



HACCP plan compliance checklist for processed egg establishments seeking addition to European Union (EU) export approval list

Date of inspection

Establishment licence or registration number

HACCP plan review (plant name)

Generic model used (If applicable)

HACCP plan compliance checklist	Yes	No
1.1 All pages of the HACCP plan are dated and signed by the HACCP coordinator.		
1.2 Any modifications to a HACCP plan are dated and signed by the HACCP coordinator.		
1.3 HACCP plan development: <ul style="list-style-type: none"> • Product description (Form 1) is completed: <ul style="list-style-type: none"> (1) list of individual products covered by the HACCP plan; (2) product safety characteristics, intended use, packaging, shelf life, where it will be sold, safe handling and usage; and, (3) special controls. • Incoming materials are listed and associated hazards (B, C, P) are listed. • Process flow diagram is included and reflects plant conditions. Hazards are indicated. • Plant schematics (raw vs. finished product and employee traffic pattern) are included and reflect current plant conditions. Hazards are indicated. 		
1.4 Hazard identification: <ul style="list-style-type: none"> • A hazard identification has been conducted for all incoming material and all processing steps (Forms 5, 6 and 7 or equivalent are completed). 		
1.5 Critical control point (CCP) determination (hazard analysis):		

<ul style="list-style-type: none"> • All hazards identified on Forms 5, 6 and 7 are analyzed on the CCP determination form (Form 8 or equivalent). • The form indicates how each hazard is controlled (i.e., CCP, prerequisite program), or not controlled by the operator. 		
<p>1.6 The HACCP plan (Form 10 or equivalent):</p> <ul style="list-style-type: none"> • lists all CCPs identified on CCP determination form (Form 8 or equivalent); • includes critical limits for each CCP; • includes monitoring procedures for each CCP; • includes deviation procedures for each CCP (including corrective and preventive actions, and data); • includes verification procedures for each CCP to demonstrate that the HACCP plan is implemented as designed; and, • indicates records for each CCP for monitoring, deviation and verification procedures. 		
<p>1.7 The establishment has validated its HACCP plans to demonstrate that their plans are functioning as intended.</p> <ul style="list-style-type: none"> • This may be done by relying on CCPs which have been scientifically validated and reported in literature or by using services of laboratories or processing authorities to validate CCPs. • Processes meeting regulatory requirements will be considered validated. 		
<p>1.8 Records are maintained for monitoring, deviation and verification procedures for each CCP. The review of a sample of these records indicates that they are maintained in a timely manner, dated and signed.</p>		
<p>1.9 HACCP plan reassessment:</p> <ul style="list-style-type: none"> • The establishment re-assesses the hazard analysis after any change that could affect food safety (e.g. process change, formulation change, product flow, etc.); and, notes it in the log book. • The HACCP coordinator reassesses the HACCP plan at least once a year (after one year of operations under HACCP). These activities are noted in the log book. 		

I acknowledge that this establishment is operating under HACCP principles as required by Article 5 and 10 of European Commission Regulation (EC) No 852/2004.

Name of plant representative

Date

CFIA review (to be completed by CFIA inspector prior to approval):

Third (3rd) party HACCP certifier:

Name of company

Date of last audit

Based on this above completed checklist provided by the plant representative and a review of the last 3rd party audit report, the establishment is recommended for addition to the list of establishments approved to export processed egg products to the European Union (EU).

Name of CFIA inspector

Date

Stamp