

### QM 11.2.13 Cleaning and Sanitation PRP Validation

<b>Product Category</b>	<b>Freshly Prepared Sandwiches</b>		
<b>Step Number</b>	<b>7 Assembly</b>		
<b>Hazard</b>	<b>Contamination of food with food poisoning bacteria on dirty equipment</b>		
<b>Control Measure Combination</b>	<b>Positive release of equipment after cleaning by ATP swab</b>		
<b>Validation Methods</b>	<b>Applicable</b>		<b>Comments</b>
	<b>Yes</b>	<b>No</b>	
<b>Third Party Scientific Validation</b>		✓	
<b>Historical Knowledge</b>		✓	
<b>Simulated Production Conditions</b>		✓	
<b>Collection of Data in normal production</b>		✓	
<b>Admissible in industrial practices</b>	✓		<b>Industry Code of Practice recommendation</b>
<b>Statistical Programmes</b>		✓	
<b>Mathematical Modelling</b>		✓	
<b>Conclusion</b>			
<b>Internal Validation Required?</b>	✓		
<b>If so by which method?</b>	<b>In house studies have shown that microbiological loading is significantly reduced and the risk of food poisoning bacteria being present controlled by the use of ATP swabs for positive release. Ref. HACCP Project 1 ATP Swabbing 21/3/12.</b>		
<b>OPRP Confirmed</b>	✓		
<b>Authorised by(Name):</b>			
<b>Signature:</b>			