Selected Sections of a Food Safety Plan

Food Safety Plan
for
Natural dry sea salt – without additives

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Product Description

Product Name(s)	**Dry natural sea salt**
Product Description, including Important Food Safety Characteristics	Dry sea salt Products (<0.5% of moisture) According to the size of the grain, we classify dry salt into: Dry sea salt type T-00 Dry sea salt type T-1 Dry sea salt type T-2 Dry sea salt type T-3 Dry sea salt type T-3/4
Ingredients	Sea salt
Allergens	N/A
Packaging Used	Big bags, 25Kg bags, 2kg bag, 1kg bag and salt shakers of: 750g, 700g, 500g, 360g, 250g
Intended Use	The product is considered ready-to-eat. Food industry in general and final consumer.
Intended Consumers	Product intended for the entire general population.
Shelf Life*	Salt products do not have a shelf life in the traditional sense. Salt will not spoil or support pathogenic growth. Shelf Life: Indefinite, but INFOSA indicates a shelf life of 5 years, due to possible caking problems
Labeling Instructions*	This salt does not supply iodide, a necessary nutrient (Cfr 21 § 100.155 Salt and iodized salt)
Storage and Distribution*	Storage Conditions: To improve caking resistance, product should be stored in a dry, covered area at humidity below 75%. The storage conditions are at room temperature because there is no any regulation establish a specific temperature of storage.

[*Provide information relevant to food safety]

Hazard Analysis

Hazard identification (column 2) considers known or reasonably foreseeable hazards (i.e., potential hazards) that may be present in the food because the hazard occurs naturally, the hazard may be unintentionally introduced, or the hazard may be intentionally introduced for economic gain.

B = Biological hazards including bacteria, viruses, parasites, and environmental pathogens

C = Chemical hazards, including radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives

P = Physical hazards include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step		(3) Do any potential food safety hazards require a preventive control? Yes	(3) No	(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	(6) Is the preventive control applied at this step? Yes	(6) No
Raw material storage	B	None						
	C	None						
	P	Foreign bodies: stones	x		Crystallization ponds are natural deposits and stones may appear during harvesting. There are preventive measures during harvest, but they do not ensure that the product is free of stones.	Process control – subsequent salt screening		x
	P	Foreign bodies: Bird feathers	x		The crystallization of salt occurs outside. Although there are preventive measures for removing feathers, the salt is subsequently also stored outside.	Process control – subsequent salt screening		x
Receiving packaging	B	None						
	C	None						
	P	None						
Salt washing	B	None						
	C	None						
	P	Foreign bodies: metal	X		Salt corrosion and metal-on-metal contact on the line may introduce metal fragments.	Process control – subsequent metal detection		x
Salt centrifuged	B	None						
	C	None						
	P	Foreign bodies: metal	X		Salt corrosion and metal-on-metal contact on the line may introduce metal fragments.	Process control – subsequent metal detection		x
Milling of salt	B	None						
	C	None						
	P	Foreign bodies: metal	X		Salt corrosion and metal-on-metal contact on the line may introduce metal fragments.	Process control – subsequent metal detection		x
Drying of salt	B	None						
	C	None						
	P	Foreign bodies: metal	X		Salt corrosion and metal-on-metal contact on the line may introduce metal fragments.	Process control – subsequent metal detection		x
Screening	B	None						

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step		(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	(6) Is the preventive control applied at this step?	
			Yes	No			Yes	No
	C	None						
	P	Foreign bodies: metal	X		Salt corrosion and metal-on-metal contact on the line may introduce metal fragments.	Process control – subsequent metal detection		x
	P	Foreign bodies: stones and bird feathers and metals	x		Stones and bird feathers that may come from the harvesting and storage of raw materials. Metals that may come from previous steps.	Process control – Weekly visual inspection of the integrity of the screen Process control – granulometric analysis of salt, an indirect measure to know the state of integrity of the screening equipment.	x	
Packaging	B	None						
	C	None						
	P	Foreign bodies: metal	X		Salt corrosion and metal-on-metal contact on the line may introduce metal fragments.	Process control – subsequent metal detection		x
Metal detector	B	None						
	C	None						
	P	Foreign bodies: metal	X		Salt corrosion and metal-on-metal contact on the line may introduce metal fragments.	Process control – Metal detection	x	
Storage	B	None						
	C	None						
	P	None						
Expedition	B	None						
	C	None						
	P	None						

Process Preventive Controls

Process Control Step	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			
Screening	Foreign bodies: stones and bird feathers	< 0.05% of foreign bodies. Particle size of the same size as the mesh size of the screen.	All of the product passes through a screening	Visually inspecting the product during manufacturing. Internal analysis twice a week to determine the % of foreign bodies in a random sample of 1kg. Annual analysis in an external laboratory	Visually during manufacturing Internal analysis: twice a week External analysis: once a year	Production employee and Quality employee Quality department Quality department	Product that does not meet specifications is identified as non-compliant and is destined for other non-food uses: road de-icing and/or swimming pools.	Verification of analytical results and trend studies	Industrial Plant Production Control Log Daily production control log Weekly insoluble control log External analytical control log

Process Control Step	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			
Metal detector	Foreign bodies: metal	**CRITICAL LIMIT 1 -** Metal detector present and operating	All of the product passes through an operating metal detector	Visual examination that detector is on and reject device is working. Check the correct operation of the metal detector, by verifying it with the standards. Industrial format: Fe: 5mm No-Fe: 5mm Stainless: 5mm Final consumer format: Fe: 2mm No-Fe: 2mm Stainless: 2mm	Beginning, every hour and at the end of production.	Production employee	If the product is processed without metal detection, hold it for metal detection. Correct operating procedures to ensure that the product is not processed without metal detection. If the metal detector does not work, all product manufactured since the last successful check will be quarantined.	Check record of the operation of the metal detector using the standards. Review and signing of the records by a qualified person within a period of no more than 7 days from the time the control is made. The maintenance manager ensures that the metal detector has been properly maintained	Metal detector verification record, includes size of the standards, time and date of checks, responsible person Verification record within seven working days by PCQI Metal detector preventive and corrective maintenance records Metal Detector Calibration record Metal Detector Validation record Metal Detector Training record Corrective action record

Process Control Step	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			
		CRITICAL LIMIT 2 - No metal fragments that would cause injury or choking are in the product passing through the metal detector. Industrial format: Fe: 5mm No-Fe: 5mm Stainless: 5mm Final consumer format: Fe: 2mm No-Fe: 2mm Stainless: 2mm	Kick-out product for the presence of metal fragments	Examine product rejected by electronic metal detector to determine cause of kick-out	When product is rejected	Production employee	If metal is found in product, segregate product, inspect back to the last good check, rework or discard product depending on metal type If the metal detector does not work, all product manufactured since the last successful check will be quarantined.	Check record of the operation of the metal detector using the standards. Review and signing of the records by a qualified person within a period of no more than 7 days from the time the control is made. The maintenance manager ensures that the metal detector has been properly maintained	Metal detector verification record, includes size of the standards, time and date of checks, responsible person Verification record within seven working days by PCQI Metal detector preventive and corrective maintenance records Metal Detector Calibration record Metal Detector Validation record Metal Detector Training record Corrective action record

Food Allergen Preventive Controls - NOT APPLICABLE

Food Allergen Ingredient Analysis

Raw Material Name	Supplier	Food Allergens in Ingredient Formulation								Allergens in Supplier's Precautionary Labeling
		Egg	**Milk**	**Soy**	**Wheat**	**Tree Nut** (market name)	**Peanut**	**Fish** (market name)	**Shellfish** (market name)	

How to Use the Chart
List all ingredients received in the facility. Identify allergens contained in each ingredient by reviewing ingredient labels or contacting the manufacturer. Any allergens listed in "May contain" or other precautionary labeling on ingredients should be listed in the last column and reviewed to determine if allergen labeling is needed on the finished product.

Allergen Verification Listing

Product	Allergen Statement	Label Number

Allergen Scheduling and Cleaning Implications

Production Line Allergen Assessment

Product Name	Production Line	Intentional Allergens							
		Egg	**Milk**	**Soy**	**Wheat**	**Tree Nut** (market name)	**Peanut**	**Fish** (market name)	**Shellfish** (market name)

Scheduling Implications:
[*State the order in which products should be run to minimize allergen cross-contact. Consider adding when alternate production practices may be permitted, including approval for this, if you wish.*]

Allergen Cleaning Implications:
[Identify when cleaning to prevent allergen cross-contact is required]

How to Use This Form
Complete for each production line. Identify each allergen contained in each product produced on the line. Identify any allergens unique to a specific product, then indicate scheduling information (i.e., run unique allergens last) and allergen cleaning information (i.e., full allergen clean before running products without the allergen.

Allergen Control Step	Hazard(s)	Criterion	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			

Sanitation Preventive Controls - NOT APPLICABLE

Cleaning and Sanitizing Procedure

Location	
Purpose	
Frequency	
Who	
Procedure	
Monitoring	
Corrections	
Records	
Verification activities	

Hygienic Zoning

[Insert simple facility layout, indicating flow of material to aid common understanding and visualization.]

Location	
Purpose	
Frequency	
Who	
Procedure	
Monitoring	
Corrections	
Records	
Verification activities	

Environmental Monitoring for Sanitation Control Verification

Purpose	
Sample identification	
Sampling procedure	
Laboratory	
Test conducted	
Interpretation of results	
Action of a negative result	
Corrective action for a positive result	

Supply-chain-applied Preventive Controls Program - NOT APPLICABLE

Verification Procedures for Supply-Chain-Applied Control Ingredients

Ingredient 1:

Hazards requiring a supply-chain-applied control	
Preventive controls applied by the supplier	
Verification activities and procedures	
Records	

Ingredient 2:

Hazards requiring a supply-chain-applied control	
Preventive controls applied by the supplier	
Verification activities and procedures	
Records	

Approved Suppliers for Ingredients Requiring a Supply-chain-applied Control

[this table is an alternative format to provide the information above]

Ingredient (requiring supply-chain-applied control)	**Approved Supplier**	**Hazard(s) requiring supply-chain-applied control**	**Date of Approval**	**Verification method**	**Verification records**

Receiving Procedure for Ingredients Requiring a Supply-chain-applied Control

[Document procedures used for receiving ingredients requiring a supply-chain-applied control.]