Production Flow Chart Sample
(Write step/process in each box and draw arrows to indicate flow through the process)

Receive fresh meat (CCP) -> Storing (CCP) -> Grinding

Receive bags of dough mix -> Storing

Cooking (CCP) -> Mixing

Cooling (CCP) -> Rolling & cutting -> Mixing

Assembling

Packaging -> Storing

Freezing (CCP) -> Storing

Shipping

Receive non-meat ingredients -> Utilizing dough scrap

Receive Packaging