



HACCP Assessment

American Coffee Product

Hazard Analysis and Critical Control Point overview for hot brewed American coffee prepared by drip or filter brewing method.

Product	American Coffee / Filter Coffee
Intended Use	Hot beverage for immediate consumption
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Document Type	HACCP Assessment / Operational Food Safety Control

1. Product Description

American Coffee is a hot brewed coffee beverage prepared by extracting roasted ground coffee with hot water using a drip or filter brewing method. The product is served hot and intended for immediate consumption.

Area	Details
Ingredients	Roasted ground medium coffee and hot filtered water.
Packaging / Serving	Disposable hot cup with lid; optional sleeve or carrier for takeaway.
Storage	Coffee beans or ground coffee stored in a clean, dry, sealed container away from heat, moisture, chemicals, pests, and strong odors.
Shelf Life After Brewing	Recommended holding time: maximum 2 hours. Discard if quality, temperature, or safety limits are not maintained.

2. Process Flow

1	Receiving coffee beans / ground coffee
2	Storage
3	Grinding coffee, if whole beans are used
4	Water filtration / preparation
5	Brewing
6	Hot holding
7	Serving / packaging
8	Cleaning and sanitation

3. HACCP Hazard Assessment Table

Process Step	Potential Hazard	Type	Control Measure	CCP?
Receiving coffee	Contaminated coffee, damaged packaging, foreign objects	Biological / Physical	Approved supplier, packaging check, expiry date check	Yes
Storage	Moisture, mold growth, pest contamination, odor absorption	Biological / Chemical	Store sealed, dry, clean, and away from chemicals and strong odors	Yes
Grinding	Foreign objects or equipment contamination	Physical / Biological	Clean grinder, inspect beans, preventive maintenance	Yes
Water preparation	Unsafe water or poor filtration	Biological / Chemical	Use potable filtered water and maintain filter schedule	Yes
Brewing	Incorrect water temperature causing poor extraction or inadequate control	Biological / Quality	Brew with suitable hot water temperature	Yes
Hot holding	Temperature drop or microbial growth if held too long	Biological	Maintain hot holding temperature and discard after holding limit	Yes
Serving	Cross-contamination from hands, lids, cups, or surfaces	Biological / Physical	Hand hygiene, clean tools, covered cups, proper handling	Yes
Cleaning	Chemical residue from cleaning products	Chemical	Correct dilution, rinsing, and staff training	Yes

4. Critical Control Points - CCPs

CCP 1: Water Safety
Hazard: Unsafe water or chemical contamination from poor filtration.
Critical Limit: Only potable water must be used. Water filter must be changed according to supplier schedule or internal maintenance plan.
Monitoring: Check water filter condition daily. Record filter replacement date. Inspect water taste, odor, and clarity.
Corrective Action: Stop using the brewer if water quality is suspicious. Replace filter or use approved alternative water source. Discard affected brewed coffee.
CCP 2: Brewing Temperature
Hazard: Poor extraction quality and inadequate hot beverage control.
Critical Limit: Brewing water temperature should be around 90°C - 96°C.
Monitoring: Check brewer temperature during daily calibration. Verify machine performance if coffee taste changes.
Corrective Action: Stop service from the brewer if temperature is outside the accepted range. Adjust or service the machine. Re-brew the product after correction.
CCP 3: Hot Holding
Hazard: Microbial growth and quality deterioration if coffee is held too long or at low temperature.
Critical Limit: Hold coffee hot above 85°C. Maximum holding time: 2 hours.
Monitoring: Record brewing time. Check holding time every batch. Check temperature if coffee is kept in a thermal server.
Corrective Action: Discard coffee after 2 hours. Discard coffee if temperature drops below the critical limit. Prepare a fresh batch.

5. Good Manufacturing Practices - GMP

- Wash hands before handling cups, lids, or brewing equipment.
- Use clean scoops and utensils.
- Do not touch cup rims or inside lids.
- Keep coffee storage containers closed.
- Keep brewing area clean and dry.
- Separate cleaning chemicals from coffee and packaging.
- Clean brewer, grinder, and servers according to schedule.
- Use FIFO system: First In, First Out.

6. Allergen Assessment

Plain American Coffee normally contains no major allergens when prepared with only coffee and water. Allergen risk may occur from shared equipment, flavored syrups, milk products handled nearby, or nut-based drinks prepared in the same area.

Control: Keep the plain coffee preparation area clean. Avoid cross-contact with milk, nuts, or flavored ingredients. Inform customers that cross-contact may occur if applicable.

7. Verification Activities

- Daily equipment cleaning checklist
- Water filter replacement record
- Temperature check record
- Brewing time log
- Supervisor review
- Supplier approval review
- Staff hygiene inspection

8. Records Required

Record	Frequency
Coffee receiving checklist	Each delivery
Storage inspection checklist	Daily
Water filter replacement log	As scheduled
Brewer temperature log	Daily
Brew time / discard log	Every batch
Cleaning checklist	Daily
Staff training record	Monthly / when needed

9. Final Product Safety Statement

American Coffee is a low-risk hot beverage when prepared using potable filtered water, clean brewing equipment, correct brewing temperature, proper hot holding, and hygienic serving practices. The key safety controls are water quality, equipment sanitation, brewing temperature, and holding time.

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