

**Table 11.** HACCP plan for preparation of filling cream

Critical control point	Significant hazards	Critical limits	Monitoring procedures				Corrective actions	Verification	Records
			Object	Method	Frequency	Personal			
Receiving raw materials	Chemical contaminants	Material safety data sheets.	Chemical criteria.	Inspection of supply certificates.	Every receiving step.	Receiving personal	Reject receiving materials	Laboratory inspection.	Receiving materials records and log file.
Whipping	Pathogenic bacteria.	Keeping pasteurization temperature at 80°C/ min.10	Temperature and time of thermal Process.	Record temperature and time .	Every pasteurized batch.	Pasteurization operator .	Second pasteurization process .		Temperature and time and laboratory records .
		Keeping the concentration of lemongrass oil at 2µl/g	Concentration of lemongrass oil	Record concentration of lemongrass oil	Every prepared batch of cream	Preparing cream operator		Calibration measurement tools and microbiological analysis of prepared cream .	
		Keeping concentration of fruit pulps at 20%.	Concentration of fruit pulps	Record concentration of fruit pulps.	Every prepared batch of cream.	Preparing cream operator .	Controlling concentrations of added fruit pulps, lemongrass oil and herbs.		Records of fruit pulps, lemongrass oil and herbs concentration
		Keeping the concentration of herbs at 3.0%.	Concentration of herbs.	Record concentration of herbs.	Every prepared batch of cream.	Preparing cream operator.			and laboratory records .