

# FDA Food Safety Modernization Act Plan

## Critical Control Points

<b>Critical Control Points</b>	<b>Product and/or Processing Step</b>	<b>Monitoring</b>	<b>Frequency</b>	<b>Parameters</b>	<b>Corrective Actions</b>
<p><i>List the hazard that is being addressed by this critical control point</i></p>	<p><i>What step does this hazard present in?</i></p> <p><i>Is it a hazard specific to an ingredient or to a processing step?</i></p>	<p><i>What preventive control measures are being taken to monitor this hazard? List the standard operating procedures and monitoring activities in place</i></p>	<p><i>How frequently is the hazard monitored?</i></p> <p><i>Keep in mind that depending on likelihood and severity if a critical control point is not met production stops and the ccp is corrected. This could lead to a recall of material so for hazards that have a high severity and are likely testing more frequently will be favorable.</i></p>	<p><i>What are the acceptable levels? Example, 20ppb for aflatoxin. In the event that a sample exceeds this level production stops and all product made prior to this test could be affected.</i></p>	<p><i>In the event that a critical control point is exceeded then production stops until this is corrected. All corrections are documented and investigated as to cause. This could lead to an amendment in the standard operating procedures to minimize the likelihood of recurrence.</i></p>