

ABSTRACT

HACCP is an abbreviation for the Hazard Analysis and Critical Control Point system. The HACCP concept has been around in the food industry for some time, yet it continues to be debated rigorously at international level. The HACCP system, which is scientific and systematic, identifies specific hazards and measures for their control to ensure the safety of tea.

The study was carried out to identify the Critical Control Point and design a HACCP Plane for the Tea Manufacturing Process of St. Joachim under Tea Research Institute. It was conducted following systematic methods specified in HACCP system. It contained hazards analysis, determination of Critical Control Point, determination of Critical limits, establish of monitoring and verification procedures and record keeping. There were four critical control points in the HACCP plane at the points of Green leaf receiving point, Drier, Winnower and Bulking/packing.

Due to visited HACCP implemented tea factories, hazards minimization can easily identified. CCP₁ is receiving green leaf and hazard is chemical it is minimize by Supplier Quality Assurance, training the superintendent and field officers as well as field workers and seminars that are safety use of pesticide conduct for farmers to minimize the chemical hazards. CCP₂ is drier. Drier temperature (Inlet 220-225⁰F and Outlet 125-130⁰F) as well as moisture 3-4% and hazards are microorganisms. This hazard is minimized by frequently checked drier inlet and outlet through the check list and frequently measure moisture content in batch wise. If moisture level is increased re-fire the batch.

Winnower is CCP₃. It hazard is metal particles. Hazards can be minimize setting the magnet bar across the convey belt of winnower. Bulking and packing is CCP₄. Hazards are microorganism. It can be minimized frequently check moisture and sample testing for *E.coli*, Yeast and molds. According to particular microorganism standard (SLSI standard) that sample reject or accepted.