	2	10	OPRP-4

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## 10. CCP Plan


<b>CCP Number:</b>	1	<b>CCP Name:</b>	Cooking temperature Lower then 74°C (Cooking/deep frying/boiling/ steaming/pan frying)	<b>CCP Controller:</b>	Head Cook
<b>Hazard Type:</b>	Biological, Step No- 8C,10,9B/ B5/S8	<b>Hazard Description:</b>	Chances of Survival of Bacteria due to improper cooking below <b>74°C</b> temperature for different process/products etc		
<b>Flow Chart Step Number:</b>		<b>Control Measures:</b>	Checking the internal product 'temperature. Following adequate Temperature control monitoring and recording of the temperature of cooking		

Limits/Justification	Monitoring	Corrections / Corrective Actions	Verification
<b>Critical Limit:</b> <b>Not less than 74°C</b>  <b>Action Limit:</b> <b>Not less than 76°C</b>  <b>Target Value:</b> <b>Not less than 78°C</b>  <b>Justification:</b> Chances of survival of pathogenic microorganisms due to improper cooking temperature less then <b>74°C</b>	<b>What: Cooking temperature</b>  <b>How:</b> Core temperature by Calibrated/Sanitized thermometer  <b>Monitoring Device:</b> Calibrated/sanitized thermometer <b>When: During cooking</b>  <b>Where: Cooking area</b>  <b>Who: Head cook/ Supervisor</b>  <b>Record Name:</b> Daily kitchen report (IFRF/FRM/K/002)	<b>Correction:</b>  <b>On Product:</b> Cook the product to minimum core temperature of 74°C  <b>On Equipment:</b> Reject thermometer in case of false reading and, send for calibration  <b>Corrective action on people:</b> Retraining to the employee, Instruct supervisor to monitor affectivity  <b>Who: supervisor</b>  <b>Record Name:</b> Daily kitchen report (IFRF/FRM/K/002)	<b>What: Cooking temperature &amp; record</b>  <b>How:</b> Checking temperature and record monitoring  <b>When:</b> once in a Day  <b>Where:</b> in kitchen during cooking  <b>Who:</b> Assistant branch manager/ Branch manager  <b>Record:</b> Daily kitchen report (IFRF/FRM/K/002)

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## 11. OPRP Plan

<b>OPRP Number:</b>	1	<b>OPRP Name:</b>	Checking of chlorine traces	<b>OPRP Controller:</b>	supervisor
<b>Hazard Type:</b>	Chemical, Step no- 5B	<b>Hazard Description:</b>	Chances of chemical contamination in vegetables.		
<b>Flow Chart Step Number:</b>		<b>Control Measures:</b>	Final rinse water checked for Chlorine traces. With help of chlorine strip		
Limits/Justification on	Monitoring		Corrections / Corrective Actions		Verification
<b>Target Limit</b> <b>Not more than 5 PPM</b>  <b>Justification:</b> Presence of chlorine traces more than limit accidentally may result into unsafe product	<b>What: Presence of chlorine traces in vegetables</b> <b>How:</b> By checking of final rinse water checked for Chlorine traces.  <b>Monitoring Device:</b> Chlorine strip  <b>When:</b> before cooking  <b>Where:</b> washing area  <b>Who: Shift supervisor</b>  <b>Record Name:</b> Daily kitchen report (IFRF/FRM/K/002)		<b>Correction:</b>  <b>On Product: Reject the product and send for again washing if not as per the specification</b>  <b>Who:</b> Shift supervisor  <b>Record Name:</b> Daily kitchen report (IFRF/FRM/K/002)		<b>What: Presence of chlorine traces in vegetables</b>  <b>How:</b> Visually  <b>When:</b> Daily  <b>Where:</b> washing area  <b>Who:</b> Assistant branch manager/ Branch manager  <b>Record:</b> Daily kitchen report (IFRF/FRM/K/002)

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<b>OPRP Number:</b>	2	<b>OPRP Name:</b>	Checking of pH	<b>OPRP Controller:</b>	Shift supervisor
<b>Hazard Type:</b>	Chemical,	<b>Hazard Description:</b>	Chances of chemical contamination in SS containers/ Vessels/Hoppers due to detergent traces.		
<b>Flow Chart Step Number:</b>	Step no T2,7,10,11C, B6, S10	<b>Control Measures:</b>	Final rinse water checked for pH traces.		

Limits/Justification	Monitoring	Corrections / Corrective Actions	Verification
<b>Acceptable Limit In between for pH range</b> <b>6.5-7.3</b> <b>Justification:</b> Presence of pH more than limit accidentally may result into unsafe product	<b>What: Presence of pH traces in cooking vessels / SS containers/ Hoppers</b>  <b>How:</b> By checking of final rinse water checked for pH traces.  <b>Monitoring Device:</b> Litmus paper  <b>When:</b> before cooking & Before filling in Vessel/containers  <b>Where:</b> washing area  <b>Who: Shift supervisor</b>  <b>Record Name:</b> Daily kitchen report (IFRF/FRM/K/002)	<b>Correction:</b> <b>On equipment:</b> Reject the equipment/ containers and send for re- washing if not as per the specification  <b>Who:</b> Shift supervisor  <b>Record Name:</b> Daily kitchen report (IFRF/FRM/K/002)	<b>What: Presence of pH traces in cooking vessels / SS containers/ Hoppers</b>  <b>How:</b> Visually  <b>When:</b> Daily  <b>Where:</b> Processing area  <b>Who:</b> Assistant branch manager/ Branch manager  <b>Record:</b> Daily kitchen report (IFRF/FRM/K/002)

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<b>OPRP Number:</b>	3	<b>OPRP Name:</b>	Checking of Integrity of Dabba/spoon/vessels	<b>OPRP Controller:</b>	Shift supervisor
<b>Hazard Type: Flow Chart Step Number:</b>	Physical, Step no- 12,13,B10, S11	<b>Hazard Description:</b>	Chances of physical contamination if Dabba/spoon/vessels not integrated and broken part missing		
		<b>Control Measures:</b>	Dabba/spoon/vessel integrity check before filling the food material		

Limits/Justification	Monitoring	Corrections / Corrective Actions	Verification
<b>No physical contamination</b>	<b>What: Integrity of Dabba/spoon</b> <b>How:</b> Daily monitoring after washing <b>Monitoring Device:</b> visual inspection <b>When:</b> Before storage of Dabba (after cleaning) <b>Where:</b> Dabba/spoon washing area <b>Who: Shift supervisor</b> <b>Record Name:</b> Dabba and spoon record (IFRF/FRM/K/005)	<b>Correction:</b> <b>On Dabba:</b> Reject the Dabba/spoon and send for scrap/repairing <b>Who:</b> Shift supervisor <b>Record Name:</b> Dabba and spoon record (IFRF/FRM/K/005)	<b>What: Integrity of Dabba/spoon</b> <b>How:</b> Visually <b>When:</b> Daily <b>Where:</b> Dabba/spoon storage area <b>Who:</b> Assistant branch manager/ Branch manager <b>Record:</b> Dabba and spoon record (IFRF/FRM/K/005)

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<b>OPRP Number:</b>	4	<b>OPRP Name:</b>	Delivery time of Dabbas	<b>OPRP Controller:</b>	Shift supervisor
<b>Hazard Type: Flow Chart Step Number:</b>	Biological, Step no- 16, B12, S12	<b>Hazard Description:</b>	Chances of Microbial contamination if meal not delivered at time		
		<b>Control Measures:</b>	Delivery of the Dabbas to as per route and schedule in time.		


Limits/Justification	Monitoring	Corrections / Corrective Actions	Verification
<b>Acceptable Limit:</b> <b>No Biological contamination</b> <b>(Time- 4hrs, Min. temp 60°C)</b>	<b>What: Delivery period of Dabbas</b>  <b>How:</b> By daily route checking registers for vehicle time out and time in.  <b>When:</b> Daily tracking  <b>Where:</b> Dispatch area  <b>Who: Shift supervisor</b>  <b>Record Name:</b> Daily route list (IFRF/FRM/K/008)	<b>Correction:</b>  <b>On Product: Reject the product if not as per the specification</b>  <b>Who:</b> Shift supervisor  <b>Record Name:</b> Daily route list (IFRF/FRM/K/008)	<b>What: Delivery period of Dabbas</b>  <b>How:</b> Visually  <b>When:</b> Daily  <b>Where:</b> Processing area  <b>Who:</b> Assistant branch manager/ Branch manager  <b>Record:</b> Daily route list (IFRF/FRM/K/008)

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## 12. PRP Verification Plan


Sr. No.	PRP	Verification Stage	Verification and Approving Authority	Record
1	Construction and lay-out of buildings and associated utilities	During identification and finalization of site for new kitchen	FSTL	Site Suitability Checklist
2	Layout of premises including workspace and employee facilities	1) The layout plan is verified prior to setting up a new kitchen 2) Maintenance of the premises and workspace is verified daily	1) FSTL 2) Kitchen In-charge	1) Layout Approval Note 2) Daily Maintenance Sheet
3	Supplies of air, water, energy and other utilities	During identification and finalization of site for new kitchen	FSTL	Site Suitability Checklist
4	Supporting services including waste and sewage disposal	1) The availability and condition of delivery vehicles is verified daily 2) Disposal of waste is verified daily	1) Maintenance In-charge 2) Kitchen In-charge	1) Vehicle Maintenance Record 2) Daily Report
5	Suitability of equipment and its accessibility for cleaning, maintenance and preventive maintenance	1) Verified at the time of procurement of equipment 2) Accessibility for cleaning also verified during Internal Audit	1) Purchase Manager and Stores In-charge Internal Auditor	1) Product Characteristics Sheet and Goods Receipt Note 2) Internal Audit Report
6	Management of purchased materials, supplies, disposals and handling of products	1) During selection of vendors  2) Suitability of facilities at the Outsourced Warehouse are verified at least once every month 3) All materials are verified prior to acceptance by the Kitchens 4) Samples of key raw materials, water and finished products are got tested from approved laboratories once every year	1) Purchase Manager  2) Purchase Manager  3) Stores In-charge  4) Branch Manager	1) Vendor Evaluation and Selection Form 2) Visit Report  3) Goods Receipt Note  4) Test Reports



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Sr. No.	PRP	Verification Stage	Verification and Approving Authority	Record
		5) Storage Conditions are verified during internal audit 6) Condition of delivery vehicles is verified daily 7) Disposal of sewage and waste is verified daily 8) The condition in which the food is stored and distributed in the schools is verified at least once every year	5) Internal Auditor 6) Maintenance In-charge 7) Kitchen In-charge 8) School Co-ordinator	5) Internal Audit Report 6) Vehicle Maintenance Record 7) Daily Report 8) School Inspection Report
7	Measures for the prevention of cross-contamination	Verified during internal audit	Internal Auditor	Internal Audit Report
8	Cleaning and Sanitizing	Verified daily	1) Kitchen In-charge for cooking area and associated equipment 2) Maintenance In-charge for other facilities and vehicles	1) Daily Report 2) Daily Maintenance and Vehicle Maintenance Record
9	Pest Control	1) Effectiveness of pest control and fumigation monitored daily	1) Kitchen In-charge for cooking area 2) Maintenance In-charge for other facilities and vehicles	1) Daily Report 2) Daily Maintenance and Vehicle Maintenance Record
10	Personal Hygiene	Verified daily	1) Kitchen In-charge	1) Exceptions are recorded in the Daily Report

**Note:** In addition to the verification defined as above, the effectiveness of the PRPs is verified during each internal audit and records of verification maintained. Based on the verification the PRPs are modified as required with the approval of the Food Safety Team.

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## Annexure: 01

### HAZARD ANALYSIS OF METAL CONTAMINANTS, TOXINS & PESTISIDE RESIDUE ACCEPTABLE LIMIT TABLES

#### 1. CONTAMINANTS

Sr.No.	Product Name	Name of the metal Contaminants	Parts per million by weight
1	Spices	Arsenic	5 ppm
2	Salt	Arsenic	1 ppm
3	Turmeric	Lead	10 ppm
		Zinc	25 ppm
		Tin	Nil
		Cadmium	0.1 ppm
		Copper	5 ppm
4	Tomato powder	Copper	100 ppm

#### 2. Toxins

Sr.No.	Product Name	Name of the Contaminants	Limit µg/kg
1	All Spices	Aflatoxin	30 µg/kg
2	grocery	Ochratoxin	20 µg/kg

#### 3. Pesticide Residues

Sr.No.	Name of Pesticides	Product Name	Limit mg/kg.ppm
1	Aldrin , dieldrin	Food grains	0.01
2	Carbaryl	Food grains	1.5
		Rice	2.50
		Chilies	5.00
3	Chlordane	Food grains	0.02
4	Diazinon	Food grains	0.05
5	Dichlorvos	Food grains	1.0
6	Dicofol	Chilies	1.0
7	Dimethoate	Chilies	0.5
8	Endosulfan	Bengal gram	0.20
		Pigeon pea	0.10
		Chilies	1.0
		Cardamom	1.0
9	fenitrothion	Food grains	0.02
10	Heptachlor	Food grains	0.01
11	Hydrogen cyanide	Food grains	37.5
12	Hydrogen phosphide	Food grains	Nil
13	Inorganic bromide	Food grains	25.0
		Dry fruits	30.0
		Spices	400.00
14	Lindane	Food grains except rice	0.10
15	Malathion	Food grains	4.0
		Dry fruits	8.0
16	Phosphamidon	Food grains	0.05
17	Pyrethrins	Food grains	Nil
18	Chlorienviphos	Food grains	0.025
19	Chlorobenzilate	Dry fruits , almonds	0.2
20	chlorpyrifos	Food grains	0.05
21	2,4D	Food grains	0.01



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Sr.No.	Name of Pesticides	Product Name	Limit mg/kg.ppm
22	Ethion	Food grains	0.025
		Dry fruits	0.1
23	Formothion	Peppers & Tomatoes	1.0
24	Monocrotophos	Food grains	0.025
		Chilies	0.2
		Cardamom	0.5
25	Paraquat dichloride	Food grains	0.1
26	Phosalone	Mustard crude oil	0.05
27	Trichlorfon	Food grains	0.05
28	Thiometon	Food grains	0.025
29	Carbendazim	Food grains	0.50
		Mango	2.00
		Dry fruits	0.10
30	Benomyl	Food grains	0.50
		Mango	1.00
		Dry fruits	0.10
31	Carbofuran	Food grains	0.10
32	Deltamethrin	Food grains	0.50
		Rice	0.05
33	Edifenphos	Rice	0.02
34	Fenthion	Food grains	0.1
35	Oxydemeton methyl	Food grains	0.02
36	Quinolophos	Rice	0.01
		Pigeon pea	0.01
		Cardamom	0.01
		Chilies	0.02
37	Triazophos	Chilies	0.02
		Rice	0.05
38	Iprodione	Mustard	0.05
		Rice	10.0
		Tomato	5.0
39	Tridemorph	Mango	0.05
40	Ethoxysulfuron	Rice	0.01
41	Oxyfluorfen	Rice	0.05
42	Carbosulfan	Rice	0.02
43	Tricyclazole	Rice	0.02
44	imidacloprid	Rice	0.05
45	Butachlor	Rice	0.05
46	Pendimethalin	Rice	0.05
47	Pretilachlor	Rice	0.05
48	Cyhalofop-butyl	Rice	0.5
49	thiamethoxam	Rice	0.02
50	fenobucarb	Rice	0.01
51	Anilophos	Rice	0.01
52	Kitazin	Rice	0.01
53	isoprothiolane	Rice	0.02
54	Fesotyl-A1	Cardamom	0.02
55	Ethofenprox	Rice	0.01
56	benfuracarb	Rice	0.05
57	Flufenacet	Rice	0.05
58	Buprofezin	Rice	0.05
59	Metiram	Tomato	5.0



## ISKCON FOOD RELIEF FOUNDATION

### Annamrita-Food as pure as nectar

Document Name	HACCP PLAN FOR MID DAY MEAL		
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Sr.No.	Name of Pesticides	Product Name	Limit mg/kg.ppm
60	Carpropamid	Rice	1.0
61	Novaluron	Tomato	0.01
62	Oxadiargyl	Rice	0.01
63	Pyrazosulfuron ethyl	Rice	0.01
64	Clomazone	Rice	0.01
65	Propineb	Pomegranate	0.05
		Green chillies	2.0
66	Thiochlorprid	Rice	0.01