

Process: _____

Updated: _____

Menu Item(s):

Flow of Food Steps:

| CCP: | Description | Critical Limits | Monitoring | Corrective Action | Equipment | Verification | Record Keeping |
|-------|-------------|-----------------|------------|-------------------|-----------|--------------|----------------|
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Prepared by: _____

Page ____ of ____

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Page ____ of ____

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|------|--|--|--|--|--|--|---|
| | Enter how your operation SPECIFICALLY prepares the product at this CCP in order to meet the CCP. | List the food code limit (or your own, more stringent rule) that the product must meet in order to prevent, eliminate or reduce bacteria to safe levels. | Who is going to check to see that you met the critical limit? When are you going to check? How often and how will you check? | What are your employees trained to do if you are monitoring to see that you met the critical limit and it turns out that the limit has not been met? | List the equipment used during the activities listed in the description, monitoring and corrective action boxes. | When and how will you follow up on the monitoring step? | What log is going to be used to record that the limit was met? This is used during the monitoring step. |
| | example: bake 4-6 eight oz. chicken breasts at 350° for 25-30 minutes in a covered hotel pan | product must reach 165° for at least 15 seconds | cook will take the temp in the thickest part of one chicken breast at the end of the cooking process | continue cooking until the limit is reached. Discard product that has been in the TDZ longer than 4 hours. | Conventional Oven, Pocket Thermometer, 2" deep hotel pan, aluminum foil | Review and Revise when product or processes are altered and at the start of each year. Manager will check cooking logs at the end of each day. | Cooking Log |