



HACCP Assessment

Saudi Coffee Product

Hazard Analysis and Critical Control Point overview for hot Saudi coffee prepared by brewing and hot serving.

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

1. Product Description

Saudi Coffee is a hot brewed coffee beverage prepared by boiling or brewing light roasted coffee with potable water and traditional spices such as cardamom. The product is served hot and intended for immediate consumption.

Area	Details
Ingredients	Light roasted Saudi coffee, potable filtered water, cardamom and optional spices such as saffron or cloves, according to recipe.
Packaging / Serving	Served in hot beverage cups with lids for takeaway or served in approved service pots/cups for dine-in.
Storage	Coffee and spices must be stored sealed, dry, clean, and away from heat, moisture, chemicals, pests, and strong odors.
Shelf Life / Holding	Recommended hot holding time: maximum 2 hours. Discard if quality, temperature, or safety limits are not maintained.

2. Process Flow

1	Receiving coffee and spices
2	Dry storage
3	Weighing / portioning
4	Water filtration / preparation
5	Boiling / 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/spices	Contaminated ingredients, 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
Portioning	Cross-contamination from scoops, hands, or surfaces	Biological / Physical	Use clean utensils, hand hygiene, controlled preparation area	No
Water preparation	Unsafe water or poor filtration	Biological / Chemical	Use potable filtered water and maintain filter schedule	Yes
Boiling / brewing	Insufficient heating or incorrect process	Biological / Quality	Bring beverage to approved hot brewing/boiling 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 serving pots	Biological / Physical	Hand hygiene, 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 production if water quality is suspicious. Replace filter or use approved alternative water source. Discard affected product.

CCP 2: Brewing / Boiling Temperature

Hazard: Insufficient heating may affect product safety and consistency.

Critical Limit: Brew/boil according to approved recipe until the beverage reaches suitable hot beverage temperature.

Monitoring: Check brewer/kettle operation and verify beverage is served hot. Supervisor checks taste and temperature during operation.

Corrective Action: Stop service if product is not properly heated. Reheat only if safe and within time control, otherwise discard and prepare a fresh batch.

CCP 3: Hot Holding

Hazard: Microbial growth and quality deterioration if coffee is held too long or at low temperature.

Critical Limit: Hold hot above 60°C. Maximum holding time: 2 hours.

Monitoring: Record preparation time. Check holding time every batch. Check temperature if coffee is kept in a thermal server or warmer.

Corrective Action: Discard coffee after 2 hours. Discard if temperature drops below the critical limit. Prepare a fresh batch.

5. Good Manufacturing Practices - GMP

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

6. Allergen Assessment

Saudi Coffee normally contains no major allergens when prepared only with coffee, water, and spices. Allergen risk may occur from shared equipment, flavored ingredients, milk products, or nut-based products prepared nearby. Control: keep preparation area clean, avoid cross-contact, and inform customers that cross-contact may occur if applicable.

7. Verification Activities

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

8. Records Required

Record	Frequency
Coffee/spice receiving checklist	Each delivery
Dry storage inspection checklist	Daily
Water filter replacement log	As scheduled
Brewing / hot holding log	Every batch
Serving equipment cleaning checklist	Daily
Staff hygiene inspection	Daily / per shift
Staff training record	Monthly / when needed

9. Final Product Safety Statement

Saudi Coffee is a low-risk hot beverage when prepared using potable filtered water, approved ingredients, proper boiling/brewing, correct hot holding, and hygienic serving practices. The key safety controls are water quality, heating, hot holding, ingredient storage, and equipment sanitation.

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