**Plant: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Validation Conducted By: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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**Validation Type:**

Initial Validation (1st Time) of the HACCP

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| --- |
| **HACCP No.:** Identify document number and sets  **Product:** Name the HACCP plan type or product category.  **Hazard:** Name the hazard of concern. This should be the same content that is in the hazard analysis.  **Process:** Name the processing step or prerequisite program that addresses the hazard.  **Critical Control Points (CCP) /COP (Critical Operating Parameters):** Refers to the critical limits or other parameters cited in the scientific or technical support necessary for effective execution of the process step or program.  **Validation of Each CCP/COP(Critical Operating Parameters) :**  Scientific or Technical Support - State the scientific or technical support document references and page numbers where the critical operating parameters are described.  In-plant Validation Data - State the name of the monitoring documents or other records where observations were collected including the time frame.  \*For each HACCP category, identify at least one product from the category for which collect in-plant demonstration data and complete a validation worksheet for such product containing the following information. |

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| --- | --- | --- | --- | --- | --- |
| **Topic** | **Yes** | **No** | **If "Yes" Describe** | **Food Safety Implication** | **Are modifications to the HACCP plan or Hazard Analysis Required?** |
| **Does my HACCP system:**  1. Contain supporting documents for each CCP or prerequisite program that is used to support decisions in my hazard analysis? |  |  |  |  |  |
| 2. Contain supporting documents that relate sufficiently to my product/process? |  |  |  |  |  |
| 3. Identify the critical operating parameters based on the supporting documents used as scientific or technical support? |  |  |  |  |  |
| 4. Contain critical operating parameters that are aligned with the referenced supporting document? |  |  |  |  |  |
| 5. Contain critical operating parameters that support rather than contradict the selected critical operating parameter if multiple supporting references are used? |  |  |  |  |  |
| 6. Contain in-plant validation data from XX calendar days for expectations regarding the equivalent number of production days) documenting the critical operating parameters are implemented for at least one product within each HACCP category? |  |  |  |  |  |
| 7. Contain HACCP system in-plant validation data for at least one product within each HACCP category that was reviewed and found acceptable by the HACCP team to support that the process is validated by the HACCP team or other group responsible for food safety? |  |  |  |  |  |
| 8. Contain additional research data demonstrating the effectiveness of the process in instances where the critical operational parameters from the support were not followed? |  |  |  |  |  |

**Evaluate adequacy of identifying the hazards, critical control points, critical limits, control measures, frequency and type of monitoring of CCPs, corrective actions, frequency and type of verification and the type of information to be recorded and Review current CCP documentation. Review Pre-Requisite Programs & SSOP’s.**

**Result : Acceptable**

Validated By: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Validated By: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_