

# Hazard Analysis, Critical Control Points (HACCP) Manual and Assessment for **Potato Grading Line**

Prepared for



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## Introduction

This document summarises the HACCP analysis and recommended controls for the potato grading line at [REDACTED]  
[REDACTED]

HACCP (Hazard Analysis, Critical Control Points) is a method of risk assessment widely accepted and used in the food industry to maintain food safety during production processes. This document uses industry conventions and recognised methods to ensure that it is easily understood by those who use and audit it.

At first glance this document may appear complicated, but it is laid out to explain each step of the hazard assessment and the reasons that controls have been recommended. Unlike many HACCP studies, this report does not give specific recommendations for monitoring records, as this is a decision for the business itself. This report highlights those areas that need to be covered by checks and recorded.

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## **HACCP Policy**

It is the policy of [REDACTED] all management and staff are committed to storing and grading potatoes which are safe for food processing.

Our responsibility to all our customers is to provide services that maintain the safety of their potatoes at all times. We achieve this through the implementation and maintenance of HACCP food safety systems and associated procedures. This document details our HACCP systems and the specific HACCP analysis of our grading line.

As a business we are aware of our position in the food chain and our responsibility to provide safe products which meet legal and industry standards and safeguards. We involve our staff in food safety issues to raise awareness and understanding, and we continually improve the systems we have in place relating to food safety. We believe this approach is essential to meet the needs of all our customers with regard to food safety and product quality.

The responsibility for implementing the HACCP Policy lies with the senior management of [REDACTED] together with the nominated members of the HACCP Team, as detailed in this document.

Responsibility for food safety through HACCP principally lies with the [REDACTED] [REDACTED] who is responsible for highlighting and assessing the hazards, and the maintenance and implementation of the HACCP plans.

To assist in the establishment and maintenance of this policy and associated procedures we reserve the right to employ third-party advice. All such advice is obtained from suitably qualified persons and detailed within this document.