



Document #: HM 11 Revision No: 03 Eff. Date: 05/06/2015

Review Procedure Page 1 of 2

Reviewed By: Quality Manager Date Reviewed: 17/08/2020

Approved By: Donald Larson Date Approved: 17/08/2020

Responsible person: The HACCP Team

Frequency: Annually

Documentation:

- Previous HACCP Plan
- Follow up actions from previous management reviews
- A review of any emergency situations and recalls
- A review of non-conformances, corrective actions and product disposal
- A review of results from audits and laboratory testing
- Changing circumstances that could affect the Food Safety
- Recommendations for improvement
- Resource needs
- Changes in legislation
- The effectiveness of the measures taken to protect against the contaminants
- Customer complaint report
- Review of suppliers and their performance
- New procedures
- Training records
- Register
- Agenda

Triggers:



Document #: HM 11 Revision No: 03 Eff. Date: 05/06/2015

Review Procedure Page 2 of 2

Reviewed By: Quality Manager Date Reviewed: 17/08/2020

Approved By: Donald Larson Date Approved: 17/08/2020

- Addition of flavours
- Change in formulation
- Change in packaging supplier
- Change in machinery
- Change in process
- Increase in customer complaints

Annual system review: Once a year/ when necessary

Automatic review: If any of the triggers occur, as indicated above.