

## HACCP PLAN FORM

| <b>Firm Name:</b><br>SAMPLE         |                              |  | <b>Product Description:</b><br>Sous Vide or Cook Chill: Chicken soup |                                  |                |                     |   |                                    |  |
|-------------------------------------|------------------------------|--|--|----------------------------------|----------------|---------------------|---|------------------------------------|--|
| <b>Firm Address:</b>                |                              |  | <b>Method of Storage and Distribution:</b><br>Refrigerated           |                                  |                |                     |   |                                    |  |
|                                     |                              |  | <b>Intended Use and Consumer:</b><br>Ready-to -eat, general public   |                                  |                |                     |   |                                    |  |
| (1)<br>Critical Control Point (CCP) | (2)<br>Significant Hazard(s) | (3)<br>Critical Limits for Each Preventive Measure               | (4)<br>Monitoring  |                                  |                |                     | (5)<br>Corrective Action(s)   | (6)<br>Verification                | (7)<br>Records   |
|                                     |                              |  | A<br>What  | B<br>How                         | C<br>Frequency | D<br>Who            |   |                                    |  |
| Cooking                             | Pathogens                    | Cook product to 165 degrees F.                                   | Internal product temperature   | Metal stem thermometer           | Each batch     | Manager or designee | Continue Cooking until Critical Limit is Met  | Weekly calibration of thermometer. | Cooking log and thermometer calibration log.                       |
| Cooling                             | pathogens                    | Cooled to 38°F within 24 hours of reaching 41°F and held at 38°F | Temperature and Time   | Metal stem thermometer and Clock | Each batch     | Manager or designee | If product is found to be out of compliance for cooling, product will be destroyed. | Weekly calibration of thermometer. | Cooling log, thermometer calibration log, product destruction log. |
| <b>Signature:</b>                   |                              |  |  |                                  |                | <b>Date:</b>        |   |                                    |  |

**HACCP Plan Form – Continued**

| (1)<br>Critical Control Point (CCP) | (2)<br>Significant Hazard(s) | (3)<br>Critical Limits for Each Preventive Measure   | (4)<br>Monitoring |   |                                      |                     | (5)<br>Corrective Action(s) | (6)<br>Verification                  | (7)<br>Records   |
|-------------------------------------|------------------------------|--|-------------------|---|--------------------------------------|---------------------|-----------------------------|--------------------------------------|--|
|                                     |                              |  | (A)<br>What       | (B)<br>How                                    | (C)<br>Frequency                     | (D)<br>Who          |                             |                                      |  |
| Labeling                            | C. Botulinum                 | Application of a label to each package that directs the product be discarded 72 hours from packaging | Label             | Visual Inspection                             | Each package                         | Manager or Designee | Apply Label to Package      | Review by Manager on Production Days | Date Marking Verification Log                                  |
| Cold Holding                        | C. Botulinum                 | 38 degrees F or less   | Temperature       | Review of holding cooler temperature recorder | Consistant monitoring throughout day | Manager or Designee | Relocate Product            | Calibrated temperture recorder       | holding temperature recorder disc, thermometer calibration log |
|                                     |                              |  |                   |   |                                      |                     |                             |                                      |  |
| <b>Signature:</b>                   |                              |  |                   |   |                                      |                     | <b>Date:</b>                |                                      |  |