

Hazard Analysis and Critical Control Points (HACCP)

The purpose of this plan is to identify risks associated with the production, extraction, filtration, packing and storage of honey intended for sale, which is produced and processed by(Name)

Site of production:

.....
.....(Address)

Site of Extraction & Filtering:

.....
.....(Address)

Storage and Bottling:

.....
.....(Address)

This plan consists of:

1. A hazard Analysis
2. The Pre-requisites
3. The Process
4. The Control Points
5. Monitoring