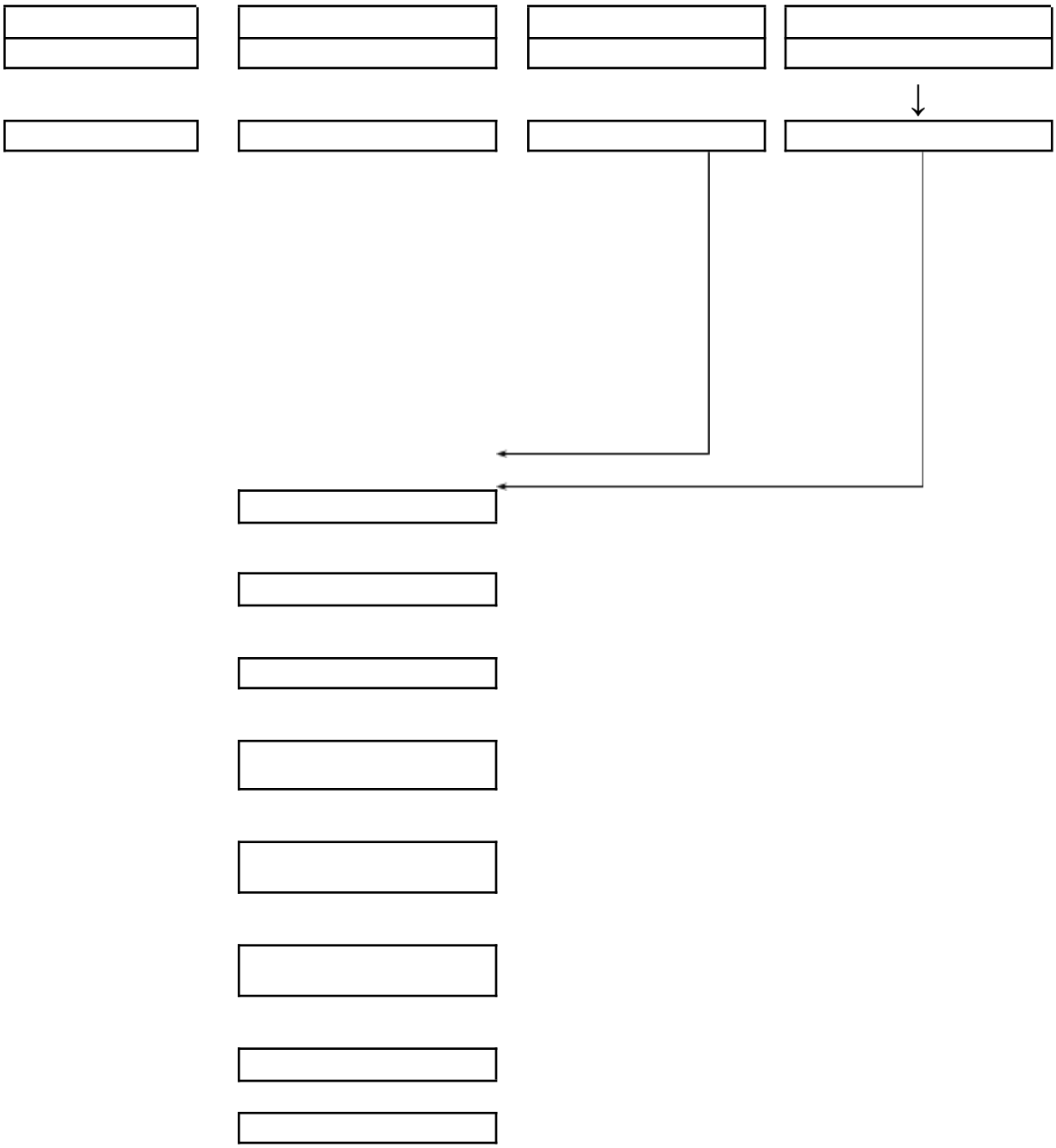

HACCP Food Safety Program
for

Disclaimer: This plan is intended for the product produced from Carlino's Manufacturing and Importing Company, LLC

Product Description

Product Name(s)	**Instant tea premix**
Product Description, including Important Food Safety Characteristics	A ready-to-use powdered blend of instant tea, sugar, milk powder, and flavoring agents designed for quick preparation of tea by adding hot water.
Ingredients	Sugar, milk powder, instant tea and flavor
Allergens	Contains milk
Packaging Used	Multi-layered, moisture-proof, food-grade pouches or sachets
Intended Use	Beverage preparation
Intended Consumers	general population
Shelf Life*	12 months from the date of manufacturing
Labeling Instructions*	contains allergen, as per FSSAI labeling regulations
Storage and Distribution*	store in a cool, dry and hygienic place and away from direct sunlight

Flow Diagram - Production of



Process Narrative

[*A text description of each step in the flow diagram can provide more food safety and/or control information than can be shown easily in the flow diagram and important.to understanding the process]*

Hazard Analysis

Hazard identification (column 2) considers known or reasonably foreseeable hazards (i.e., potential hazards) that may be present in the food because the hazard occurs naturally, the hazard may be unintentionally introduced, or the hazard may be intentionally introduced for economic gain.

B = Biological hazards including bacteria, viruses, parasites, and environmental pathogens

C = Chemical hazards, including radiological hazards, food allergens, substances such as pesticides and drug residues, natural toxins, decomposition, and unapproved food or color additives

P = Physical hazards include potentially harmful extraneous matter that may cause choking, injury or other adverse health effects

(1) Ingredient/ Processing Step	(2) Identify potential food safety hazards introduced, controlled or enhanced at this step		(3) Do any potential food safety hazards require a preventive control?		(4) Justify your decision for column 3	(5) What preventive control measure(s) can be applied to significantly minimize or prevent the food safety hazard? *Process including CCPs, Allergen, Sanitation, Supply-chain, other preventive control*	(6) Is the preventive control applied at this step?	
			Yes	No			Yes	No
	B							
	C							
	P							
	B							
	C							
	P							
	B							
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	B							
	C							
	P							

Process Preventive Controls

Process Control Step	Hazard(s)	Critical Limits	Monitoring				Corrective Action	Verifica
			What	How	Frequency	Who		

Food Allergen Preventive Controls

Food Allergen Ingredient Analysis

Raw Material Name	Supplier	Food Allergens in Ingredient								Allergens in Supplier's Precautionary Labeling
		Egg	Milk	Soy	Wheat	BEEF	Peanut	Flish	CHICKEN	

Allergen Control Step	Hazard(s)	Criterion	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			

Sanitation Preventive Controls

Cleaning and Sanitizing Procedure

Location	
Purpose	
Frequency	
Who	
Procedure	
Monitoring	
Corrections	
Records	
Verification activities	