

HACCP Plan

Facility Name:

Facility Address:

CCP: COLD HOLD

<p><i>CCP and Critical Limits:</i> All items are to be Cold Held at 41°F or below at all times</p>
<p><i>Monitoring:</i> Refrigerator temperature to be monitored _____ to verify proper temperature maintenance</p>
<p><i>Corrective Actions:</i> 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; food is to be discarded</p>
<p><i>Verification:</i> _____ will ensure the temperature of all refrigeration is monitored at interval specified above and that corrective actions are taken if standard is not met.</p>
<p><i>Equipment Used:</i></p>
<p><i>Menu items using this CCP</i> (Include <u>all</u> menu items that utilize this step):</p>

CCP: COOLING

CCP and Critical Limits:

Ready-to-eat potentially hazardous foods for cold service are cooled to an internal temperature of 41°F within 4 hours.

Cooked foods are cooled from 135° F to 70° F within 2 hours and from 70° to 41°F within an additional 4 hours.

Monitoring:

Internal temperatures of **ready-to-eat potentially hazardous food for cold service** are taken every 1.5 hours with a metal stem thermometer.

Internal product temperature of **cooked foods** are taken at 1.5 and 6 hours with a metal stem thermometer.

Corrective Actions:

If **ready-to-eat potentially hazardous food** is >41°F for more than 4 hours **or** if time out of temperature is unverifiable, **discard**.

If **cooked** food is not ≤ 70°F at 1.5 hours, food will be iced, stirred, and/or broken into smaller containers. Recheck temperature in another .5 hours, If food not ≤ 70°F, **discard**.

Cooked food that cooled properly in the first two hours but has not reached 41°F within 6 hours **will be discarded**.

Verification:

_____ will ensure the temperatures are being taken at proper times and, if not taken or not satisfactory, that corrective actions listed above are taken

Equipment Used:

Cooling Methods Utilized:

Menu items using this CCP: Example: Mashed potatoes (cook, hot hold, *cool*, reheat, hot hold, serve or discard):

CCP: COOKING

Critical Limits: Foods are cooked to temperatures below for the specified time:

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

Shell eggs cooked other than 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 meat, stuffed pasta or poultry; or stuffing containing fish meat, or poultry cooked to **165°F for 15 seconds**;

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

Fruits, vegetables for hot holding cooked to at least **135°F**; and

Undercooked seared beefsteak cooked to **145° F for 15 seconds, must have a “cooked” color change on surface**, and regulatory approval of process used.

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 the specified time, continue cooking.

Verification:

_____ will ensure the temperatures are being taken at proper times and, if not taken or not satisfactory, that corrective actions listed above are taken

Equipment Used:

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

CCP: HOT HOLD

CCP and Critical Limits:

Foods are Hot Held at a minimum of **135°F**

Monitoring:

Internal product temperature of food is taken at least every _____ using a metal stemmed thermometer.

Hot Holding Equipment temperature will be checked every hour

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 the temperatures are being taken at proper times and, if not taken or not satisfactory, that corrective actions listed above are taken

Equipment Used:

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

CCP: REHEATING

Critical Limits:

***Commercially processed**, hermetically sealed or intact packaged foods from a food processing plant that is inspected by a food regulatory authority will first be reheated within 2 hours to a minimum internal temperature of **135°F for 15 seconds**, prior to hot holding.

Food that is cooked, cooled, and refrigerated will be reheated within 2 hours to a minimum internal temperature of **165°F for 15 seconds** prior to hot holding

Monitoring:

Internal product temperature of food is taken every 30 minutes using a thermocouple with a metal probe

Corrective Actions:

If food has not reached required time and temperature within 2 hours, **discard**

Verification:

_____ will ensure the 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:

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

Talbot County Environmental Health

215 Bay Street, Suite 4
Easton, Maryland 21601
410-770-6880
Fax: 410-770-6888

WRITTEN PROCEDURES FOR EMPLOYEE HACCP TRAINING

Implementation of the Hazard Analysis Critical Control Point (HACCP) plan in your establishment will give you the greatest assurance possible that the food you are serving to your customers is safe. In order to prevent foodborne illness, HACCP targets the critical steps in preparing and serving potentially hazardous foods. The HACCP plan that is approved for your facility is intended to be used as a reference and a training tool for all food workers.

All employees will be trained to use the approved HACCP plan prior to beginning employment and periodically after that. Training will include identification of the processes that are critical control points, how these processes will be monitored, and what corrective actions must be taken when standards are violated. The approved HACCP plan will be available in the food preparation area at all times.

Food temperature logs* will be used to monitor product temperatures during the preparation process. These completed logs will be maintained in the food preparation area, and held for review by management, as part of the HACCP monitoring system.

At a minimum, I will train all food workers in approved methods on the following:

- Hand washing
- Glove use
- Cleaning and sanitizing utensils, equipment, and food preparation surfaces
- Weekly calibration of a metal stem thermometer

I have read the above information and agree to train my staff in all areas listed in this Standard Operating Procedures (SOP) document.

Printed Name	Title
Signature	Date

**Note- Use of logs for record keeping is strongly encouraged, but not required, as long as the facility can demonstrate that temperatures are routinely monitored, as described in HACCP plan, and that specified corrective actions are taken when standards are not met.*