



HACCP Assessment

Ice Spanish Latte Slush Product

Hazard Analysis and Critical Control Point overview for milk-based iced Spanish latte slush beverage.

Product	Ice Spanish Latte Slush
Intended Use	Cold milk-based beverage for immediate consumption or controlled slush-machine holding.
Prepared By	Darat Al-Qahwa
Document Type	HACCP Assessment / Operational Food Safety Control

1. Product Description

Ice Spanish Latte Slush is a cold milk-based coffee beverage prepared with espresso or coffee concentrate, milk, sweetened condensed milk or approved sweetener base, and ice/slush mix. The product is held cold in a slush machine and served chilled.

Area	Details
Ingredients	Espresso or coffee concentrate, pasteurized milk, sweetened condensed milk or Spanish latte base, potable water/ice, and approved flavor ingredients according to recipe.
Packaging / Serving	Disposable cold cup with lid and straw; optional carrier for takeaway.
Storage	Milk and dairy ingredients must be stored refrigerated at 5°C or below. Coffee beans/base ingredients stored clean and sealed. Prepared mix must be kept covered and cold before loading into the slush machine.
Shelf Life / Holding	Recommended slush-machine holding time: maximum 24 hours or according to validated internal standard. Discard if temperature, time, taste, odor, texture, or safety limits are not maintained.

2. Process Flow

1	Receiving coffee, milk, dairy base, packaging
2	Cold/dry storage
3	Preparing espresso or coffee concentrate
4	Mixing dairy base according to recipe
5	Loading slush machine
6	Cold slush holding
7	Serving / packaging
8	Machine cleaning and sanitation

3. HACCP Hazard Assessment Table

Process Step	Potential Hazard	Type	Control Measure	CCP?
Receiving ingredients	Expired milk, damaged packaging, contaminated coffee/base	Biological / Chemical / Physical	Approved supplier, delivery temperature check for dairy, packaging and expiry check	Yes
Cold storage	Temperature abuse of milk/dairy ingredients	Biological	Store dairy at 5°C or below and apply FIFO	Yes
Coffee preparation	Equipment contamination or poor water quality	Biological / Chemical	Use potable filtered water and clean equipment	Yes
Mixing dairy base	Cross-contamination, wrong dilution, allergen control failure	Biological / Chemical / Allergen	Sanitized utensils, approved recipe, label allergen milk	No
Slush machine loading	Contamination from machine or container	Biological / Physical	Clean/sanitized machine, covered transfer container	No
Cold slush holding	Temperature abuse or microbial growth	Biological	Hold product frozen/slush and at 5°C or below in liquid zone; discard by time limit	Yes
Serving	Cross-contamination from hands, lids, cups, straws, or surfaces	Biological / Physical	Hand hygiene, clean tools, covered cups, proper handling	No
Cleaning	Chemical residue or biofilm inside machine	Chemical / Biological	Correct chemical dilution, rinsing, full machine cleaning and sanitation schedule	Yes

4. Critical Control Points - CCPs

CCP 1: Dairy Receiving and Cold Storage

Hazard: Milk or dairy ingredients may support rapid microbial growth if temperature abused.

Critical Limit: Receive only approved dairy ingredients within expiry date and store at 5°C or below. Reject swollen, leaking, expired, or warm products.

Monitoring: Check dairy delivery condition and storage temperature daily/per shift. Record expiry and FIFO checks.

Corrective Action: Reject unsafe delivery. Discard any dairy ingredient held above limit or with damaged packaging/off odor.

CCP 2: Water / Coffee Preparation Safety

Hazard: Unsafe water or contaminated coffee equipment may contaminate the drink base.

Critical Limit: Use potable filtered water. Coffee equipment must be cleaned and maintained.

Monitoring: Check water filter condition, equipment cleanliness, and coffee preparation area daily.

Corrective Action: Stop preparation if water or equipment condition is suspicious. Replace filter/clean equipment and discard affected base.

CCP 3: Slush Cold Holding

Hazard: Milk-based slush can become unsafe if held too warm or too long.

Critical Limit: Keep slush mix frozen/slush and maintain cold control; liquid/product zone should remain at 5°C or below when measured. Maximum holding time: 24 hours unless validated.

Monitoring: Record batch loading time, discard time, and machine temperature checks per shift.

Corrective Action: Discard product if time or temperature limit is exceeded, or if taste/odor/texture is abnormal. Clean and reload machine with fresh batch.

CCP 4: Slush Machine Cleaning and Sanitation

Hazard: Biofilm, milk residue, or chemical residue may contaminate the product.

Critical Limit: Clean and sanitize machine according to approved schedule and manufacturer instructions. Rinse correctly after chemical use.

Monitoring: Supervisor checks cleaning log, visual cleanliness, and correct chemical use.

Corrective Action: Stop using machine if cleaning is missed or residue is found. Drain product, clean/sanitize machine, and prepare fresh batch.

5. Good Manufacturing Practices - GMP

- Wash hands before handling dairy ingredients, cups, lids, or machine parts.
- Use pasteurized milk only.
- Keep milk and dairy base refrigerated until use.
- Use clean sanitized jugs, whisks, containers, and utensils.
- Follow approved recipe to avoid incorrect dilution or excessive holding.
- Do not touch cup rims, inside lids, or straws.
- Keep preparation area clean and dry.
- Separate cleaning chemicals from ingredients and packaging.
- Clean slush machine, nozzles, drip tray, and seals according to schedule.
- Use FIFO system: First In, First Out.

6. Allergen Assessment

Contains: Milk. Allergen risk may also occur from shared equipment or optional flavor ingredients. Control: label milk allergen clearly, avoid cross-contact with nut-based ingredients or other allergens, and clean shared tools before use.

7. Verification Activities

- Dairy receiving temperature checks
- Cold storage temperature records
- Water filter replacement record
- Slush batch and machine temperature logs
- Slush machine cleaning and sanitation verification
- Supervisor review
- Staff hygiene and allergen-control inspection

8. Records Required

Record	Frequency
Milk/dairy receiving checklist	Each delivery
Cold storage temperature log	Daily / per shift
Water filter replacement log	As scheduled
Coffee equipment cleaning checklist	Daily
Slush batch loading / discard log	Every batch
Slush machine temperature log	Per shift
Slush machine cleaning and sanitation log	Daily / as scheduled
Staff training record	Monthly / when needed

9. Final Product Safety Statement

Ice Spanish Latte Slush is a higher-control milk-based cold beverage. Product safety depends on approved dairy receiving, refrigerated storage, potable water, clean coffee equipment, controlled slush-machine holding, allergen control, and strict machine cleaning and sanitation.

Prepared By	Mahmoud Hamdy	Date	07.05.2026
Reviewed By	_____	Date	_____