

HACCP PLAN FORM

Firm Name: SAMPLE			Product Description: ROP Cheese						
Firm Address:			Method of Storage and Distribution: Refrigerated						
			Intended Use and Consumer: Ready-to -eat, general public						
(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits for Each Preventive Measure	(4) Monitoring				(5) Corrective Action(s)	(6) Verification	(7) Records
			A What	B How	C Frequency	D Who			
Labeling	C. Botulinum and Listeria monocytogenes	Labels the package with a "use by" date that does not exceed thirty days or the original manufacturer's "sell by" or "use by" date, whichever occurs first	Label	Visual Inspection	Every Package	Manager or Designee	Apply Label to Package	Review by Manager on Production Days	Label Verification Log
Cold Holding	pathogen	41 degrees F or less	Temperature	Review of holding cooler and display case thermometers	Every Day	Manager or Designee	Relocate Product	Thermometer check or review of temperature logs	Display Case, holding temperature logs, thermometer calibration log

Signature:							Date:		

HACCP Plan Form – Continued

(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits for Each Preventive Measure	(4) Monitoring				(5) Corrective Action(s)	(6) Verification	(7) Records
			(A) What	(B) How	(C) Frequency	(D) Who			

Signature:							Date:		