

MIRAESTELS FOODS S.A. DE C.V.

Issue Date:	Apr-22			
Code:	10-HD-07			
Revision	Rev: 00			

HACCP PLAN (PROCESS STAGES)

Product: POPCORN Actualization date: April 2022 PAGE: 1 of 1

	Hazard to be reduced and/or eliminated	Critical limit		Monitoring				Corrective Actions			
Process stages/CCP		Parameter	Value	Activity What?, How?	Frecuency When?	Responsibility Who?	Records Where?	Activity/ Responsibility	Records	Activities/ Responsibility	
RAW MATERIAL RECEPTION	Allergen (Street Elote Seasoning / milk derivative and Cheddar Jalapeño Seasoning/ milk derivative)	Allergenic RM identification	1 = Identified 0 = Unidentified	Identification with label of each unit with the leyend "Allergenic Raw Material"	Each time it is received	Warehouse Assistant	Control of Raw Material Reception Record (04- FO-08 B)	If during the Start-up Checklist, an unidentified allergen ingredient is found, it is isolated to label the ingredient as an allergen and a corrective action is documented.	Production Start-up Checklist (04- FO-68) / Preventive Corrective Actions Report (04-FO-05)	Daily supervision / Quality Control Manager, Production Supervisor	
RM STORAGE	Allergen (Street Elote Seasoning / milk derivative and Cheddar Jalapeño Seasoning/ milk derivative)	Storage in a specific place for allergenic ingredients.	1 = Correct storage 0= Incorrect storage	Verify that the allergenic material is stored in the appropriate place.	Each time it is received	Production Supervisor	Control of Raw Material Reception Record (04- FO-08 B)	If during the process verifications of the allergenic ingredients, any ingredient is out of place, it is immediately placed in the corresponding place and a corrective action is documented.	Production Start-up Checklist (04- FO-68) / Preventive Corrective Actions Report (04-FO-05)	Prerequisite Verification Record, daily supervision / Quality Manager, Production Supervisor	
		REVIEWED AND AUT	HORIZED BY:	I	I	1	1			1	
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