HACCP Assessment

Cold Brew Cold Product

Hazard Analysis and Critical Control Point overview for ready-to-serve chilled cold brew coffee.

Product	Cold Brew Cold
Intended Use	Cold beverage for immediate consumption or short refrigerated holding.
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Document Type	HACCP Assessment / Operational Food Safety Control

1. Product Description

Cold Brew Cold is a chilled coffee beverage prepared by extracting roasted ground coffee with potable filtered cold water over an extended steeping period, then filtering and serving cold. The product is intended to be kept refrigerated and served chilled.

Area	Details
Ingredients	Roasted ground coffee and potable filtered water. Optional ice at service if required by recipe.
Packaging / Serving	Disposable cold cup with lid; optional straw and carrier for takeaway.
Storage	Coffee beans or ground coffee stored sealed, dry, clean, and away from heat, moisture, chemicals, pests, and strong odors. Prepared cold brew must be stored covered and refrigerated.
Shelf Life / Holding	Recommended refrigerated holding time: maximum 24 hours after preparation unless validated by internal shelf-life testing. Discard if temperature, time, taste, odor, or safety limits are not maintained.

2. Process Flow

1	Receiving coffee beans / ground coffee
2	Dry storage
3	Grinding coffee, if whole beans are used
4	Water filtration / preparation
5	Cold extraction / steeping
6	Filtration
7	Refrigerated holding
8	Serving / packaging
9	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	No
Dry storage	Moisture, mold growth, pest contamination, odor absorption	Biological / Chemical	Store sealed, dry, clean, and away from chemicals and strong odors	No
Grinding	Foreign objects or equipment contamination	Physical / Biological	Clean grinder, inspect beans, preventive maintenance	No
Water preparation	Unsafe water or poor filtration	Biological / Chemical	Use potable filtered water and maintain filter schedule	Yes
Cold extraction	Contamination during long steeping time	Biological	Use sanitized food-grade container, covered steeping, controlled time and refrigerated temperature	Yes
Filtration	Cross-contamination from filter, cloth, tools, or handling	Biological / Physical	Use clean/sanitized filters and utensils; avoid hand contact	No
Refrigerated holding	Temperature abuse or microbial growth	Biological	Keep covered and refrigerated at 5°C or below; apply discard time	Yes
Serving	Cross-contamination from hands, ice, lids, cups, or surfaces	Biological / Physical	Hand hygiene, food-safe ice, clean tools, covered cups, proper handling	No
Cleaning	Chemical residue from cleaning products	Chemical	Correct dilution, rinsing, and staff training	No

4. Critical Control Points - CCPs

CCP 1: Water Safety

Hazard: Unsafe water or chemical contamination from poor filtration.

Critical Limit: Only potable filtered 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 preparation if water quality is suspicious. Replace filter or use approved alternative water source. Discard affected product.

CCP 2: Cold Extraction Control

Hazard: Microbial growth during extended steeping if time, container hygiene, or temperature is not controlled.

Critical Limit: Use sanitized covered food-grade containers. Steep under refrigeration at 5°C or below. Follow approved recipe time.

Monitoring: Record batch start time, finish time, and storage temperature. Check container cleanliness before use.

Corrective Action: Discard batch if steeping container is not clean, if temperature limit is exceeded, or if batch time is not controlled.

CCP 3: Refrigerated Holding

Hazard: Microbial growth and quality deterioration if cold brew is held too warm or too long.

Critical Limit: Hold at 5°C or below. Maximum holding time: 24 hours unless validated internally.

Monitoring: Check refrigerator/display temperature. Label batch with production and discard time.

Corrective Action: Discard product if temperature exceeds limit or holding time expires. Prepare a fresh batch.

5. Good Manufacturing Practices - GMP

- Wash hands before handling cups, lids, filters, or brewing equipment.
- Use clean scoops, containers, filters, and utensils.
- Keep coffee storage containers closed.
- Keep cold brew containers covered during steeping and storage.
- Use only potable ice when ice is added.
- Keep preparation area clean and dry.
- Separate cleaning chemicals from coffee and packaging.
- Clean grinder, containers, filters, refrigerator, and service tools according to schedule.
- Use FIFO system: First In, First Out.

6. Allergen Assessment

Plain Cold Brew normally contains no major allergens when prepared only with coffee and water. Allergen risk may occur from shared equipment, flavored syrups, milk products, or nut-based drinks prepared in the same area. Control: keep preparation area clean, avoid cross-contact, and inform customers that cross-contact may occur if applicable.

7. Verification Activities

- Daily equipment and container cleaning checklist
- Water filter replacement record
- Cold extraction time/temperature log
- Refrigerator temperature record
- Batch labeling and discard-time review
- Supervisor review
- Staff hygiene inspection

8. Records Required

Record	Frequency
Coffee receiving checklist	Each delivery
Dry storage inspection checklist	Daily
Water filter replacement log	As scheduled
Cold brew batch time / discard log	Every batch
Refrigerator temperature log	Daily / per shift
Cleaning checklist	Daily
Staff training record	Monthly / when needed

9. Final Product Safety Statement

Cold Brew Cold is controlled through potable filtered water, sanitized steeping containers, refrigerated extraction/holding, short shelf-life control, and hygienic serving practices. The key safety controls are water quality, time/temperature control, sanitation, and batch labeling.

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