HACCP PLAN
Facility Name: **Facility Owner:**
Facility Address:
CCP: ___COLD HOLD_____

CCP and Critical Limits: All items are to be Cold Held at **41°F** or below at all times
Monitoring: Refrigerator temperature to be monitored every _____to verify proper temperature maintenance.
Corrective Actions: If temperature of refrigerator rises above 41°F: For less than 4 hours: all food items to be removed and rapidly re-chilled to 41°F or below. If food out of temperature for greater than 4 hours, or an unverifiable amount of time (i.e. no temp logs available): food is to be discarded.
Verification: _____ will ensure that temperature of all refrigeration is monitored at interval specified above and that corrective actions are taken if standard not met.
Equipment Used (Please be specific):
Menu items using this CCP (Include **all** menu items that utilize this step)*:*

CCP: Cooking

CCP and Critical Limits:

Foods are cooked to temperatures below for specified time:

Shell eggs for immediate service, fish, meat, and other potentially hazardous food not specified below cooked to **145°F for 15 seconds**.

Shell eggs not for immediate service, ground fish and meats, commercially raised game animals, and injected meats cooked to **155°F for 15 seconds**.

Whole roasts (for rare roast beef) cooked to **130°F and held for at least 112 minutes.**

Poultry, stuffed meats, stuffed pasta or poultry, or stuffing containing these cooked to **165°F for 15 seconds.**

Raw animal foods cooked to **165°F and held for 2 minutes**, when using microwave oven.

Fruits, veggies, and commercially processed food for hot holding cooked to at least **135°F.**

Monitoring:

Internal product temperature of food is taken _____using a metal stemmed thermometer.

Corrective Actions:

If food has not reached required temperature for specified time, continue cooking.

Verification:

_____ will ensure that temperatures are being taken and if not satisfactory, food is returned to cooking equipment until the required time and temperature standards are met.

Equipment Used *(Please be specific):*

Menu items using this CCP (Include **all** menu items that utilize this step)*:*

CCP: <u>HOT HOLD</u> _____

CCP and Critical Limits: Foods are Hot Held at a minimum of **135°F**.
Monitoring: Internal temperature of food is taken at least every _____ using a metal stemmed thermometer. Hot Holding Equipment temperature will be checked every _____.
Corrective Actions: If temperature falls below 135°F and: out of temperature for 4 hours or less, product will be rapidly reheated to 165°F ; out of temperature for an unverifiable time or a time greater than 4 hours, product will be discarded.
Verification: _____ will ensure that temperatures are being taken at intervals specified above and if the temperature is not acceptable, corrective actions are followed.
Equipment Used (Please be specific):
Menu items using this CCP (Include **all** menu items that utilize this step):

CCP: __Cooling_____

CCP and Critical Limits: Foods are cooled from 135°F to 70°F within 2 hours, and from 70 to 41 within an additional 4 hours.
Monitoring: Internal product temperature of food is taken at 1.5 and 6 hours with a metal stemmed thermometer.
Corrective Actions: If food in not ≤70°F in _____, food will be iced, stirred, or broken into smaller containers. Food that has not reached 41°F within 6 hours will be discarded.
Verification: _____ will ensure that temperatures are being taken at proper times and, if not taken or not satisfactory, that corrective actions listed above are taken.
Equipment Used *(Please be specific):*   *Cooling Method(s) Utilized:*
Menu items using this CCP (Include **all** menu items that utilize this step)*:*

CCP: _Reheating_____

CCP and Critical Limits: Foods are cooked to temperatures below for specified time: All foods are **reheated** to **165°F.**
Monitoring: Internal product temperature of food is taken at completion of cooking time using a metal stemmed thermometer.
Corrective Actions: If food has not reached required temperature for specified time, continue cooking. Recheck temperature after additional cooking to make sure standard is reached.
Verification: _____ will ensure that temperatures are being taken and if not satisfactory, food is returned to cooking equipment until the required time and temperature standards are met.
Equipment Used (Please be specific):
Menu items using this CCP (Include **all** menu items that utilize this step)**:**