



Prevention of Contamination

Prevention of Contamination Prerequisite Programme Verification

Prevention of Contamination Verification Audit	
Auditor Name	
Date	
Site Standard	Audit Findings
Prevention of Chemical Contamination	
Are CIP conductivity meter controls in place with no deviation and monitoring carried out by random analysis of product and final rinse water?	
Are physical breaks between product and cleaning chemicals and flow plate sensors monitor physical breaks in place?	
Are food additives controlled by physical breaks and cleaning between non compatible products?	
Are aflatoxins controlled by supplier assurance, certificates of conformance and a nut control policy that requires physical breaks and cleaning between products?	
Are allergen control policy and procedures that require physical breaks and cleaning between products in place?	
Are there vitamin controls in place including recipe control including mass balance of product and raw materials and physical breaks and cleaning between products?	
Are lubricants controlled by the hygienic design of plant/equipment and only food grade lubricants being used in the factory?	
Is there segregated secure storage of chemicals throughout all areas?	
Chemical & Physical	
Is stationary controlled by the use metal detectable pens and restriction of stationary materials in	

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Owned by: Technical Manager

Authorised By: General Manager

