

Hazard Analysis Procurement, Receipt, Storage and Distribution

Process Step	Hazard	Hazard Significant	Cause	Control Measures Applied	Justification or Decision Tree	CCP
Procurement of shelf stable goods	Microbiological- product contamination with bacterial Pathogens such as <i>Clostridium Botulinum</i> in Canned Food. Spoilage bacteria eg yeast & mould in Juice.	2xC= 4	inadequate manufacturing process controls at supplier site. Sourcing products from unapproved suppliers	HACCP Based Food Safety certification for manufacturers. Approved Supplier Program in place that involves supplier review, selection and approval, maintenance (current accreditations), performance monitoring and trade suspension.	Q1= Yes Q2= No Q3= Yes Q4= No	YES CCP 1 No
	Physical- Foreign Matter such as metal, brittle plastic, stone, glass, wood and pest.	3XC = 8		Orders are placed with Approved Suppliers. Certificate of Analysis (COA) from suppliers for each shipment which are checked against the specification for compliance.		
	Chemical - Non- Food Grade materials. Allergen cross contamination	3XC = 8		Custom clearance Verification of COA for each shipment		
	Regulatory – label noncompliance.	3XC = 13		Product labelling to ANZFSC requirements. Label preapproved by independent 3 rd party Labelling expert. Label verification of Pavé own brand		No

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Customs Clearance (3rd Party)	Physical – jewellery, nail, stationery, sampling items.	4XD= 21	Sampling by MPI representative may introduce contaminants in the product	Regulatory authorities sampling and testing procedure Product made accessible in transitional facility under 3PL supervision.		No
	Physical – plastic, metal, glass Chemical – non-food grade chemicals	3XC = 13	From other damaged product in transit. From dirty container	Approved supplier program. Container seal check Damage stock report		No
Storage Facility (3rd Party)	Physical – plastic, metal, glass, infestation Chemical – Cleaning chemicals, non-food grade chemical	3XC = 13	Damage during storage Contamination during storage Infestation during storage	Approved supplier program. Approved supplier current Food Safety certification. Supplier second party audit Email notification of damage stock		No
Distribution (3rd Party)	Physical – plastic, metal, glass Chemical – non-food grade chemicals	3XC = 13	From other damaged product in transit. From dirty truck	Approved supplier program-		No

Hazard Identification Audit Table Sheet

Process Step	CCP No.	Hazard Identification		Control Measures				Corrective Actions	Verification	Records
		Hazard	Cause	Measures Taken	Critical Limits	Monitoring				
Procurement	1	Biological Physical Chemical	Inadequate manufacturing process controls at the supplier site.	COA review to check compliance to specification	COA complies with the specification.	Who	Procurement & Logistics Specialist	Cancel order Place container on hold if already in the country Determine safety compliance of the product by engaging a 3 rd party to conduct independent assessment of the product.	Verification of COA check for each shipment by the Director Supply Chain Risk Management and Operations Annual Product testing	COAs Test Reports. Non- conformance Report
						What	COA			
						When	Every shipment			
						Where	Procurement			
						How	Visual inspection against Specification			

