

# Building HACCP Flow Charts

## 1 Define Process /Product Group

## 2 List All Steps within the Defined Process

- a. Incoming materials
- b. Processing steps
- c. Rework (if applicable)
- d. Critical Control Point (CCP)
- e. Packaging, storing &/or distributing product

## 3 Verify the flow chart accuracy by performing an operational walk-through of the active process.

## Purpose of HACCP Flow Charts

1. A document that shows the sequence and interactions of all steps in a production process, including incoming raw materials, ingredients, packaging materials & rework allowances.
2. A tool to Visualize each process to identify where hazards exist and which portions of the process critical limits can be set to prevent hazards.
3. Sets the framework for the steps within the product/process.

**FULLY COOKED-NOT SHELF STABLE**  
SAUSAGE  
HACCP Plan 4  
PRODUCT DESCRIPTION

Document No: XYZ  
Approved by: FSQA Manager  
Effective DATE: MM/DD/YY ver1.0

**PRODUCT NAME:** Smoked-Cooked Thuringer, Andouille, Blood, Polish, Italian, Breakfast Links, Bratwurst (e.g. Smoked, Cheddar, Wild Rice, Beer), Wieners, Summer Sausage, Beefsticks, Pepperoni, Salami, Bologna.

**PROCESS:** Fully Cooked-Not Shelf Stable: Sausage

**FLOWCHART:**

