D140: DEMO OF HACCP as per Codex guideline Food safety Sample Document Kit Price 299 USD

Complete editable HACCP as per Codex guideline sample document kit (Manual, procedures, process approach, HACCP docs, SOPs, formats, audit checklist etc.)

Website: http://www.certificationconsultancy.com/ haccp-certification-documents-manual.htm

Chapter-1.0 Content of HACCP (Hazard Analysis and critical control point) sample document kit as per codex guideline (More than 125 document files)

The Total Editable Document kit has 7 main directories as below.

HACCP Editable Document kit

Sr. No.	List of Directory	Document of Details
1.	HACCP Manual	05 chapter and 04 annexure in MS Word
2.	Procedures	14 procedures in MS Word
3.	HACCP docs.	18 files in MS Word
4.	Formats	52 formats in MS Word
	Engineering (ENG)	06 formats in MS Word
	Purchase (PUR)	05 formats in MS Word
	Despatch (DES)	03 formats in MS Word
	Housekeeping (HKC)	09 formats in MS Word
	HRD	01 formats in MS Word
	Production (PRD)	02 formats in MS Word
	Quality control (QCD)	05 formats in MS Word
	Sales (SALES)	03 formats in MS Word
	Stores (STR)	02 formats in MS Word
	System (SYS)	11 formats in MS Word
	Training (TRG)	05 formats in MS Word
5.	Standard operating procedures	19 standard operating procedure in MS Word
6.	Process approach	10 process approach in MS Word
7.	Audit checklist	More than 500 questions

Total 125 files quick download in editable form by e delivery

To get more information about HACCP Documentation kit Click Here

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B. Documentation:-

Our document kit is having sample documents required for HACCP certification as listed below. You need to study it do necessary changes as per your company need and within 4 days your entire editable documents with all necessary details are ready as well as your team will got many ideas for food safety system establishment to reduce the cost and effort with all necessary controls and your total documents are ready. We had given all type of templates and organization use it as per their need and many organization are certified globally in 1st trial with the help of our documents from any kind of stringent lead appraisal audit.

Under this directory further files are made in word document as per the details listed below. All the documents are related to HACCP for and user can edit it in line with their own processes.

1. HACCP Manual:

It covers sample copy of HACCP manual for food safety management system. It covers 05 chapter and 04 annexure as well as list of procedures as well as overview of covers tier 1 of HACCP documents.

HACCP Manual Index

Chapter No.	Subject	Page No.	HACCP clause
	Section – 1		
1.	Company Profile	1 – 2	
2.	Table Of Contents	1 – 1	
3.	Control And Distribution	1 – 2	
4.	Food safety Policy		
	Section – 2		
5.	**HACCP System Requirements**		
5.1	**Management Responsibility**		5.1
	Policy		5.1.1
	Scope of the HACCP System		5.1.2
	Task, responsibilities, Authorities		5.1.3
	HACCP team(s)		5.1.4
	Resources		5.1.5
	Management Review	1–11	5.1.6
5.2	**Product Information**		5.2
	Product characteristics		5.2.1
	Intended Use		5.2.2
5.3	**Process information**		5.3
	Flow diagram		5.3.1
	Layout		5.3.2
	Control and verification of process information		5.3.3

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5.4	**Pre-requisite program**		5.4
5.5	**Hazard Analysis**		5.5
	Hazard identification		5.5.1
	HACCP analysis (risk)		5.5.2
5.6	**Control Measures**		5.6
	Specific Control measures		5.6.1
	General Control measures		5.6.2
5.7	**Parameters and critical Limits**		5.7
	Critical process and product parameters		5.7.1
	Target Values, action-limit values and critical limits		5.7.2
5.8	**Monitoring and measuring**		5.8
5.9	**Corrective actions**		5.9
5.10	**Validation**		5.10
5.11	**Verification**		5.11
5.12	**Documentation and records**		5.12
	Documents and document control		5.12.1
	Records		5.12.2
Annexure			
ANX-I	List of HACCP Procedures	1 – 1	
ANX-II	Glossary of Terms	1 – 1	
ANX-III	Process Flow Chart	1 – 2	
ANX-IV	Organization structure	1 – 1	

2. Procedures (14 Procedures):

It covers sample copy of mandatory procedures covering all the details of HACCP.

List of procedure

1. Procedure for Preliminary Analysis of Production Process
2. Procedure for Pre-requisite Program
3. Procedure for Hazard Identification
4. Procedure for HACCP Plan
5. Procedure for Emergency Preparedness and Response
6. Procedure for Product Re – call / Withdrawal
7. Procedure for Management Review
8. Procedure for Document and Data Control
9. Procedure for Correction, Corrective and Preventive Action
10. Procedure for Control of Quality Records
11. Procedure for Internal Quality and Food Safety Audit

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12. Procedure for Control of Monitoring and Measuring Equipments
13. Procedure for Training
14. Procedure for Control of Non–Conforming Products

3. HACCP Docs.

It covers sample copy of HACCP documents covering blank and filled document all the details of HACCP as per HACCP 7 principles of food safety.

4. Blank Formats (52 Formats):

It covers sample copy of blank forms required to maintain records as well as establish control and make system. The samples given are as a guide and not compulsory to follow to change the same to suit own requirements.

List of Formats

1.	Packing report / Slip	2.	Bag/other packing material inspection report
3.	Screen Checking report	4.	Breakdown History Card
5.	Preventive Maintenance Schedule	6.	Preventive Maintenance Checkpoints
7.	Daily Preventive maintenance checkpoints	8.	Preventive Maintenance checkpoints for Building and civil work
9.	Incident Reporting Record	10.	Master list cum distribution list of documents
11.	Change Note	12.	Corrective Action Report
13.	Master List of Records	14.	Objectives
15.	Audit Plan/ Schedule	16.	Internal Audit Non conformity report
17.	Clause Wise Document wise audit review report	18.	Preventive Action Report
19.	Continual Improvement Plan	20.	Calibration Status of Instrument
21.	Cleaning and Sanitation Report	22.	House Keeping Records–Area Wise
23.	Visitor Entry Report	24.	Pest Control Report
25.	Fumigation Report	26.	Daily Sanitation Audit Report
27.	Pest Control log book–Daily Sheet	28.	Operational pre-requisite programs
29.	Rodent trapping record	30.	Medical Checkup report
31.	Production Planning	32.	Disposal of Non confirming Products
33.	Purchase Order	34.	Indent cum Incoming Inspection
35.	Approved Vendor List cum Open Purchase order	36.	Supplier Registration form
37.	Open Purchase Order	38.	Sample Test Request
39.	Positive Recall Report	40.	pH Meter Calibration Report
41.	Normality record sheet	42.	Validation Report
43.	Order form confirmation	44.	Feedback for customer
45.	Customer Complaint Report	46.	Daily stock Statement
47.	Gate Pass	48.	Training Calendar
49.	Training Report	50.	Induction training Report
51.	Job Description and Specification	52.	Skill Matrix

5. Standard operating procedures (19 SOPs):

It covers sample copy of standard operating procedures covering all the details of HACCP.

List of standard operating procedures (SOPs)

1. SOP for Material Receipt / Issue in Despatch
2. SOP for Product Re – call

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3. SOP for Condition / Cleanliness Of Food Contact Surface
4. SOP for Prevention OF Cross Contamination
5. SOP for Personnel Health And Hygiene
6. SOP for Protection Of Food Adulteration
7. SOP for Pest Control
8. SOP for General Housekeeping
9. SOP for Entry / Exit Procedure – Personal Hygiene
10. SOP for Floor Cleaning
11. SOP for Cleaning of Doors, Windows, Walls And Tube light and Fan
12. SOP for Equipment Lay–out
13. SOP for Material / Process / Product Mix Up
14. SOP for Building Maintenance And General Facilities
15. SOP for Safety
16. SOP for Metal, Wood & Glass Procedure
17. SOP for Wooden Materials
18. SOP for Traceability
19. SOP for RM / PM / General Material Receipt / Issue / Storage

6. Process approach (10 process approach):

It covers sample copy of process approach covering all the details of Q7 Good Manufacturing Practice Guidance for Active Pharmaceutical Ingredients.

List of process approach

1. Process Flow Chart of Customer Service
2. Process Flow Chart of Despatch
3. Process Flow Chart of Engineering
4. Process Flow Chart of Training
5. Process Flow Chart of Marketing
6. Process Flow Chart of Production
7. Process Flow Chart of Purchase
8. Process Flow Chart of Quality Control
9. Process Flow Chart of Stores
10. Process Flow Chart of Management Representative's Area

7. Audit checklist (more than 500 questions)

It covers sample audit questions based on all the HACCP requirements. It helps the auditor to make own audit checklist for quick and perfect auditing to ensure all the HACCP requirements are fulfilled.

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Chapter-2.0 ABOUT COMPANY

Global Manager Group is a progressive company and promoted by a group of qualified engineers and management graduates having rich experience of 25 years in ISO consultancy and management areas. The company serves the global customers through on-site and off-site modes of service delivery systems. We offer a full range of consulting services geared towards helping all types of industries and laboratories to achieve competitiveness, certifications and compliance to international standards and regulations. So far we had **more than 1800 clients in more than 45 countries**. **Our readymade training and editable document kit helps the client in making their documents easy and make them complying to related ISO and HACCP standard faster.**

1. Our promoters and engineers have experience of **more than 1800 companies** globally for management training, ISO series consultancy. We had clients **in more than 45 countries.**
2. Highly qualified 50 team members (M.B.A., Degree engineers) and owner is having rich professional experience (since 1991).
3. We have 100% success rate for ISO and HACCP series certification of our clients from reputed certifying body and branded image and leading name in the market.
4. Suggest continual improvement and cost reduction measures as well as highly informative training presentations and other products gives payback within 2 months against our cost.
5. So far more than 50000 employees are trained by us in ISO and HACCP series certification.
6. We had spent more than 60000 man-days (170 man years) in preparing ISO and HACCP documents and training slides.

Global Manager Group is committed for:

1. Personal involvement & commitment from first day
2. Optimum charges
3. Professional approach
4. Hard work and update the knowledge of team members
5. Strengthening clients by system establishment and providing best training materials in any areas of management to make their house in proper manner
6. To establish strong internal control with the help of system and use of the latest management techniques.

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Chapter-3.0 USER FUNCTION

A. Hardware:-

- Our document kit can be better performed with the help of P3 and above computers with a minimum 10 GB hard disk space.

- For better visual impact of the power point Document you may keep the setting of colour image at high colour.

B. Software used in Document kit

- Documents written in Ms Office 2003 and window XP programs. You are therefore required to have office 2003 or above with window XP

3.2 Features of Document kit:-

- Contains all necessary documents as listed above and comply with the requirements of HACCP Standards.

- Written in Plain English

- It will save much time in typing and preparation of documents alone.

- User-friendly and easy to learn.

- Developed under the guidance of experienced experts.

- Provides model of a Management system that is simple and free from excessive paperwork.

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Chapter-4.0 BENEFITS OF USING OUR DOCUMENT KIT

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1. By using these documents, you can save a lot of your precious time while preparing the HACCP documents.

2. Take care for all the section and sub sections of HACCP standard helps you in establishing better system.

3. Document kit enables you to change the contents and print as many copies as you need. The user can modify the documents as per their industry and create own HACCP documents.

4. Save much time and cost in document preparation.

5. You will get better control in your system due to our proven formats.

6. You will get better control in your system due to our proven documents and templates developed under the guidance of our experts and globally proven consultants having rich experience of more than 25 years in ISO and Food safety consultancy.

7. Our products are highly sold globally and used by many multinational companies and had provided total customer satisfaction as well as value for money.

8. In preparation of document kits; it is been verified and evaluated at various levels of our team and more than 1000 hours are spent in preparation of this product kit.

9. Prepared by globally proven team of leading consultant

For purchase Click Here ➡ Contact Us

To get more information about HACCP Documentation kit Click Here