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Introduction to Wholesale

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Introduction to HACCP

Hazard Analysis Critical Control Point, or HACCP, is a system, which gives us a proactive common sense approach to the safety management of our food products.

HACCP was originally designed in the early days of the American manned space programme, and was developed by the Pillsbury Company, NASA and the United States Army laboratories, to ensure the Microbiological safety of the astronauts' food.

The HACCP system was launched publicly in 1971, and is designed to identify and control hazards that may occur anywhere in a food processing operation.

The benefits of the HACCP system are as follows:

- A Preventative System
- A Systematic Approach
- Helps demonstrate 'Due Diligence'
- Internationally accepted
- Strengthens Quality Management Systems
- Facilitates regulatory inspection/external audits
- Demonstrates Management commitment

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Scope of HACCP Plan

The purpose of this food safety program is to identify and control, prevent and eliminate food safety hazards.

The HACCP Team have identified the Scope of this study as being:

From the intake of product to the arrival of the finished product at the customers, taking into account all possible Microbiological, Chemical or Physical hazards which could occur during this process.

The HACCP Team will ensure that all working practices adhere to all current food safety legislation.

The HACCP team have determined to address the potential of Microbiological, Chemical and Physical contamination through the process of Intake, Handling, Storage, Quality Control and Distribution of product from intake to delivery of the product to the customers.

The HACCP team will also take into consideration all potential hazards from the Country of Origin of all sourced products.

Although temperature control has an important part to play to ensure product quality, it has been determined by The HACCP Team that a deviation in the temperature regime within the facility will at present not compromise product safety and has not deemed this a potential risk. However this will be reviewed in light of any future developments.

The HACCP study takes into consideration that the company operates prerequisite programmes, which include:

- Good Manufacturing Practice
- Quality Management Systems
- Preventative Maintenance
- Personnel and Training
- Process Control
- Calibration
- Supplier Quality Assurance

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During the formulation of the HACCP study, the team will review the various codes of practice and food regulations and will take the following food safety legislation and Codes of Practice into consideration throughout the study.

This HACCP plan has been prepared in accordance with:
CODEX Alimentarius Guidelines 97/13A for HACCP
European Communities (Hygiene of Foodstuffs) Regulations 2006

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HACCP Team

Name	Position	Qualifications / Experience
	HACCP Team Leader	
	Technical Manager	
	Managing Director	

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Definitions

Term	Definition
Critical control Point (CCP)	A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.
Pre- Requisite Programme (PRP)	Practices and procedures forming the basis of preventable actions: <ul style="list-style-type: none"> • Receiving, Storage & Transport (e.g. procedure for receipt, approved supplier programme etc.) • Calibration & Maintenance • Cleaning • Pest control • Staff training & Personnel • Product Identification, Traceability & Recall • Premises (buildings & site)
Risk Analysis Table	A tabulated record of all Hazards that affect or have the potential to affect the safety of the products under analysis. The significance of a hazard is rated as low, medium or high and control measures for each hazard are stated.
HACCP Table	Hazards identified in the risk analysis table as being of medium or high significance and their respective control measures are transferred to the HACCP table. The critical limit of these hazards is specified. Details of who will monitor the critical limit to make sure it is not broken are given. Actions to be taken when critical limits are broken are also given. Records of monitoring activities are listed.
Sev	Severity: the consequences of the Hazard occurring H – High – Life Threatening or causing severe illness / injury M- Medium – Moderate illness/injury not life threatening L- Low- Mild illness/injury, not life threatening
Lik	Likelihood: the likelihood of the hazard occurring H- High – Likely to occur often M- Medium – May occur sometimes L – Low – Unlikely to occur
Sig	Significance. The consequences of the hazard occurring when both the severity and likelihood are high, the significance is high.

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Methodology

The flow chart has been designed so that each step has been allocated a number. All steps that are repeated throughout the process have been allocated the same number to save repetition in the risk analysis table.

The method used to establish CCP's within this HACCP plan has been based on the significance of each hazard as determined by the risk analysis table.

Hazards which can be controlled, Prevented or eliminated by the application of Per-Requisite Programme are not included in the HACCP table. Therefore these hazards have been identified in the risk analysis and have not been carried forward to the HACCP table as CCP's.

All other hazards not controlled by PRP and defined as highly significant within the Risk Analysis Table have been carried over to the HACCP table as a CCP. These hazards are all monitored and a record of that activity maintained.

Hazards defined as less than significant within the Risk Analysis Table are not carried over to the HACCP Table and may not be monitored or a record maintained.

TOTAL RISK = LIKELIHOOD x SEVERITY

Likelihood	Severity
1 = Improbable event – once every five years	1 = Negligible – no impact or not detectable
2 = Remote possibility – once every year	2 = Marginal – only internal company target levels affected
3 = Occasional event – once per month	3 = Significant – Impact on critical limits
4 = Probable event – once per week	4 = Major – Impact on customers (may not be the public)
5 = Frequent event – once per day	5 = Critical – public health risk / public product recall

Likelihood	Severity				
	1	2	3	4	5
1	1	2	3	4	5
2	2	4	6	8	10
3	3	6	9	12	15
4	4	8	12	16	20
5	5	10	15	20	25

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Product Identification, Intended Use and Process

Fruits, Vegetables and Salads are a convenience food and can be eaten without further processing, or can be used by the consumer as a cooking ingredient.

The product is received into the facility in pre-packed at source or in loose format. They are all suitable for all consumer groups.

The products are received into the facility and the goods in checks are carried out. Inspections confirm the following:

- Approved supplier – confirmation
- Variety
- Weight
- Defects
- Quality of packaging

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Product Description

Description:	Fruits
Product Specification	See individual fruit specification
Relevant safety information:	Predominantly eaten raw. Can be eaten intact or peeled and/or cut. Grown above ground, Inside. Grown above ground, outside.
Processing Procedure	Planting, Picking, Packing
Food Additives	None
Processing Aids	None
Preservatives (Minimum concentration)	None
Packaging:	Various forms including Loose, in punnets, in trays, in bags sizes vary depending on customer requirements
Labelling requirements relating to Food Safety	Product Name, Display Until, Origin, Variety, Barcode, Address all as per specification
Durability & storage conditions:	Storage conditions - chill storage 3°C – 8°C
Method of Preservation (pH, a _w , time temp etc)	3°C – 8°C Chill storage
Product Shelf Life	3 - 7 days from manufacture
Method of distribution:	Within country product is transported in refrigerated enclosed trucks. Generally consignments do not consist of more than one product.
Expected uses:	Predominantly eaten raw. May be cooked.
Vulnerable groups of population:	All groups may consume these raw and/or cooked.
Potential for abuse:	Not washed or refrigerated in the home and/or at the distribution centre/retailer.

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Description:	Vegetables
Product Specification	See individual fruit specification
Relevant safety information:	Predominantly eaten raw. Can be eaten intact or peeled and/or cut. Grown above ground, Inside. Grown above ground, outside.
Processing Procedure	Planting, Picking, Packing
Food Additives	None
Processing Aids	None
Preservatives (Minimum concentration)	None
Packaging:	Various forms including Loose, in punnets, in trays, in bags sizes vary depending on customer requirements
Labelling requirements relating to Food Safety	Product Name, Display Until, Origin, Variety, Barcode, Address all as per specification
Durability & storage conditions:	Storage conditions - ambient storage 8°C – 12°C
Method of Preservation (pH, a _w , time temp etc)	8°C – 12°C Ambient storage
Product Shelf Life	3 - 7 days from manufacture
Method of distribution:	Within country product is transported in refrigerated enclosed trucks. Generally consignments do not consist of more than one product.
Expected uses:	Predominantly eaten raw. May be cooked.
Vulnerable groups of population:	All groups may consume these raw and/or cooked.
Potential for abuse:	Not washed or refrigerated in the home and/or at the distribution centre/retailer.

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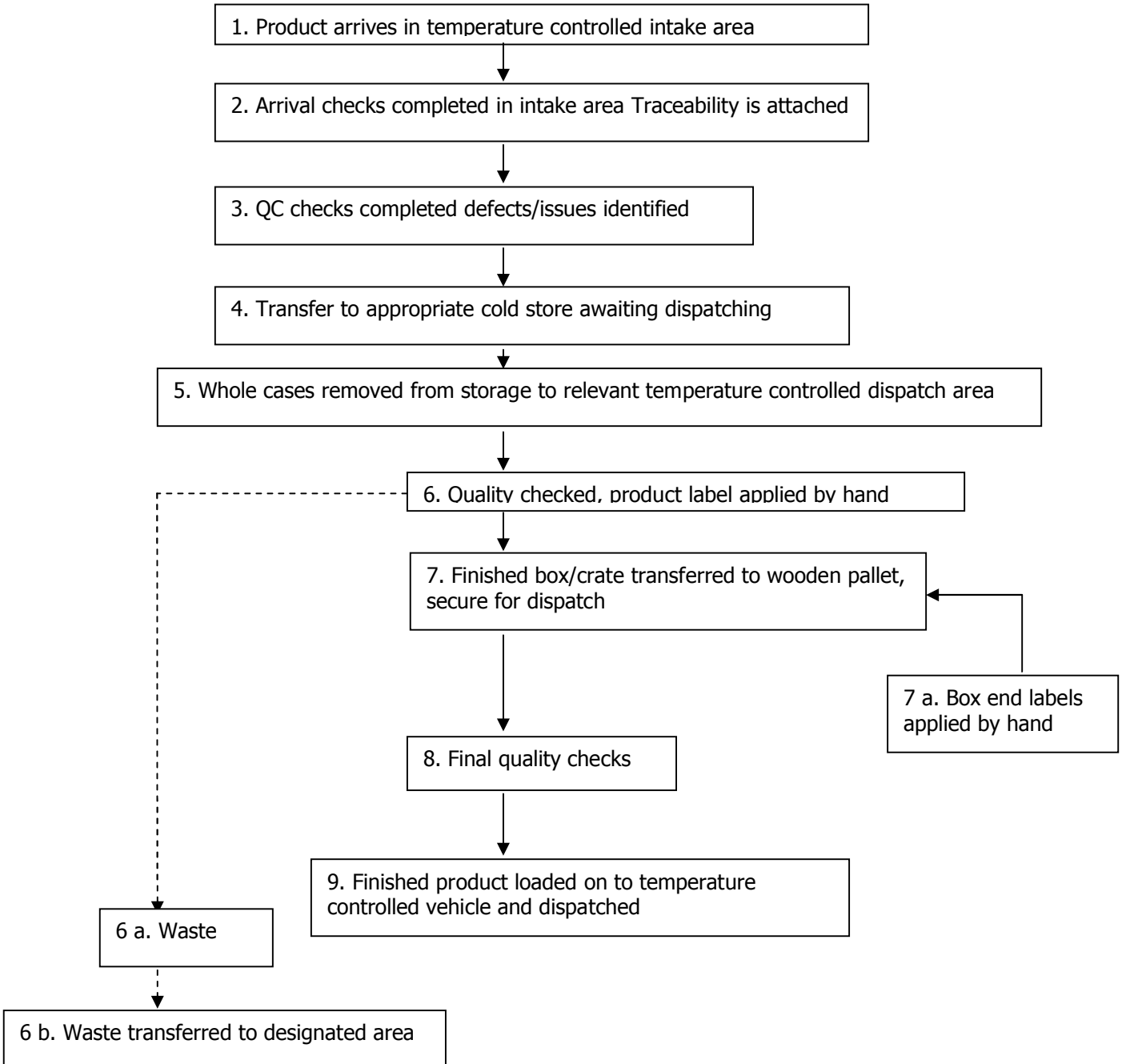
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Flow Diagram

Product sold as whole loose cases or products pre-packed/labelled at source of origin



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Hazard Analysis

Process Step	Potential Hazard	Sev	Lik	Sig*	Reasons fro significance	CCP	Control Measures
1. Product arrives in temperature controlled intake area.	Microbiological contamination during process at the source of origin	4	1	4	Contaminated Product could affect consumer	NO	Supplier Q.A.S systems and HACCP in place and verified/audited by the Technical Department to eliminate/reduce potential foreign body or Microbiological contamination.
1. Product arrives in temperature controlled intake area.	Chemical Contamination by pesticides at source of origin.	5	1	5	Contaminated Product could affect consumer	NO	Chemical/pesticide used at source in conjunction with E.E.C/Local regulations Supplier Q.A.S in place and regularly audited: validation by way of Chemical MRL testing programme, records retained
1. Product arrives in temperature controlled intake area.	Physical Contamination from - External contamination from rain water, bird droppings, vermin/rodents and flying insects during unloading process. - Glass contamination from internal light sources. - Pests/rodents and or Flying insects due to poor hygiene/debris build up - Physical risks from straps/thermocouples/staples/foreign bodies found on pallets on intake.	5	1	5	Contaminated Product could affect consumer	NO	- Curtains/cushions fitted to all loading bays to prevent external contamination. - Prerequisite programmes in place to control all named hazards, include; Daily hygiene schedules and cleaning programmes, glass policy and daily audits. - External and internal Pest control programmes. EFks in place in intake areas. - All light fittings covered. - Supplier Q.A.S systems and HACCP in place and verified/audited by the Technical Department to eliminate/reduce potential foreign body or Microbiological contamination. - Quality intake inspectors to identify foreign body

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							contamination on arrival
2. Arrival checks complete & traceability attached	Physical Contamination from - Physical contamination from Quality Inspectors - Foreign Bodies found within product and /or packaging from source of origin or during transportation.	5	1	5	Contaminated Product could affect consumer	NO	- Quality Control Inspectors trained in Food safety/hygiene programmes with records of training maintained and held on personnel files. - All products sampled and inspected on intake as per procedure. Any foreign body contamination identified escalated to Management, Technical manager and Grower, positive release system in place and adhered to by all Quality teams.
3. Intake checks completed by Quality Inspector	Physical Contamination from - Physical contamination from Quality Inspectors - Foreign Bodies found within product and /or packaging from source of origin or during transportation.	5	1	5	Contaminated Product could affect consumer	NO	- Quality Control Inspectors trained in Food safety/hygiene programmes with records of training maintained and held on personnel files. - All products sampled and inspected on intake as per procedure. Any foreign body contamination identified escalated to Management, Technical manager and Grower, positive release system in place and adhered to by all Quality teams.
4. Transfer to cold store awaiting dispatching	Physical Contamination from - Physical contamination from Quality Inspectors & Warehouse operative - Foreign Bodies found within product and /or packaging from source of origin or during transportation.	5	1	5	Contaminated Product could affect consumer	NO	- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy and weekly glass audits, Pest control programmes and EFks in intake areas maintained by external contractor, - Staff awareness/training programmes in place with records of training retained/filed.
5. Whole cases removed from temperature controlled storage to relevant dispatch area	Physical Contamination from - Physical contamination from Banana ripeners. - Glass contamination from internal light	5	1	5	Contaminated Product could affect consumer	NO	- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy and weekly glass audits, Pest control programmes and EFks in intake areas

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	sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up						maintained by external contractor, - Staff awareness/training programmes in place with records of training retained/filed.
5. Whole cases removed from temperature controlled storage to relevant dispatch area	Microbiological Contamination from - Microbiological growth due to breakdown of refrigeration unit	5	1	5	Contaminated Product could affect consumer	NO	- Prerequisites in place to control named hazards include; Procedures for maintenance, refrigeration breakdown, and daily temperature checks, computerized and alarmed monitoring of refrigeration units.
6. Quality checked, product label applied by hand.	Physical Contamination from - Physical contamination from Banana ripeners, Warehouse operative, Quality inspectors - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	5	1	5	Contaminated Product could affect consumer	NO	- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy and weekly glass audits, Pest control programmes and EFks in intake areas maintained by external contractor, - Staff awareness/training programmes in place with records of training retained/filed.
6. Quality checked, product label applied by hand.	Chemical Contamination from - Chemical contamination from machine oils or lubricates or cleaning chemicals	5	1	5	Contaminated Product could affect consumer	NO	- All staff trained in correct substance control/usage.
6a. Waste removed	Physical Contamination from - Physical contamination from Banana ripeners, Warehouse operative, Quality inspectors - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	5	1	5	Contaminated Product could affect consumer	NO	- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy and weekly glass audits, Pest control programmes and EFks in intake areas maintained by external contractor, - Staff awareness/training programmes in place with records of training retained/filed.

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7. Box/crate transferred on to wooden pallet	Physical Contamination from - Physical contamination from Banana ripener, Warehouse operative - Pests/rodents and or Flying insects due to poor hygiene/debris build up	3	1	3	Contaminated Product could affect consumer	NO	- At this stage of the process the product is secured and sealed and the risk of contamination is highly unlikely.
7 a. Box ends applied	Physical Contamination from personnel Foreign body/Dust contamination from production environment	3	1	3	Contaminated Product could affect consumer	NO	- At this stage of the process the product is secured and sealed and the risk of contamination is highly unlikely.
7 b. Waste transferred to designated area	Physical Contamination from - Physical contamination from Banana ripeners, Warehouse operative, - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	5	1	5	Contaminated product entering production could affect product	NO	- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy and weekly glass audits, Pest control programmes and EFks in intake areas maintained by external contractor, - Staff awareness/training programmes in place with records of training retained/filed.
8. Finished product QC Checks	Physical Contamination from - Physical contamination from Banana ripener, Warehouse operative - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	3	1	3	Contaminated Product could affect consumer	NO	- At this stage of the process the product is secured and sealed and the risk of contamination is highly unlikely.
9. Finished product loaded on to temperature controlled vehicle and dispatched.	Physical Contamination from - External contamination from bird droppings	3	1	3	Contaminated Product could affect consumer	NO	- All bay doors fitted with curtains/cushions to prevent external contamination.
9. Finished product loaded on to temperature	Microbiological / Physical / Chemical Contamination from	3	1	3	Contaminated Product could	NO	- Hygiene programmes in place, trailers cleaned and sanitized at regular intervals by external contractor,

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controlled vehicle and dispatched.	- Cross Contamination or Taint of finished product due to poor trailer hygiene.				affect consumer		records retained - Trailer hygiene monitored during dispatch procedures
9. Finished product loaded on to temperature controlled vehicle and dispatched.	Microbiological Contamination from - Microbiological growth due to breakdown of refrigeration unit on truck	3	1	3	Contaminated Product could affect consumer	NO	- Prerequisites in place to control named hazards include; Procedures for maintenance, refrigeration breakdown procedure

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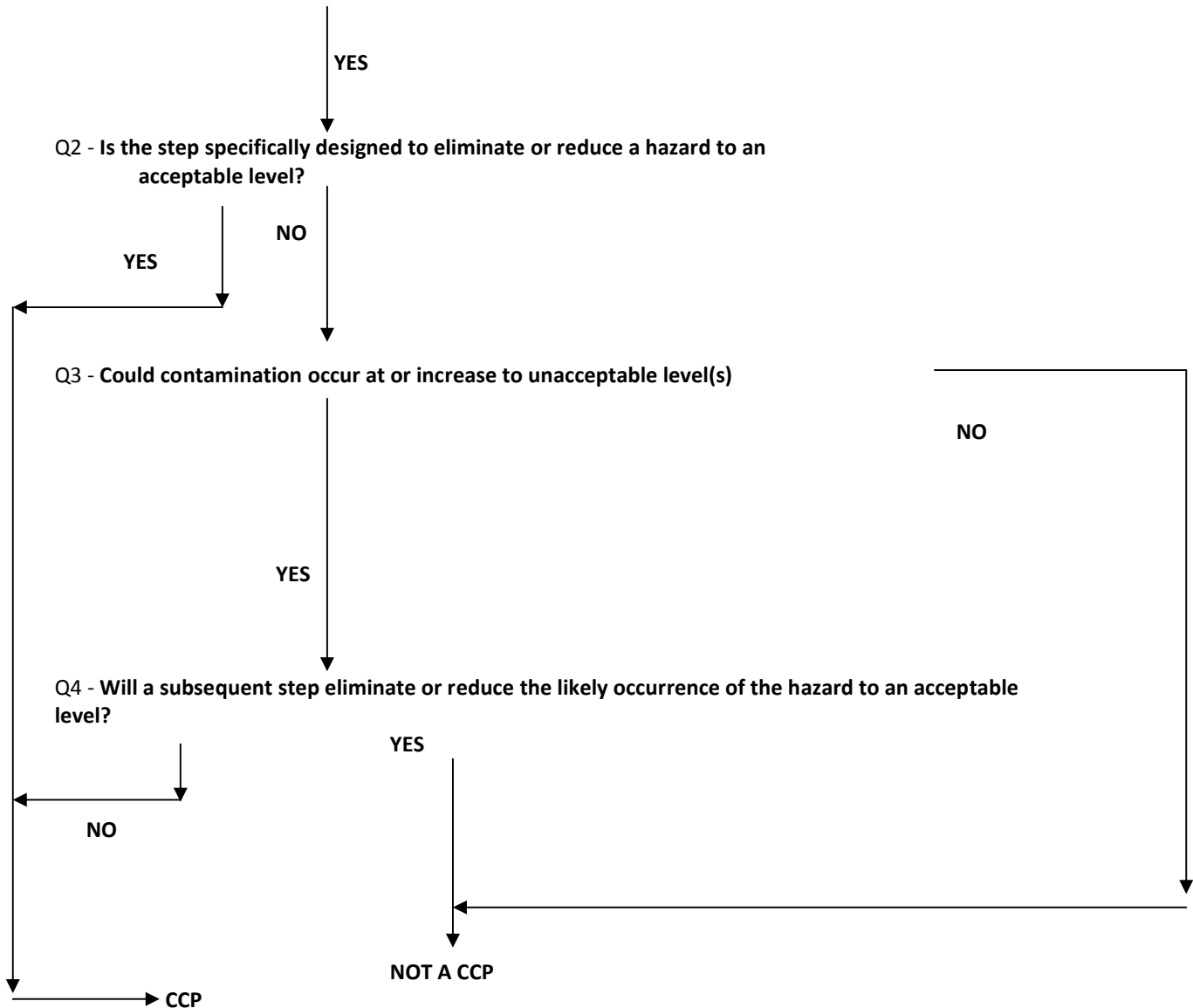
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CCP Decision Tree

The CCP decision tree is as follows:

Q1 - Do control measure(s) exist for the identified hazard?



CCP Determination: A CCP is a step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level. The information collated during the hazard analysis allows for the identification of CCP's. To assist in the decision making process of determining CCP's a CCP decision tree was used.

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Process Step	Potential Hazard	Q1	Q2	Q3	Q4	CCP (Y/N)	Control Measures
1. Product arrives in temperature controlled intake area.	Microbiological contamination during process at the source of origin	YES	NO	NO	N/A	NO	Supplier Q.A.S systems and HACCP in place and verified/audited by the Technical Department to eliminate/reduce potential foreign body or Microbiological contamination.
1. Product arrives in temperature controlled intake area.	Chemical Contamination by pesticides at source of origin.	YES	NO	NO	N/A	NO	Chemical/pesticide used at source in conjunction with E.E.C/Local regulations Supplier Q.A.S in place and regularly audited: validation by way of Chemical MRL testing programme, records retained
1. Product arrives in temperature controlled intake area.	Physical Contamination from - External contamination from rain water, bird droppings, vermin/rodents and flying insects during unloading process. - Glass contamination from internal light sources. - Pests/rodents and or Flying insects due to poor hygiene/debris build up - Physical risks from straps/thermocouples/staples/foreign bodies found on pallets on intake.	YES	NO	NO	N/A	NO	- Curtains/cushions fitted to all loading bays to prevent external contamination. - Prerequisite programmes in place to control all named hazards, include; Daily hygiene schedules and cleaning programmes, glass policy and daily audits. - External and internal Pest control programmes. EFks in place in intake areas. - All light fittings covered. - Supplier Q.A.S systems and HACCP in place and verified/audited by the Technical Department to eliminate/reduce potential foreign body or Microbiological contamination. - Quality intake inspectors to identify foreign body contamination on arrival
2. Arrival checks complete & traceability attached	Physical Contamination from - Physical contamination from Quality	YES	NO	NO	N/A	NO	- Quality Control Inspectors trained in Food safety/hygiene programmes with records of training

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	Inspectors - Foreign Bodies found within product and /or packaging from source of origin or during transportation.							maintained and held on personnel files. - All products sampled and inspected on intake as per procedure. Any foreign body contamination identified escalated to Management, Technical manager and Grower, positive release system in place and adhered to by all Quality teams.
3. Intake checks completed by Quality Inspector	Physical Contamination from - Physical contamination from Quality Inspectors - Foreign Bodies found within product and /or packaging from source of origin or during transportation.	YES	NO	NO	N/A	NO		- Quality Control Inspectors trained in Food safety/hygiene programmes with records of training maintained and held on personnel files. - All products sampled and inspected on intake as per procedure. Any foreign body contamination identified escalated to Management, Technical manager and Grower, positive release system in place and adhered to by all Quality teams.
4. Transfer to cold store awaiting dispatching	Physical Contamination from - Physical contamination from Quality Inspectors & Warehouse operative - Foreign Bodies found within product and /or packaging from source of origin or during transportation.	YES	NO	NO	N/A	NO		- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy and weekly glass audits, Pest control programmes and EFks in intake areas maintained by external contractor, - Staff awareness/training programmes in place with records of training retained/filed.
5. Whole cases removed from temperature controlled storage to relevant dispatch area	Physical Contamination from - Physical contamination from Banana ripeners. - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	YES	NO	NO	N/A	NO		- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy and weekly glass audits, Pest control programmes and EFks in intake areas maintained by external contractor, - Staff awareness/training programmes in place with records of training retained/filed.

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5. Whole cases removed from temperature controlled storage to relevant dispatch area	Microbiological Contamination from - Microbiological growth due to breakdown of refrigeration unit	YES	NO	NO	N/A	NO	- Prerequisites in place to control named hazards include; Procedures for maintenance, refrigeration breakdown, and daily temperature checks, computerized and alarmed monitoring of refrigeration units.
6. Quality checked, product label applied by hand.	Physical Contamination from - Physical contamination from Banana ripeners, Warehouse operative, Quality inspectors - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	YES	NO	NO	N/A	NO	- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy and weekly glass audits, Pest control programmes and EFks in intake areas maintained by external contractor, - Staff awareness/training programmes in place with records of training retained/filed.
6. Quality checked, product label applied by hand.	Chemical Contamination from - Chemical contamination from machine oils or lubricates or cleaning chemicals	YES	NO	NO	N/A	NO	- All staff trained in correct substance control/usage.
6a. Waste removed	Physical Contamination from - Physical contamination from Banana ripeners, Warehouse operative, Quality inspectors - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	YES	NO	NO	N/A	NO	- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy and weekly glass audits, Pest control programmes and EFks in intake areas maintained by external contractor, - Staff awareness/training programmes in place with records of training retained/filed.
7. Box/crate transferred on to wooden pallet	Physical Contamination from - Physical contamination from Banana ripener, Warehouse operative - Pests/rodents and or Flying insects due to	YES	NO	NO	N/A	NO	- At this stage of the process the product is secured and sealed and the risk of contamination is highly unlikely.

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	poor hygiene/debris build up						
7 a. Box ends applied	Physical Contamination from personnel Foreign body/Dust contamination from production environment	YES	NO	NO	N/A	NO	- At this stage of the process the product is secured and sealed and the risk of contamination is highly unlikely.
7 b. Waste transferred to designated area	Physical Contamination from - Physical contamination from Banana ripeners, Warehouse operative, - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	YES	NO	NO	N/A	NO	- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy and weekly glass audits, Pest control programmes and EFks in intake areas maintained by external contractor, - Staff awareness/training programmes in place with records of training retained/filed.
8. Finished product QC Checks	Physical Contamination from - Physical contamination from Banana ripener, Warehouse operative - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	YES	NO	NO	N/A	NO	- At this stage of the process the product is secured and sealed and the risk of contamination is highly unlikely.
9. Finished product loaded on to temperature controlled vehicle and dispatched.	Physical Contamination from - External contamination from bird droppings	YES	NO	NO	N/A	NO	- All bay doors fitted with curtains/cushions to prevent external contamination.
9. Finished product loaded on to temperature controlled vehicle and dispatched.	Microbiological / Physical / Chemical Contamination from - Cross Contamination or Taint of finished product due to poor trailer hygiene.	YES	NO	NO	N/A	NO	- Hygiene programmes in place, trailers cleaned and sanitized at regular intervals by external contractor, records retained - Trailer hygiene monitored during dispatch procedures
9. Finished product loaded on to temperature controlled vehicle and dispatched.	Microbiological Contamination from - Microbiological growth due to breakdown of refrigeration unit on truck	YES	NO	NO	N/A	NO	- Prerequisites in place to control named hazards include; Procedures for maintenance, refrigeration breakdown procedure

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Verification Table

Activity	Description	Frequency	Responsibility	Records
Review certification records	All annual Global Gap (or similar) must be up to date to ensure that system is followed & limits are adhered too	Annual Certification	Technical Manager	Annual Certificates on supplier file
Verify flow chart	Follow flow chart through the process run	During internal audits annually	Internal auditor & Technical Manager	Update flow chart – HACCP system
Review Hazards	HACCP team reviews hazards	Once / year Or After changes	HACCP Team	Hazards analysis report
Review trade requirements through EU portal / FSAI	HACCP team reviews requirements	Once / year Or After changes	HACCP Team	E-mail alerts / memos from FSAI or EU
Review customer complaints & rejections	Assess any customer complaint records to highlight any deficiencies of the system	Once / year Or After changes	Technical Manager	Management review documentation
Validate critical limits	Check that critical limits are still appropriate – carry out literature search	Once / Year	HACCP team	Scientific Papers
Review staff training	Review staff training needs in HACCP / Food Safety awareness to ensure training records up to date	Once / Year Or on induction of new / contract staff	HR	Staff training records

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Validation

Validation of all control measures will be conducted by competent qualified staff and will be conducted during the Quality Assurance Auditing Programme as detailed in the Quality Assurance Procedures Manual.

In the event that any of the above verification procedures show that the HACCP plan requires review, a meeting of the HACCP team will take place in order to agree corrective actions.

Validation Table

Potential Hazard	Critical Limits	References
Hepatitis A, Salmonella, E. Coli, E. coli 0157:H7 Listeria monocytogenes Campylobacter jejuni Shigella, Other food poisoning organisms Norwalk Viruses Parasites i.e. <i>Cyclosporidium</i>	Elimination of poor hygiene practices By food handlers etc Poor hygiene practices Poor cleaning practices	Code of Hygienic Practices for Fresh Fruit & Vegetables (Codex Alimentarius) CACP/RCP53-2003 Code of Practice No1- Risk Categorisation of Food Businesses Code of Practice No 4 – Food Safety in the Fresh Produce supply chain Code of Practice No 10 – Assessment of HACCP compliance
Salmonella	Sampling plan on microbiological criteria for foodstuffs	Commission Regulation (EC) No: 2073/2005 15 th November 2005
Pesticides	Control of MRL (pesticide) levels in fruit	Commission Regulation (EC) No: 396/2005 23 rd February 2005

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