SUBJECT	ISSUE DATE	
Centralized List of HACCP Program Records		
PLANT NAME ADDRESS	SUPERSEDES	PAGE 1 of 1

The purpose of this checklist is to assist the plant HACCP Team in demonstrating that those records normally required under the NCIMS HACCP are current and available. This checklist may also serve as a tool for internal and external HACCP auditors.

Record	Available (✓ = yes)	Most Current Version (✓ = yes)	Comments
7Required HACCP documents including forms are dated or identified with current version number. Each page is identified with a new date or version number whenever that page is updated. Most current versions used.		NA	
Table of Contents			
Centralized List of HACCP Program Records			
Document Change Log			
Process Flow Diagram(s)			
Product Description(s)			
Written Hazard Analysis(s) for Each Product			
CCP HACCP Plan Summary(s) for Each Product.			
CCP Monitoring Documents			
Centralized Deviation Log			
HACCP System Verification Documentation (Including calibration of CCP monitoring equipment (i.e., past. equipment checks); review of CCP monitoring records, corrective action records and calibration records; and plant signatures and date on all of these records)			
HACCP System Validation Documentation (Annually or when changes are made in raw materials or source of raw materials; product formulation; processing methods or systems, including computers and their software; packaging; finished product distribution systems; or the intended use or intended consumers of the finished product and consumer complaints)			
Prerequisite Program #1 – Safety of Water			
Monitoring Records related to this PP (list records by name)			
Non-conformity Correction Records related to this PP.			
Prerequisite Program #2 – Condition and Cleanliness of Food Contact Surfaces			
Monitoring Records related to this PP			
Non-conformity Correction Records related to this PP.			
Prerequisite Program #3 – Prevention of Cross-Contamination			
Monitoring Records related to this PP			
Non-conformity Correction Records related to this PP.			
Prerequisite Program #4 – Maintenance of Hand Washing and Sanitizing and Toilet Facilities			
Monitoring Records related to this PP			
Non-conformity Correction Records related to this PP.			
Prerequisite Program #5 – Protection of milk or milk product , packaging material, and product contact surfaces from adulteration			

Record	Available (✓ = yes)	Most Current Version (✓ = yes)	Comments
Monitoring Records related to this PP			
Non-conformity Correction Records related to this PP.			
Prerequisite Program #6 – Proper Labeling, Storage, and Use of Toxic Compounds			
Monitoring Records related to this PP			
Non-conformity Correction Records related to this PP.			
Prerequisite Program #7 – Control of Employee Health Condition			
Monitoring Records related to this PP			
Non-conformity Correction Records related to this PP.			
Prerequisite Program #8 – Exclusion of Pests from the milk plant			
Monitoring Records related to this PP			
Non-conformity Correction Records related to this PP.			
Other Prerequisite Programs that are relied upon in the Hazard Analysis to reduce the likelihood of a potential hazard (List each separately, add rows as needed)			
Monitoring Records related to this PP			
Non-conformity Correction Records related to this PP.			
Other Applicable NCIMS Requirements – Appendix K (list each separately, add rows as needed)			
Monitoring Records related to these requirements			
Non-conformity Correction Records related to these requirements			