

Hazard Analysis Critical Control Point Plan Explanation Sheet – FACILITY

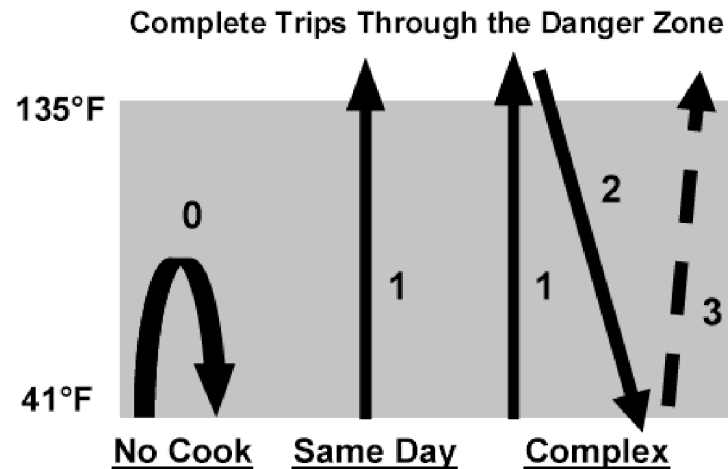
Most food items produced in a retail food service establishment can be categorized into one of three preparation processes based on the number of times the food passes through the temperature danger zone between 41°F and 135°F:

■ **Process 1: Food Preparation with No Cook Step**, sample flow: **Receive** → **Store** → **Prepare** → **Hold** → **Serve** (other food flows are included in this process, but there is *no cook step* to destroy pathogens)

■ **Process 2: Preparation for Same Day Service**, sample flow: **Receive** → **Store** → **Prepare** → **Cook** → **Hold** → **Serve** (other food flows are included in this process, but there is *only one trip* through the temperature danger zone)

■ **Process 3: Complex Food Preparation**, sample flow: **Receive** → **Store** → **Prepare** → **Cook** → **Cool** → **Reheat** → **Hot Hold** → **Serve** (other food flows are included in this process, but there are always *two or more complete trips* through the temperature danger zone)

A summary of the three food preparation processes in terms of number of times through the temperature danger zone can be depicted in a Danger Zone diagram. Although foods produced using process 1 may *enter* the danger zone, they do not pass all the way through it. Foods that go through the danger zone only once are classified as Same Day Service, while foods that go through more than once are classified as Complex food preparation.



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Process #1: Food Preparation with No Cook Step sample flow: Receive » Store » Prepare » Hold » Serve (other food flows are included in this process, but there is no cook step to destroy pathogens)

Menu Items:

<u>CCP Procedures</u>	<u>Monitoring</u>	<u>Corrective Action</u>	<u>Verification</u>
Cool in walk-in refrigerator to or below 41° F within 4 hours, keep in cold storage at 41°F until service.	Use a calibrated metal stem thermometer to take cold holding temperatures. Take cold hold temperatures every 2 hours. It is recommended to use a temperature log to document cold hold temperatures. Additionally, it is recommended to document ambient air temperatures in your walk-in coolers and refrigerators.	Food product is 41°F or above < 4 hours ► rapidly cool product to 41°F or less within the 4 hour deadline of food being out of temperature. (I.e. If food product is above 41°F, 3½ hours after taking a food temperature, you have ½ hour to cool to 41°F or below.) Food product is 41°F or above > 4 hours ► discard food. If the time of food out of temperature is not verifiable ► discard food.	Review cold holding temperature logs. (Note: An alternate method would be for the supervisor to visually observe that temperatures are taken at the proper times and, if not satisfactory, that the corrective actions listed above are taken.)
Cold hold at 41° F in sandwich or Walk-in refrigerator unit for service	Use a calibrated metal stem thermometer to take cold holding temperatures. Take cold hold temperatures every 2 hours. It is recommended to use a temperature log to document cold hold temperatures. Additionally, it is recommended to document ambient air temperatures in your walk-in coolers and refrigerators.	Food product is 41°F or above < 4 hours ► rapidly cool product to 41°F or less within the 4 hour deadline of food being out of temperature. (I.e. If food product is above 41°F, 3½ hours after taking a food temperature, you have ½ hour to cool to 41°F or below.) Food product is 41°F or above > 4 hours ► discard food. If the time of food out of temperature is not verifiable ► discard food.	Review cold holding temperature logs. (Note: An alternate method would be for the supervisor to visually observe that temperatures are taken at the proper times and, if not satisfactory, that the corrective actions listed above are taken.)

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Process #2: Food Preparation for Same Day Service (Refrigerated storage per Process #1) sample flow: Receive » Store » Prepare » Cook » Hold » Serve (other food flows are included in this process, but there is only one trip through the temperature danger zone)

Menu Items:

<u>CCP Procedures</u>	<u>Monitoring</u>	<u>Corrective Action</u>	<u>Verification</u>
Cook (oven, stovetop, grill, or fryer) to: Chicken 165°F Ground Beef 155°F Pork 155°F Whole muscle meat, fish, egg 145°F	Internal product temperature of food is taken at completion of cooking time using a thermocouple with a metal probe.	If food has not reached required temperature for the specified time, continue cooking. Recheck temperature after additional cooking to make sure standard is reached.	Review cooking temperature logs. (Note: An alternate method would be for the supervisor to visually observe that temperatures are taken at the proper times and, not satisfactory, food is returned to the cooking equipment until the required time and temperature standards are met.)
Hot Hold on steam table at 135°F or higher. (Any food left on the steam table at the end of the day will be discarded.)	Use a calibrated metal stem thermometer to take hot holding temperatures. Take hot hold temperatures every 2 hours. It is recommended to use a temperature log to document hot hold temperatures.	Food product is less than 135°F for < 4 hours ► rapidly reheat food product to 165°F or greater. Food product is less than 135°F for > 4 hours ► discard food. If the time of food out of temperature is not verifiable ► discard food.	Review hot holding temperature logs. (Note: An alternate method would be for the supervisor to visually observe that temperatures are taken at the proper times and, if not satisfactory, that the corrective actions listed above are taken.)

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Process #3: Complex Food Preparation (Cold store per Process #1, cook and hot hold per Process #2) sample flow: Receive » Store » Prepare » Cook » Cool » Reheat » Hold » Serve (other food flows are included in this process, but there are always two or more complete trips through danger zone)

Menu Items:

<u>CCP Procedures</u>	<u>Monitoring</u>	<u>Corrective Action</u>	<u>Verification</u>
Foods are cooled from 135°F to 70°F within 2 hours, then from 70°F to 41°F within an additional 4 hours	Use a calibrated metal stem thermometer to take cooling temperatures. It is recommended to record cooling temperatures in a temperature log at 1½ hours and 6 hours from the start of the cooling process.	If food is not ≤ 70°F at 1½ hours, ► food should be iced, stirred, or broken into smaller portions or amounts. If food is not ≤ 41°F at 6 hours from the start of the cooling process ► discard food. (Note: There are 7 approved methods of cooling under COMAR 10.15.03. (1) Refrigerate in shallow pans with food not over 3 inches deep. (2) Reduce food mass by separating foods into smaller or thinner portions. (3) Use rapid cooling equipment. (4) Use ice water baths combined with frequent stirring. (5) Use containers that facilitate heat transfer. (6) Add ice made from potable water as an ingredient. (7) Allow food to remain uncovered until cooled completely as long as food is protected from overhead contamination.)	Review cooling temperature logs. (Note: An alternate method would be for the supervisor to visually observe that temperatures are taken at the proper times and, if not satisfactory, that the corrective actions listed above are taken.)
Reheat all foods ► 165°F or greater within 2 hours	Use a calibrated metal stem thermometer to take reheating temperatures. It is recommended to use a temperature log to document reheat temperatures.	Reheated foods must reach 165°F or greater within 2 hours. If food product does not reach 165°F or greater ► discard food.	Review reheating temperature logs. (Note: An alternate method would be for the supervisor to visually observe that temperatures are taken at the proper times and, if not satisfactory, that the corrective actions listed above are taken.)

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