

Maverick Cuisine HACCP Plan for Health-Care Facilities

Memorial South Bend

Precision Temperature Cooking Times/ Temps

Poultry	Temp defined in Poultry process
Beef	Temp defined in Beef process
Pork	Temp defined in Pork process
Fish	Temp defined in Fish process
Vegetables	Temp defined in Vegetable, Pasta, Rice process
Pasta, Rice	Temp defined in Vegetable, Pasta, Rice process
Egg	Temp defined in Vegetable, Pasta, Rice Process
Bacon and Sausage	Temp defined in Pork process

Equipment

Description

Approved Thermocouple	Hand held thermometer, data logger
3 mil food-grade Vacuum Bags	Poly Nylon Vacuum Bags
Maverick Cuisine Water Baths	Heated Baths MPTCS/ICC
Maverick Certified Combi Oven	RATIONAL Combination Ovens
Maverick Certified Precision-Temp Steam Oven	Cvap
Victory Chiller	Blast Chiller/Shock Freezer
Minipack MVP-52	Vacuum Machine

PROCESS STEP FOR BEEF					
Processing Step	Potential Hazards (C) Chemical (P) Physical (B) Biological (S) Sensory (organoleptic)	Is this potential food safety hazard significant ?	Justification of Decision	Preventive Measures	Is this step a CCP ?
1- INGREDIENTS/ RECEIVING/DEBOXING/ DRY/LIQUID NON- REFRIGERATED PRODUCT	C: None P: Bone, Plastic, Misc. Environmental contaminates B: Pathogenic sporeformers such as Salmonella found on packing material S: Sensory bad smells	C: N P: Y B: Y S: N	C: Some plastics don't have heat stability P: Visual inspection of all product coming to the restaurant; Physical hazards are not likely since packaged products are received from FSIS facility operating under HACCP per supplier guarantee. B: Cross contamination during unpacking-	B: Unpack in clean area and storing in clean plastic containers with identification	NO
2 - INGREDIENTS STORAGE NON-REFRIGERATED PRODUCTS	C: None Identified. P: Foreign Material. B: Microbiological; Growth of sporeformers S: Sensory	C: N P: N B: N S: N	P: Foreign material is unacceptable in storage area. B: Ingredients placed in a clean dry storage S: Some spice blends and products will be used for mixing flavor in refrigerator and dry storage prior to hermetic packing.	P: Visual inspection of storage area is conducted daily. B: Prevent microbiological cross contamination. Keep products in original wrapping or clean dry container until used. S: Prevent cross contamination with fatty raw material prior to hermetic packing	NO
3- INGREDIENTS/ RECEIVING/DEBOXING/ FRESH REFRIGERATED PRODUCT	C: None P: Bone, Plastic, Misc. Environmental contaminates B: Pathogenic sporeformers such as Clostridium perfringens or Salmonella S: Sensory bad smells	C: N P: Y B: Y S: Y	P: Visual inspection of all product coming to the restaurant; Physical hazards are not likely since beef/venison/lamb is received from FSIS facility operating under HACCP per supplier guarantee. B: Cross contamination during unpacking- Pathogenic. Pathogenic sporeformers such as Salmonella, E. Coli O157:H7) may be present with raw products. S: Potential smell is an indication of "freshness" and product handling	B: Unpacking in clean area and storing in clean plastic containers with identification (Day/Date labels) attached; Heat Treatment (Retort Process) at a later step -Record Keeping of Receiving temperatures conducted daily (Quality Control Form: (R1 Receiving Log)	NO

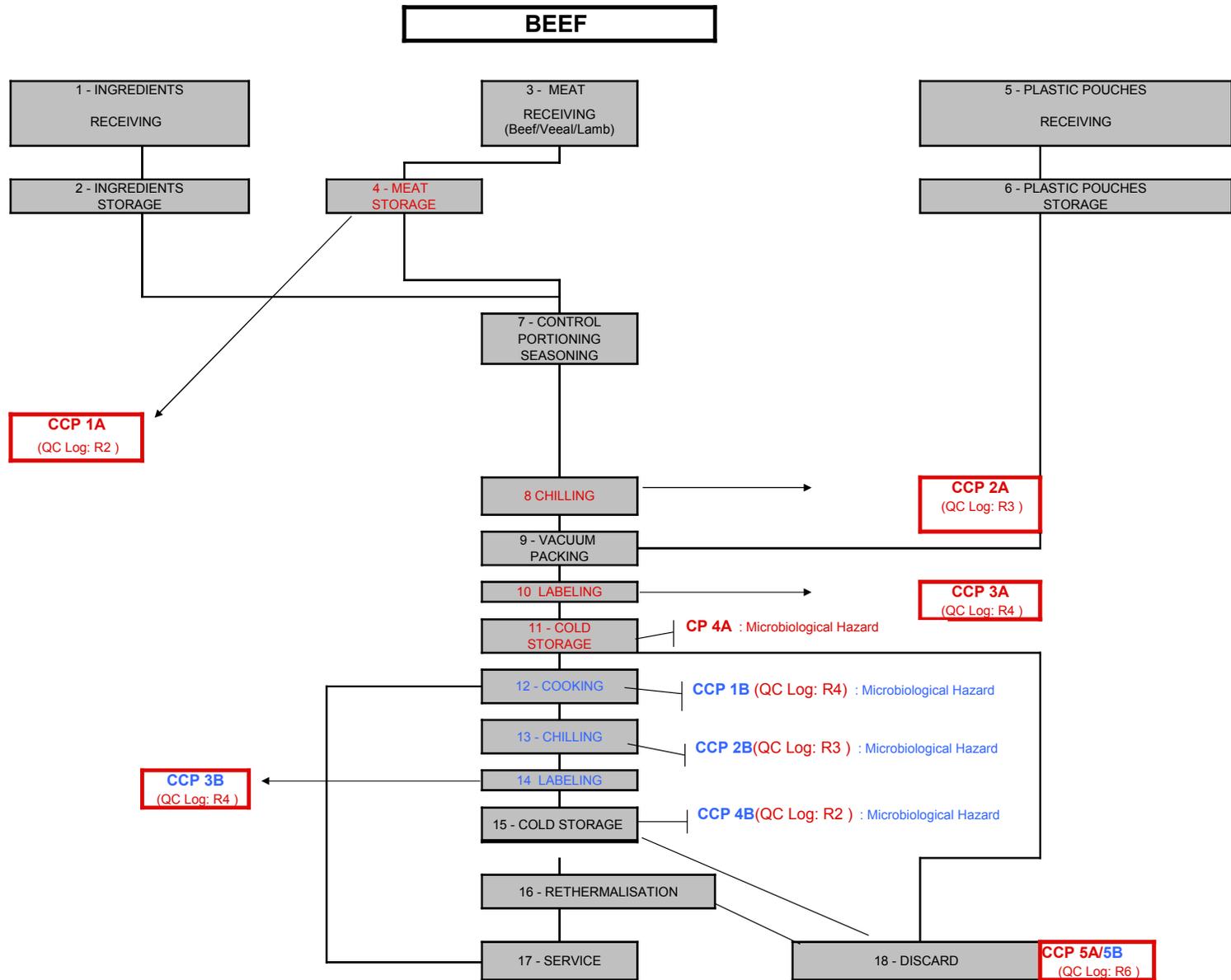
PROCESS STEP FOR BEEF					
Processing Step	Potential Hazards (C) Chemical (P) Physical (B) Biological (S) Sensory (organoleptic)	Is this potential food safety hazard significant ?	Justification of Decision	Preventive Measures	Is this step a CCP ?
4 - MEAT STORAGE FRESH /FROZEN	C: None Identified. P: Foreign Material. B: Microbiological. S: Sensory smell ; Indication of potential growth of foodborne pathogen	C: N P: N B: N S: N	P: Visual inspection of the product at the time of storing by MOD. B: Potential for cross contamination, Potential risk of temperature abuse. Growth of pathogens during storage of beef/venison/lamb due to temperature abuse is not likely due to Corton refrigeration protocol (Separate refrigerator with monitor for sous vide items) S: Potential smell: cross contamination	P: Visual inspection of storage area is conducted daily. B: Keep fresh product in refrigerator or frozen in freezer; Record keeping of temperature (Form: R2 Refrigeration Log) ot fresh meat: very dry air and very low temperature less than 38°F. Prevent cross contamination with smells.	YES- CCP 1 A
5 - PLASTIC POUCHES RECEIVING	C: Bad Plastic component P: Foreign Material. B: None Identified. S: None Identified	C: N P: N B: N S: N	C: Some plastics don't have heat stability	C: Have from suppliers foodgrade certification (Bag Specification Enclosed)	No
6 - PLASTIC POUCHES STORAGE	C: None P: Foreign Material. B: Microbiological. S: None Identified	C: N P: Y B: N S: N	P: Visual inspection of the product at the time of storing. Foreign Material is unacceptable in storage area	P: Visual inspection of storage area is conducted daily. Pouches are stored in a clean and dry area.Keep plastic bags or plastic film in conditioned air less than 70°F	No
7- CONTROL PORTIONING AND SEASONING	C: None Identified. P: None B: Microbiological: Growth of Pathogens (pathogenic sporeformers such as Salmonella, E. Coli O157:H7); Temperature abuse S: Sensory smell ; Indication of potential growth of foodborne pathogen	C: N P: N B: Y S: N	B: Risk of temperature abuse S: Potential smells or cross contamination	B: Record keeping of temperature production log (See QC form R4)	No

PROCESS STEP FOR BEEF					
Processing Step	Potential Hazards (C) Chemical (P) Physical (B) Biological (S) Sensory (organoleptic)	Is this potential food safety hazard significant ?	Justification of Decision	Preventive Measures	Is this step a CCP ?
8- CHILLING	C: None P: Foreign Material. B: Microbiological. S: None Identified	C: N P: N B: Y S: N	B: Risk of temperature abuse:	B: Record keeping of temperature during cooling process (See QC form R3) Product is chilled as specified in health code 81.09	Yes - CCP 2A
9-VACUUM PACKING	C: None P: None B: Microbiological: Temperature abuse S: None Identified	C: N P: N B: Y S: N	B: Risk of temperature abuse if too much product is at room temperature prior to preparation. Food will be cooked within 12 hours as defined by 81.09 of the health code.	B: Record keeping of temperature production log (See QC form R4)	NO
10- LABELING	C: None P: None B: None Identified. S: Visual labeling of product with date and time of ROP	C: N P: N B: N S: Y	S: Risk of Improper labeling. (Label Req's: Name, Date of ROP, Time if Raw, Discard Date)	S: Record keeping of temperature production log as specified by health code (See QC form R4)	Yes - CCP 3A
11- COLD STORAGE	C: None P: None B: Microbiological. S: None	C: N P: N B: N S: N	B: Potential for cross contamination. Potential risk of temperature abuse. Growth of pathogens during storage of meat due to temperature abuse is not likely due to Corton refrigeration protocol (Separate refrigerator with monitor for sous vide items) Food protected from contamination as specified in 81.07	B: Product will be cooked. Record keeping of temperature (Form: R2 Refrigeration Log)	Yes - CCP 4A

PROCESS STEP FOR BEEF					
Processing Step	Potential Hazards (C) Chemical (P) Physical (B) Biological (S) Sensory (organoleptic)	Is this potential food safety hazard significant ?	Justification of Decision	Preventive Measures	Is this step a CCP ?
12 - COOKING	C: None Identified. P: Unlikely to occur. B: Microbiological. S: Temperature abuse	C: N P: N B: Y S: N	B: Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooking process. S: Potential risk of destroying color texture and moisture	B: Cooking data recorded (QC Form: R5)	Yes - CCP 1B
13- CHILLING	C: None P: Foreign Material. B: Microbiological. S: None Identified	C: N P: N B: Y S: N	B: Risk of temperature abuse:	B: Record keeping of temperature during cooling process (See QC form R3) Product is chilled as specified in health code	Yes - CCP 2B
14 LABELING	C: None P: None B: None Identified. S: Visual labeling of product with date and time of ROP	C: N P: N B: N S: N	S: All products need to have a shelf life label for visual inspections. Shelf life of ROP cooked products start at the end of chilling after cooking. Shelf life depends of storage temperature as defined by health code	S: Record keeping of temperature production log as specified by health code (See QC form R4)	Yes - CCP 3B
15- COLD STORAGE	C: None P: None B: Microbiological. S: None	C: N P: N B: N S: N	P: Visual inspection of products before serve it. B: Product kept in refrigerator before reheating	B: Keep fresh product in refrigerator or frozen in freezer/ Record keeping of temperature (Form: R2 Refrigeration Log)	Yes - CCP/4B
16 - RETHERMALIZATION	C: None Identified. P: Unlikely to occur. B: Microbiological. S: Temperature abuse	C: N P: N B: Y S: Y	B: Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate reheating process. S: risk of destroying color, texture and moisture	B: Proposed cooking times and temperatures are defined in CCP 1B or product is defined as discard item defined in CCP 5A/5B to prevent growth of anaerobic pathogenic bacteria prior to service.	Yes - CCP 5A/5B+ CCP 1B
17 - SERVICE	C: None Identified. P: Unlikely to occur. B: Microbiological. S: None Identified.	C: N P: N B: N S: N	B: Germination of anaerobic Spores and growth of anaerobic pathogenic bacteria due to inappropriate holding time before service.		No
18- DISCARD	C: None Identified. P: Unlikely to occur. B: Microbiological. S: Too speed chilling	C: N P: N B: N S: N	B: At the end of shelf live at controlled temperature the bacteria can be grow spoil product.		Yes - CCP 5A/5B

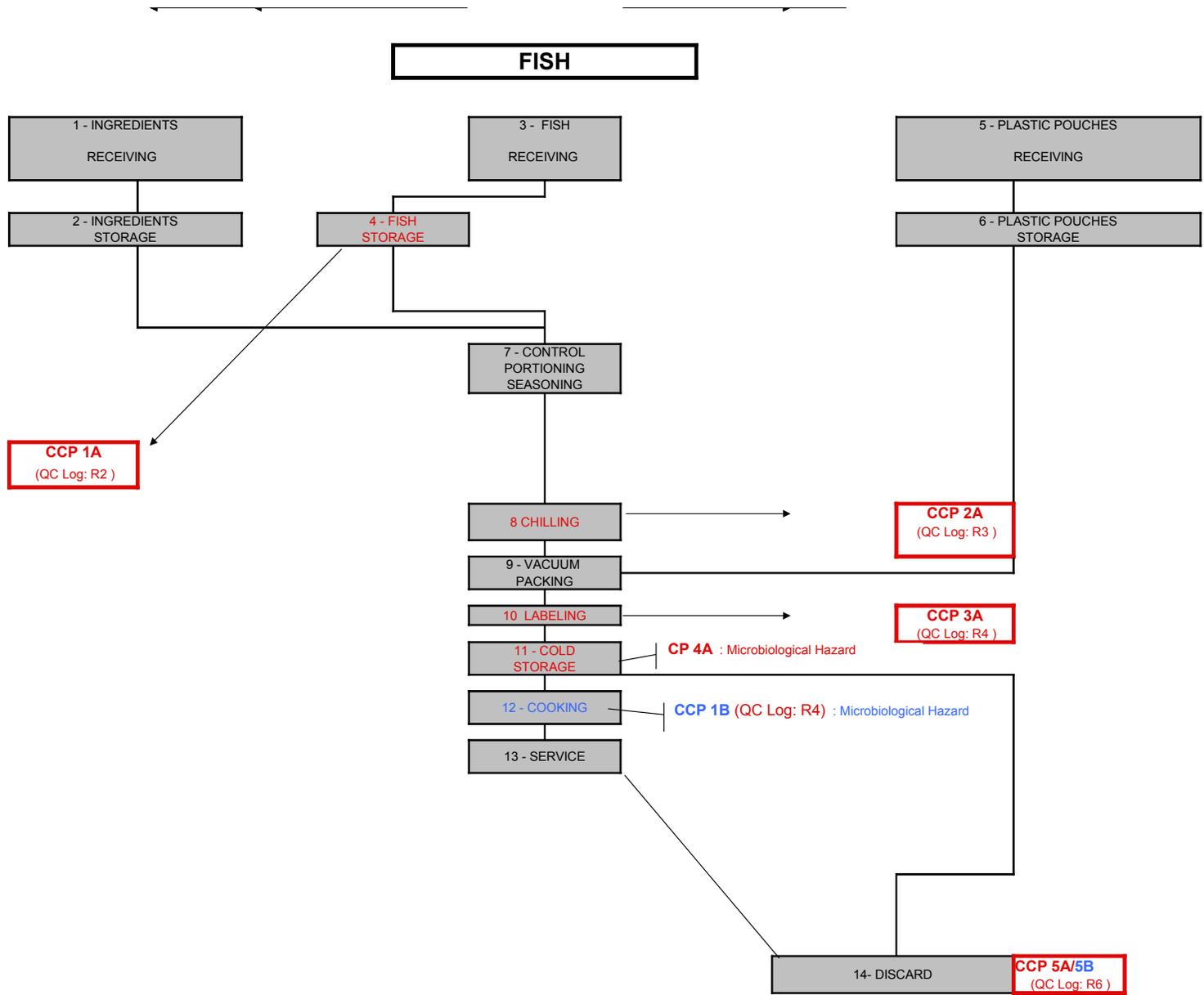
CCP FOR BEEF/VEAL/LAMB									
Critical Control Point (CCP)	Hazard Description	Critical Limits for each Control Measure	Monitoring				Corrective Action	Verification Activities	Record-keeping Procedures
			What	How	Frequency	Who			
CCP 1A Cold Storage after	B: Microbiological growth bacteria - Pathogenic spoilage, and Microbiological germination and growth: Spore forming pathogenic bacterias such as <i>Clostridium botulinu</i> ; <i>Salmonella</i> , <i>E. Coli O157:H</i> ; Receiver/MOD must have knowledge of all origins/vendors for all products received in the kitchen.	Beef, Veal or Pork products received between 38-40°F will be chilled immediately to lower the internal temperature below <38°F.	Check the internal temperature of refrigerator during storage	Check temperature with ambient probe thermometer	Each product as delivered	MOD Defined in SOP	1. Beef, Venison or Pork products received between 40-45°F will be refused and reordered to ensure product safety.	MOD/ SHIFT SUPERVISOR	(QC Log: R2)
CCP 2A. Chilling	Microbiological Growth	Items will be properly cooled to an internal temperature of 38F prior to portioning and ROP. After ROP items will be cooled to an internal temperature of 34F within six hours or ROP.	Check internal temperature of product during production and after ROP	Check with approved probe type thermometer	Every Hour	MOD Defined in SOP	Items not meeting proper time temperature guidelines will be discarded and logged on (QC Log: R6)	MOD/ SHIFT SUPERVISOR	(QC Log: R6) (QC Log: R3)
CCP 3A Labeling after packing	Labels as defined in 81.09 Labels define product shelf life and discard dates for raw and cooked products.	Raw product held at an internal temperature 34F must be processed within 12 hours of date/time label	Check product label to ensure name, date, time, discard date	Visual inspection of bags	Daily	MOD Defined in SOP	Raw items not cooked within the 12 hour window will be discarded and logged . Cooked items will be chilled and held at temperatures defined in 81.07	MOD/ SHIFT SUPERVISOR	(QC Log: R4) (QC Log: R6)
CCP 4A Cold Storage after ROP	Microbiological growth for all contamination's bacteria: Pathogenic, spoilage, and preservative Microbiological germination and growth: spore forming pathogenic bacterias such as <i>Clostridium botulinum</i>	After ROP items will be cooled to an internal temperature of 34F within six hours or ROP. Raw items will be cooked or discarded within 12 hours of ROP.	Check product label to ensure name, date, time, discard date	Visual inspection of bags	Daily	MOD Defined in SOP	Raw items not cooked within the 12 hour window will be discarded and logged . Cooked items will be chilled and held at temperatures defined in 81.07	MOD/ SHIFT SUPERVISOR	(QC Log: R6) (QC Log: R3)
CCP 1B Cooking	Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooking process.	All Beef/Veal/Lamb products will be cooked at 140 F for minimum 45 minutes or as defined in time-temperature table for size/type of product	Check temperature of equipment during cooking	Check with approved thermometer	Every hour with equipment data logging thermometer	MOD Defined in SOP	Items not meeting proper time temperature guidelines will be discarded and logged on (QC Log: R6)	MOD/ SHIFT SUPERVISOR	(QC Log: R4)
CCP 2B Chilling	Risk of temperature abuse and germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooling process.	All Beef/Veal/Lamb products will be chilled below 38F within two hours of cooking and further cooled to an internal temperature of 34F or less within six hours or reaching 38F; and held at an internal temperature of 34F (or frozen) and consumed or discarded within 30 days	Check chiller temperature chilling	Check with approved probe type thermometer	Every Hour	MOD Defined in SOP	Items not meeting proper time temperature guidelines will be discarded and logged on (QC Log: R6)	MOD/ SHIFT SUPERVISOR	(QC Log: R3) (QC Log: R6)
CCP 3B Labeling	Labels as defined in 81.09 Labels define product shelf life and discard dates for raw and cooked products.	Cooked product held at an internal temperature 34F must be labeled as defined by 81.09 . Shelf life depends of storage temperature as defined by 81.09 Labels must include name, date, time, and discard date	Check product label to ensure name, date, time, discard date	Visual inspection of bags	Daily	MOD Defined in SOP	Cooked items held at or below 34F for 72 hours will be logged and discarded using (QC Log: R6)	MOD/ SHIFT SUPERVISOR	(QC Log: R4) (QC Log: R6)
CCP 4B Cold Storage	Microbiological hazard. Growth of anaerobic pathogenic bacteria due to inappropriate cold storage.	Cooked items held at or below 34F for 30 days or less.	Check product label to ensure name, date, time, discard date. Check refrigeration log to ensure proper equipment is	Visual inspection of bags and daily inspection of refrigeration logs	Daily (Data Logger will monitor temperature every five	MOD Defined in SOP	Cooked items held at or below 34F for 72 hours will be logged and discarded using (QC Log: R6)	MOD/ SHIFT SUPERVISOR	(QC Log: R4) (QC Log: R6)

CCP FOR BEEF/VEAL/LAMB									
Critical Control Point (CCP)	Hazard Description	Critical Limits for each Control Measure	Monitoring				Corrective Action	Verification Activities	Record-keeping Procedures
			What equipment is functioning	How	Frequency (minutes 24/7)	Who			
CCP 5A/5B Rethermalization/Reject	Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooking process.	All Beef/Veal/Lamb products will be cooked at 140 F for 45 minutes or until internal temperature is 140	Check chiller temperature during chilling	Check with approved probe type thermometer	Hourly	MOD Defined in SOP	Cooked items held at or below 34F for 30 days will be logged and discarded using (QC Log: R6)	MOD/ SHIFT SUPERVISOR	(QC Log: R4) (QC Log: R6)



PROCESS STEP FOR FISH					
Processing Step	Potential Hazards (C) Chemical (P) Physical (B) Biological (S) Sensory (organoleptic)	Is this potential food safety hazard significant ?	Justification of Decision	Preventive Measures	Is this step a CCP ?
1- INGREDIENTS/ RECEIVING/DEBOXING/ DRY NON-REFRIGERATED PRODUCT	C: None P: Bone, Plastic, Misc. Environmental contaminates B: Pathogenic sporeformers such as Salmonella may be present on packing material S: Sensory bad smells	C: N P: Y B: Y S: Y	P: Visual inspection of all product coming to the restaurant; Physical hazards are not likely since packaged products are delivered from FDA/ HACCP approved facility. B: Cross contamination during unpacking S: Potential smell is an indication of "freshness" and product handling	B: Unpacking in clean area and storing in clean plastic containers with identification or as directed by manufacturer.	NO
2 - INGREDIENTS STORAGE	C: None Identified. P: Foreign Material. B: Microbiological; Growth of sporeformers S: Sensory	C: Y P: N B: N S: N	C: Botulium can potentially be present and is likely to cause illness if not controlled. P: Foreign material is unacceptable in storage area. Physical hazards of size are not likely due to supplier GMP's and supplier guarantee. B: Ingredients placed in a clean dry storage as recommended by supplier. S: Some spice blends and products will be used for mixing flavor in refrigerator and dry storage prior to hermetic packing.	P: Visual inspection of storage area is conducted daily. B: Prevent microbiological cross contamination. Keep products in original wrapping or clean dry container until used. S: Prevent cross contamination with fatty raw material prior to hermetic packing	NO
3- INGREDIENTS/ RECEIVING/DEBOXING/ FRESH REFRIGERATED PRODUCT	C: None P: Bone, Plastic, Misc. Environmental contaminates B: Pathogenic sporeformers such as Clostridium botulinum Type E S: Sensory bad smells	C: N P: Y B: Y S: Y	P: Visual inspection of all product coming to the restaurant; Physical hazards are not likely since Fish is received from FSIS HACCP approved facility. B: Cross contamination during unpacking S: Potential smell is an indication of "freshness" and product handling	B: Unpacking in clean area and storing in clean containers with identification (Day/Date labels) attached; Heat Treatment (Retort Process) at a later step -Record Keeping of Receiving temperatures conducted daily (Quality Control Form, (R1 Receiving Log)	NO
4 - FISH STORAGE FRESH /FROZEN	P: Foreign Material. B: Microbiological. S: Sensory smell ; Indication of potential growth of food borne pathogen	C: N P: N B: N S: N	P: Foreign material is unacceptable in storage area. Physical hazards of size are not likely due to supplier GMP's and supplier guarantee. Visual inspection of the product at the time of storing. B: Potential for cross contamination. Potential risk of temperature abuse. Growth of pathogens during storage of fish due to temperature abuse is not likely due to established refrigeration protocol (Fish is packed in ice and stored refrigerator with independent data logger) S: Potential smell: cross contamination	P: Visual inspection of storage area is conducted daily. B: Keep fresh fish product in refrigerator packed in ice or frozen in freezer; Record keeping of temperature (Form: R2 Refrigeration Log) S: Fish is stored in temperatures less than 34°F. Prevent cross contamination with smelly products.	YES- CCP 1 A
5- PLASTIC POUCHES RECEIVING	C: Bad Plastic component P: Foreign Material. B: None Identified. S: None Identified	C: N P: N B: N S: N	C: Some plastic don't have heat stability	C: Have from suppliers food grade certification (Bag Specification Enclosed)	No

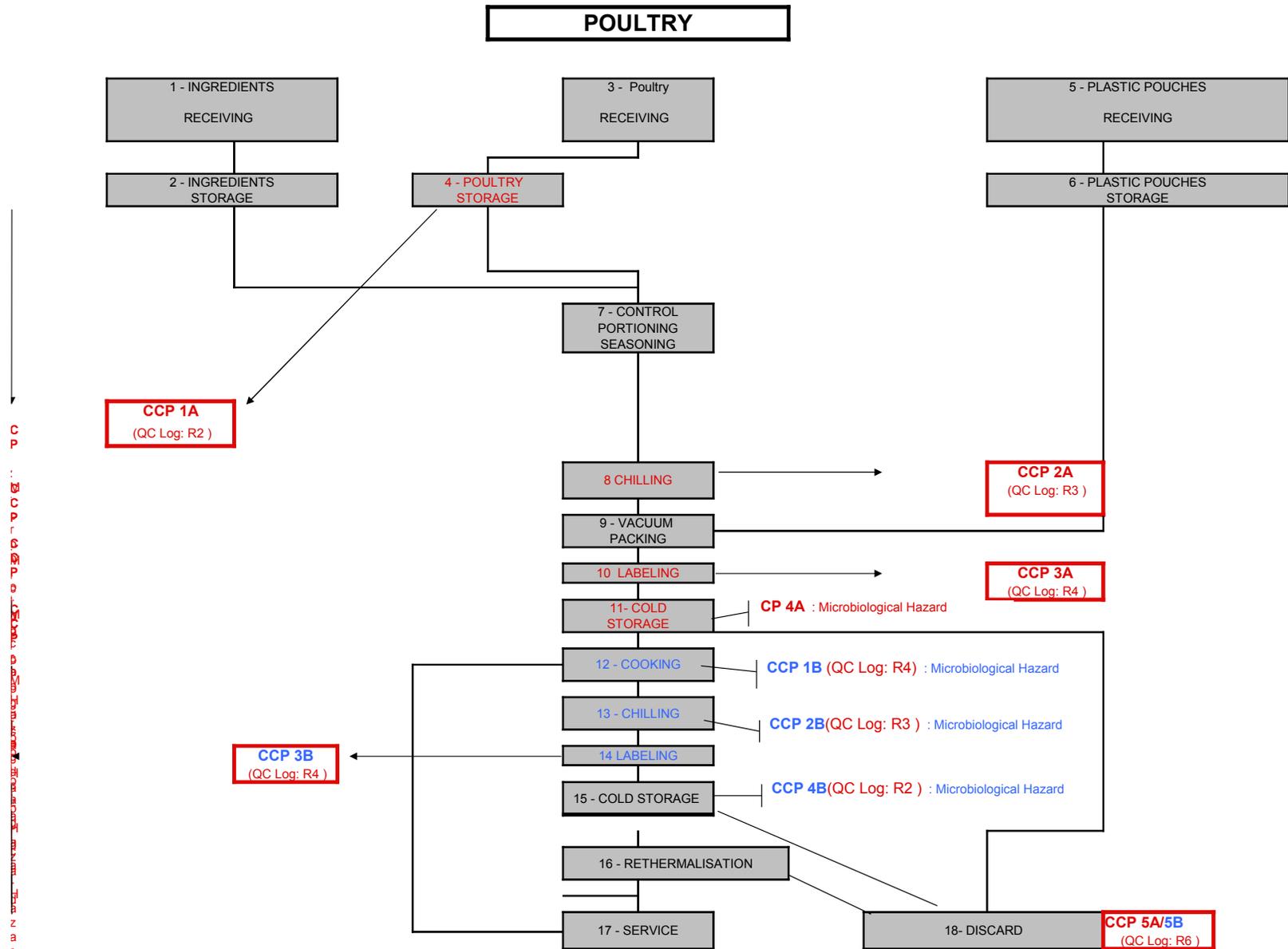
6 - PLASTIC POUCHES STORAGE	C: None P: Foreign Material. B: Microbiological. S: None Identified	C: N P: Y B: N S: N	P: Visual inspection of the product at the time of storing. Foreign Material is unacceptable in storage area	P: Visual inspection of storage area is conducted daily. Pouches are stored in a clean and dry area. Keep plastic bags or plastic film in conditioned air less than 70°F	No
7- CONTROL PORTIONING AND SEASONING	C: None Identified. P: None B: Microbiological: Growth of Pathogens (Clostridium Botulinum Type E) S: Sensory smell ; Indication of potential growth of food borne pathogen	C: N P: N B: Y S: N	B: Risk of temperature abuse S: Potential smells or cross contamination	B: Record keeping of temperature production log ; Small batches of fish will be portioned and seasoned to maintain temperatures below 37F (See QC form R4)	No
8 - CHILLING	C: None P: Foreign Material. B: Microbiological. S: None Identified	C: N P: N B: Y S: N	B: Risk of temperature abuse: Portioned product is stored in single use disposable bag and packed in ice. Temperature is maintained below 34F.	B: Record keeping of temperature during cooling process (See QC form R3) Product is chilled as specified in health code 81.09	Yes - CCP 2A
9-VACUUM PACKING	C: None P: None B: Microbiological: Temperature abuse S: None Identified	C: N P: N B: Y S: N	B: Risk of temperature abuse if too much product is at room temp. prior to preparation. All product is packed below 34F or frozen prior to ROP. Food will be cooked within 12 hours as defined by 81.09 of the health code.	B: Record keeping of temperature production log (See QC form R4)	NO
10 - LABELING	C: None P: None B: None Identified. S: Visual labeling of product with date and time of ROP & Discard Date/Time	C: N P: N B: N S: Y	S: Risk of Improper labeling (Label Req's: Name, Date of ROP, Time if Raw, Discard Date)	S: Record keeping of temperature production log as specified by health code 81.09 (See QC form R4)	Yes - CCP 3A
11- COLD STORAGE	C: None P: None B: Microbiological. S: None	C: N P: N B: N S: N	B: Potential for cross contamination. Potential risk of temperature abuse. Growth of pathogens during storage of meat due to temperature abuse is not likely due to established refrigeration protocol (Separate refrigerator with monitor for ROP items) Food protected from contamination as specified in 81.07	B: Product will be cooked. Record keeping of temperature (Form: R2 Refrigeration Log)	Yes - CCP 4A
12- COOKING	C: None Identified. P: Unlikely to occur. B: Microbiological. S: Temperature abuse	C: N P: N B: Y S: Y	B: Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooking process. S: Risk of destroying color, texture and moisture	B: Cooking data recorded (QC Form: R4 Production Log)	Yes - CCP 1B
13 - SERVICE	C: None Identified. P: Unlikely to occur. B: None S: None Identified.	C: N P: N B: N S: N			No
14 - DISCARD	C: None Identified. P: Unlikely to occur. B: Microbiological. S: Too speed chilling	C: N P: N B: N S: N	B: Fish not consumed or remaining in ROP bags after service will be discarded and logged. the bacteria can be grow spoil product.	B: Discard data at end of service logged on (QC Log: R6)	Yes - CCP 5A/5B



CCP FOR FISH									
Critical Control Point (CCP)	Hazard Description	Critical Limits for each Control Measure	Monitoring				Corrective Action	Verification Activities	Record-keeping Procedures
			What	How	Frequency	Who			
CCP 1A Cold Storage after	B: Microbiological growth bacteria - Pathogenic spoilage, and Microbiological germination and growth: Spore forming pathogenic bacterias such as <i>Clostridium botulinum</i> : Receiver/MOD must have knowleged of all origins/vendors for all products received in the kitchen.	Fish received between 34-38°F will be iced immediately to lower the internal temperature below <34°F.	Check the internal temperature of refrigerator during storage	Check temperature with ambient probe thermometer	Each product as delivered	MOD Defined in SOP	Fish received between 38-40F 45°F refused and reordered to ensure product safety.	MOD/ SHIFT SUPERVISOR	(QC Log: R2)
CCP 2A. Chilling	Microbiological Growth	Items will be properly cooled to an internal temperature below 34F prior to portioning and ROP. After ROP fish will be cooled to an internal temperature below 34F within 30 minutes of ROP.	Check internal temperature of product during production and after ROP	Check with approved probe type thermometer	Every Hour	MOD Defined in SOP	Items not meeting proper time temperature guidelines will be discarded and logged on (QC Log: R6)	MOD/ SHIFT SUPERVISOR	(QC Log: R6) (QC Log: R3)
CCP 3A Labeling after packing	Labels as defined in 81.09 Labels define product shelf life and discard dates for raw and cooked products.	Raw fish held at an internal temperature below 34F must be processed within 12 hours of date/time label	Check product label to ensure name, date, time, discard date	Visual inspection of bags	Daily	MOD Defined in SOP	Raw items not cooked within the 12 hour window will be discarded and logged . Cooked items will be chilled and held at temperatures defined inhealth code	MOD/ SHIFT SUPERVISOR	(QC Log: R4) (QC Log: R6)
CCP 4A Cold Storage after ROP	Microbiological growth for all contamination's bacteria: Pathogenic, spoilage, and preservative Microbiological germination and growth: spore forming pathogenic bacterias such as <i>Clostridium botulinum</i>	After ROP items will be cooled to an internal temperature of 34F within six hours or ROP. Raw items will be cooked or discarded within 12 hours of ROP.	Check product label to ensure name, date, time, discard date	Visual inspection of bags	Daily (Data Logger will monitor temperature at five minute intervals 24/7)	MOD Defined in SOP	Raw items not cooked within the 12 hour window will be discarded and logged . Cooked items will be chilled and held at temperatures defined in health code	MOD/ SHIFT SUPERVISOR	(QC Log: R6) (QC Log: R3)
CCP 1B Cooking	: Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooking process.	Fish products will be cooked to 145 F, until internal temperature of 145 per defined time temp. chart or approximately 15 minutes.	Check cooking temperature during cooking	Check with approved type thermometer	Equipment data logging/alarms	MOD Defined in SOP	Items not meeting proper time temperature guidelines will be discarded and logged on (QC Log: R6)	MOD/ SHIFT SUPERVISOR	(QC Log: R4)
CCP 5A/5B Discard	Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooking process.		Check internal temperature of product during chilling	Check with approved probe type thermometer	Every five minutes	MOD Defined in SOP	Cooked items held at or below 34F for 72 hours will be logged and discarded using (QC Log: R6)	MOD/ SHIFT SUPERVISOR	(QC Log: R4) (QC Log: R6)

PROCESS STEP FOR POULTRY					
Processing Step	Potential Hazards (C) Chemical (P) Physical (B) Biological (S) Sensory (organoleptic)	Is this potential food safety hazard significant ?	Justification of Decision	Preventive Measures	Is this step a CCP ?
1- INGREDIENTS/ RECEIVING/DEBOXING/ DRY/WET NON- REFRIGERATED PRODUCT	C: None P: Bone, Plastic, Misc. Environmental contaminants B: Pathogenic sporeformers such as Clostridium perfringens S: Sensory bad smells	C: N P: Y B: Y S: Y	C: Some plastic don't have heat stability P: Visual inspection of all product coming to the restaurant. Physical hazards are not likely since poultry is received from FSIS facility operating under HACCP per supplier guarantee. B: Cross contamination during unpacking. S: Potential smell is an indication of "freshness" and product handling	B: Unpacking in clean area and storing in clean plastic containers with identification	NO
2 - INGREDIENTS STORAGE NON-REFRIGERATED PRODUCTS	C: None Identified. P: Foreign Material. B: Microbiological; Growth of sporeformers S: Sensory	C: N P: N B: N S: N	P: Foreign material is unacceptable in storage area. Physical hazards of size are not likely due to supplier GMP's and supplier guarantee. B: Ingredients placed in a clean dry storage S: Some spice blends and products will be used for mixing flavor in refrigerator and dry storage prior to hermetic packing.	P: Visual inspection of storage area is conducted daily. B: Prevent microbiological cross contamination. Keep products in original wrapping or clean dry container until used. S: Prevent cross contamination with fatty raw material prior to hermetic packing	NO
3- INGREDIENTS/ RECEIVING/DEBOXING/ FRESH REFRIGERATED PRODUCT	C: None P: Bone, Plastic, Misc. Environmental contaminants B: Pathogenic sporeformers such as Clostridium perfringens & Salmonella S: Sensory bad smells	C: N P: Y B: Y S: Y	P: Visual inspection of all product coming to the restaurant. Physical hazards are not likely since Poultry is received from FSIS facility operating under HACCP per supplier guarantee. B: Cross contamination during unpacking- Pathogenic: Pathogenic sporeformers such as Salmonella, E. Coli O157:H7) may be present with raw products. S: Potential smell is an indication of "freshness" and product handling	B: Unpacking in clean area and storing in clean plastic containers with identification (Day/Date labels) attached; Heat Treatment (Retort Process) at a later step (Record Keeping of Receiving temperatures conducted daily (Quality Control Form: R1 Receiving Log)	NO
4 - MEAT STORAGE FRESH /FROZEN	C: None Identified. P: Foreign Material. B: Microbiological. S: Sensory smell ; Indication of potential growth of foodborne pathogen	C: N P: N B: N S: N	P: Foreign material is unacceptable in storage area. Physical hazards of size are not likely due to supplier GMP's and supplier guarantee. Visual inspection of the product at the time of storing. B: Potential for cross contamination. Potential risk of temperature abuse. Growth of pathogens during storage of poultry due to temperature abuse is not likely due to established refrigeration protocol (Separate refrigerator with monitor for RCP items) S: Potential smell: cross contamination	P: Visual inspection of storage area is conducted daily. B: Keep fresh product in refrigerator or frozen in freezer; Record keeping of temperature (Form: R2 Refrigeration Log) S: To have a good preservation of fresh meat: Very dry air and very low temperature less than 38°F. Prevent cross contamination with smelly products	YES- CCP 1 A
5 - PLASTIC POUCHES RECEIVING	C: Bad Plastic component P: Foreign Material. B: None Identified. S: None Identified	C: N P: N B: N S: N	C: Some plastic don't have heat stability	C: Have from suppliers food grade certification (Bag Specification Enclosed)	No
6 - PLASTIC POUCHES STORAGE	C: None P: Foreign Material. B: Microbiological. S: None Identified	C: N P: Y B: N S: N	P: Visual inspection of the product at the time of storing. Foreign Material is unacceptable in storage area	P: Visual inspection of storage area is conducted daily. Pouches are stored in a clean and dry area. Keep plastic bags or plastic film in conditioned air less than 70°F	No

7- CONTROL PORTIONING AND SEASONING	C: None Identified. P: None B: Microbiological: Growth of Pathogens (pathogenic sporeformers such as Salmonella, E. Coli O157:H7); Temperature abuse S: Sensory smell ; Indication of potential growth of foodborne pathogen	C: N P: N B: Y S: N	B: Risk of temperature abuse S: Potential smells or cross contamination	B: Record keeping of temperature production log (See QC form R4)	No
8- CHILLING	C: None P: Foreign Material. B: Microbiological S: None Identified	C: N P: N B: Y S: N	B: Risk of temperature abuse:	B: Record keeping of temperature during cooling process (See QC form R3) Product is chilled as specified in health code	Yes - CCP 2A
9-VACUUM PACKING	C: None P: None B: Microbiological: Temperature abuse S: None Identified	C: N P: N B: Y S: N	B: Risk of temperature abuse if too much product is at room temp. prior to preparation. Food will be cooked within 12 hours as defined by 81.09 of the health code.	B: Record keeping of temperature production log (See QC form R4)	NO
10- LABELING	C: None P: None B: None Identified. S: Visual labeling of product with date and time of ROP	C: N P: N B: N S: Y	S: Risk of Improper labeling (Label Red's, Name, Date of ROP, Time if Raw, Discard Date)	S: Record keeping of temperature production log as specified by health code (See QC form R4)	Yes - CCP 3A
11- COLD STORAGE	C: None P: None B: Microbiological. S: None	C: N P: N B: N S: N	B: Potential for cross contamination. Potential risk of temperature abuse. Growth of pathogens during storage of meat due to temperature abuse is not likely due to established refrigeration protocol (Separate refrigerator with monitor for ROP items) Food protected from contamination as specified in 81.07	B: Product will be cooked. Record keeping of temperature (Form: R2 Refrigeration Log)	Yes - CCP 4A
12- COOKING	C: None Identified. P: Unlikely to occur. B: Microbiological. S: Temperature abuse	C: N P: N B: Y S: Y	B: Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooking process. S: risk destroy color texture and moisture		Yes - CCP 1B
13- CHILLING	C: None P: Foreign Material. B: Microbiological. S: None Identified	C: N P: N B: Y S: N	B: Risk of temperature abuse:	B: Record keeping of temperature during cooling process (See QC form R3) Product is chilled as specified in health code	Yes - CCP 2B
14 LABELING	C: None P: None B: None Identified. S: Visual labeling of product with date and time of ROP	C: N P: N B: N S: N	S: All products need to have a shelf live label for visual inspections. Shelf life of ROP cooked products start at the end of chilling after cooking. Shelf life depends of storage temperature as defined by 81.09	S: Record keeping of temperature production log as specified by health code (See QC form R4)	Yes - CCP 3B
15 - COLD STORAGE	C: None P: None B: Microbiological. S: None	C: N P: N B: N S: N	P: Visual inspection of products before serve it. B: Product kept in refrigerator before reheating	B: Keep fresh product in refrigerator or frozen in freezer. Record keeping of temperature (Form: R2 Refrigeration Log)	Yes - CCP4B
16 - RETHERMALIZATION	C: None Identified. P: Unlikely to occur. B: Microbiological. S: Temperature abuse	C: N P: N B: Y S: Y	B: Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate reheating process. S: risk destroy color texture and moisture	B: Proposed cooking times and temperatures are defined in CCP 1B or product is defined as discard item defined in CCP 5A/5B to prevent growth of anaerobic pathogenic bacteria prior to service.	Yes - CCP 5A/5B + CCP 1B
17 - SERVICE	C: None Identified. P: Unlikely to occur. B: Microbiological. S: None Identified.	C: N P: N B: N S: N	B: Germination of anaerobic Spores and growth of anaerobic pathogenic bacteria due to inappropriate holding time before service.		No
18 - DISCARD	C: None Identified. P: Unlikely to occur. B: Microbiological. S: Too speed chilling	C: N P: N B: N S: N	B: At the end of shelf live at controlled temperature the bacteria can be grow spoil product.		Yes - CCP 5A/5B

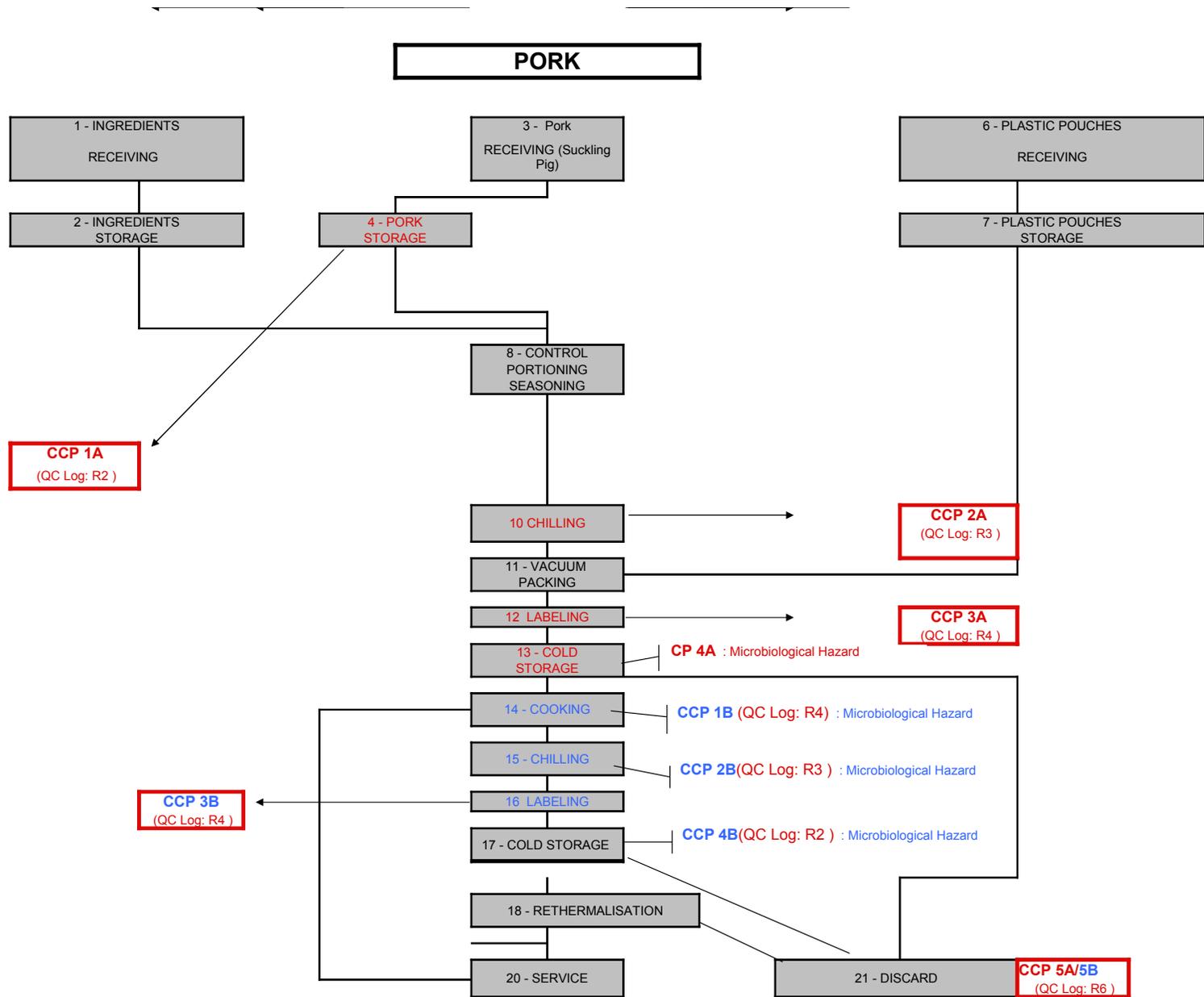


CCP FOR POULTRY									
Critical Control Point (CCP)	Hazard Description	Critical Limits for each Control Measure	Monitoring				Corrective Action	Verification Activities	Record-keeping Procedures
			What	How	Frequency	Who			
CCP 1A Cold Storage after	B: Microbiological growth for all contamination's bacteria: Pathogenic, spoilage, and preservative Microbiological germination and growth: spore forming pathogenic bacterias such as Clostridium botulinum (Salmonella sp, e. coli, listeria, staphylococcus Aureus, etc.) : Receiver/MOD must have knowleged of all origins/vendors for all products received in the kitchen.	Poultry products received between 38-40°F will be chilled immediately to lower the internal temperature below <38°F.	Check the internal temperature of refrigerator during storage	Check temperature with thermometer with ambient probe	Each product as delivered	MOD Defined in SOP	Poultry products received between 40-45°F will be refused and reordered to ensure product safety.	Cooking & Reheating Tempe	(QC Log: R2)
CCP 2A. Chilling	Microbiological Growth	Poultry will be properly cooled to an internal temperature of 38F prior to portioning and ROP. After ROP poultry will be cooled to an internal temperature of 34F within six hours or ROP.	Check internal temperature of product during production and after ROP	Check with approved probe type themometer	Every Hour	MOD Defined in SOP	Items not meeting proper time temperature guidelines will be discarded and logged on (QC Log: R6)	Cooking & Reheating Tempe	(QC Log: R6) (QC Log: R3)
CCP 3A Labeling after backing	Labels as defined in 81.09 Labels define product shelf life and discard dates for raw and cooked products.	Raw product held at an internal temperature 34F must be processed within 12 hours of date/time label	Check product label to ensure name, date, time, discard date	Visual inspection of bags	Daily	MOD Defined in SOP	Raw items not cooked within the 12 hour window will be discarded and logged . Cooked items will be chilled and held at temperatures defined in 81.07	Cooking & Reheating Tempe	(QC Log: R4) (QC Log: R6)
CCP 4A Cold Storage after ROP	Microbiological growth for all contamination's bacteria: Pathogenic, spoilage, and preservative Microbiological germination and growth: spore forming pathogenic bacterias such as Clostridium botulinum	After ROP items will be cooled to an internal temperature of 34F within six hours or ROP. Raw items will be cooked or discarded within 12 hours of ROP.	Check product label to ensure name, date, time, discard date	Visual inspection of bags	Daily	MOD Defined in SOP	Raw items not cooked within the 12 hour window will be discarded and logged . Cooked items will be chilled and held at temperatures defined in 81.07	Cooking & Reheating Tempe	(QC Log: R6) (QC Log: R3) (QC
CCP 1B Cooking	: Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooking process.	Poultry products will be cooked at 165 F until internal temperature hits 165 for a min. of 15 seconds , per times/temp. Tables for each product/size. Approx. 35 minutes.	Check equipment temperature during cooking	Check with approved thermometer	Every hour with data logging type thermometer	MOD Defined in SOP	Items not meeting proper time temperature guidelines will be discarded and logged on (QC Log: R6)	Cooking & Reheating Tempe	(QC Log: R4)

CCP 2B Chilling	Risk of temperature abuse and germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooling process.	Poultry products will be chilled below 38F within two hours of cooking and further cooled to an internal temperature of 34F or less within six hours or reaching 38F; and held at an internal temperature of 34F (or frozen) and consumed or discarded within 30 days	Check chiller temp. During chilling	Check with approved thermometer	Every Hour	MOD Defined in SOP	Items not meeting proper time temperature guidelines will be discarded and logged on (QC Log: R6)	Cooking & Reheating Tempe	(QC Log: R3) (QC Log: R6)
CCP 3B Labeling	Labels as defined in 81.09 Labels define product shelf life and discard dates for raw and cooked products.	Cooked product held at an internal temperature 34F must be labeled as defined by 81.09 . Shelf life depends of storage temperature as defined by 81.09 Labels must include name, date, time, and discard date	Check product label to ensure name, date, time, discard date	Visual inspection of bags	Daily	MOD Defined in SOP	Cooked items held at or below 34F for 72 hours will be logged and discarded using (QC Log: R6)	Cooking & Reheating Tempe	(QC Log: R4) (QC Log: R6)
CCP 4B Cold Storage	Microbiological hazard. Growth of anaerobic pathogenic bacteria due to inappropriate cold storage.	Cooked items held at or below 34F for 30 days or less.	Check product label to ensure name, date, time, discard date. Check refrigeration log to ensure proper equipment is functioning	Visual inspection of bags and daily inspection of refrigeration logs	Daily	MOD Defined in SOP	Cooked items held at or below 34F for 72 hours will be logged and discarded using (QC Log: R6)	Cooking & Reheating Tempe	(QC Log: R4) (QC Log: R6)
CCP 5A/5B Rethermalization/Discard	Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooking process.	Poultry products will be cooked until internal temperature hits 165 for a min. of 15 seconds. Following time/temp table for each product/size	Check equipment temperature during cooking	Check with approved thermometer	Hourly	MOD Defined in SOP	Cooked items held at or below 34F for 72 hours will be logged and discarded using (QC Log: R6)	Cooking & Reheating Tempe	(QC Log: R4) (QC Log: R6)

PROCESS STEP FOR PORK					
Processing Step	Potential Hazards (C) Chemical (P) Physical (B) Biological (S) Sensory (organoleptic)	Is this potential food safety hazard significant ?	Justification of Decision	Preventive Measures	Is this step a CCP ?
1- INGREDIENTS/ RECEIVING/DEBOXING of DRY/LIQUID NON- REFRIGERATED PRODUCT	C: None P: Bone, Plastic, Misc. Environmental contaminates B: Pathogenic sporeformers such as Salmonella, E.Coli S: Sensory bad smells	C: N P: N B: Y S: Y	C: Some plastic don't have heat stability P: Visual inspection of all product coming to the restaurant B: Cross contamination during unpacking- due to pathogenic sporeforms on packing materials S: Potential smell is an indication of "freshness" and product handling	B: Unpacking in clean area and storing in clean plastic containers with identification	NO
2 - INGREDIENTS STORAGE NON-REFRIGERATED	C: None Identified. P: Foreign Material. B: Microbiological: Growth of sporeformers S: Sensory	C: N P: N B: N S: N	C: Botulinum can potentially be present and is likely to cause illness if not controlled. P: Foreign material is unacceptable in storage area. Physical hazards of size are not likely due to supplier GMP's and supplier guarantee. B: Ingredients placed in a clean dry storage as required by supplier. S: Some spice blends and products will be used for mixing flavor in refrigerator and dry storage prior to hermetic packing.	P: Visual inspection of storage area is conducted daily. B: Prevent microbiological cross contamination don't allow dry product to contact raw preparation surfaces S: Prevent cross contamination with fatty raw material prior to hermetic packing	NO
3- INGREDIENTS/ RECEIVING/DEBOXING of FRESH REFRIGERATED PRODUCT	C: None P: Bone, Plastic, Misc. Environmental contaminates B: Pathogenic sporeformers such as Clostridium perfringens and Parasitic nematodes such as Trichinella Spiralis S: Sensory bad smells	C: N P: Y B: Y S: Y	C: Some plastics don't have heat stability P: Visual inspection of all product coming to the restaurant. Physical hazards are not likely since pork is received from FSIS facility operating under HACCP per supplier guarantee. B: Cross contamination during unpacking- Pathogenic: (e.g., salmonella sp, e. coli, listeria, staphylococcus Aureus, etc.) and Parasitic (e.g Trichinella spiralis) S: Potential smell is an indication of "freshness" and product handling	B: Unpacking in clean area and storing in clean plastic containers with identification (Day/Date labels) attached, Heat Treatment (Retort Process) at a later step -Record Keeping of Receiving temperatures conducted daily (Quality Control Form: (R1 Receiving Log)	NO
4 - MEAT STORAGE FRESH /FROZEN	C: None Identified. P: Foreign Material. B: Microbiological. S: Sensory smell ; Indication of potential growth of foodborne pathogen	C: N P: N B: N S: N	P: Foreign material is unacceptable in storage area. Physical hazards are not likely since pork is received from FSIS facility operating under HACCP per supplier guarantee. B: Potential for cross contamination. Potential risk of temperature abuse. Growth of pathogens during storage of pork due to temperature abuse is not likely due to established refrigeration protocol (Refrigerator with monitor for ROP Items) S: Potential smell: cross contamination	P: Visual inspection of storage area is conducted daily. B: Keep fresh product in refrigerator or frozen in freezer/ Record keeping of temperature (Form: R2 Refrigeration Log) S: To have a good preservation of fresh meat: Very dry air and very low temperature less than 38°F. Prevent cross contamination with smelly products	YES- CCP 1 A
6 - PLASTIC POUCHES RECEIVING	C: Bad Plastic component P: Foreign Material. B: None Identified. S: None Identified	C: N P: N B: N S: N	C: Some plastic don't have heat stability	C: Have from suppliers food grade certification (Bag Specification Enclosed)	No
7 - PLASTIC POUCHES STORAGE	C: None P: Foreign Material. B: Microbiological. S: None Identified	C: N P: Y B: N S: N	P: Visual inspection of the product at the time of storing. Foreign Material is unacceptable in storage area	P: Visual inspection of storage area is conducted daily. Pouches are stored in a clean and dry area. Keep plastic bags or plastic film in conditioned air less than 70°F	No

9- CONTROL PORTIONING AND SEASONING	C: None Identified. P: None B: Microbiological: Growth of Pathogens (pathogenic sporeformers such as Salmonella, E. Coli O157:H7); Temperature abuse S: Sensory smell - Indication of potential growth of foodborne pathogen	C: N P: N B: Y S: N	B: Risk of temperature abuse S: Potential smells or cross contamination	B: Record keeping of temperature production log (See QC form R5)	No
10- CHILLING	C: None P: Foreign Material. B: Microbiological. S: None Identified	C: N P: N B: Y S: N	B: Risk of temperature abuse:	B: Record keeping of temperature during cooling process (See QC form R3) Product is chilled as specified in health code	Yes - CCP 2A
11-VACUUM PACKING	C: None P: None B: Microbiological: Temperature abuse S: None Identified	C: N P: N B: Y S: N	B: Risk of temperature abuse if too much product is at room temp. prior to preparation. Food will be cooked within 12 hours as defined by 81.09 of the health code.	B: Record keeping of temperature production log (See QC form R5)	NO
12- LABELING	C: None P: None B: None Identified. S: Visual labeling of product with date and time of ROP	C: N P: N B: N S: Y	S: Risk of Improper labeling (Label Req's: Name, Date of ROP, Time if Raw, Discard Date)	S: Record keeping of temperature production log as specified by health code (See QC form R4)	Yes - CCP 3A
13- COLD STORAGE	C: None P: None B: Microbiological. S: None	C: N P: N B: N S: N	B: Potential for cross contamination. Potential risk of temperature abuse. Growth of pathogens during storage of meat due to temperature abuse is not likely due to established refrigeration protocol (refrigerator with monitor for ROP items) Food protected from contamination as specified in 81.07	B: Product will be cooked. Record keeping of temperature (Form: R2 Refrigeration Log)	Yes - CCP 4A
14- COOKING	C: None Identified. P: Unlikely to occur. B: Microbiological. S: Temperature abuse	C: N P: N B: Y S: Y	B: Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooking process. Cooking temperature not high enough to kill Trichinella spiralis. S: risk destroy color texture and moisture		Yes - CCP 1B
15- CHILLING	C: None P: Foreign Material. B: Microbiological. S: None Identified	C: N P: N B: Y S: N	B: Risk of temperature abuse:	B: Record keeping of temperature during cooling process (See QC form R3) Product is chilled as specified in health code	Yes - CCP 2B
16 LABELING	C: None P: None B: None Identified. S: Visual labeling of product with date and time of ROP	C: N P: N B: N S: N	S: All products need to have a shelf life label for visual inspections. Shelf life of sous vide cooked products start at the end of chilling after cooking. Shelf life depends of storage temperature as defined by 81.09	S: Record keeping of temperature production log as specified by health code (See QC form R5)	Yes - CCP 3B
17 - COLD STORAGE	C: None P: None B: Microbiological. S: None	C: N P: N B: N S: N	P: Visual inspection of products before serve it. B: Product kept in refrigerator before reheating	B: Keep fresh product in refrigerator or frozen in freezer. Record keeping of temperature (Form: R2 Refrigeration Log)	Yes - CCP/4B
18 - RETHERMALIZATION	C: None Identified. P: Unlikely to occur. B: Microbiological. S: Temperature abuse	C: N P: N B: Y S: Y	B: Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate reheating process. Cooking temperature not high enough to kill Trichinella spiralis. S: risk destroy color texture and moisture	B: Proposed cooking times and temperatures are defined in CCP 1B or product is defined as discard item defined in CCP 5A/5B to prevent growth of anaerobic pathogenic bacteria prior to service.	Yes - CCP 5A/5B+ CCP 1B
19 - SERVICE	C: None Identified. P: Unlikely to occur. B: Microbiological. S: None Identified.	C: N P: N B: N S: N	B: Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate holding time before service.		No
21 - DISCARD	C: None Identified. P: Unlikely to occur. B: Microbiological. S: Too speed chilling	C: N P: N B: N S: N	B: At the end of shelf live at controlled temperature the bacteria can grow spoil product.		Yes - CCP 5A/5B



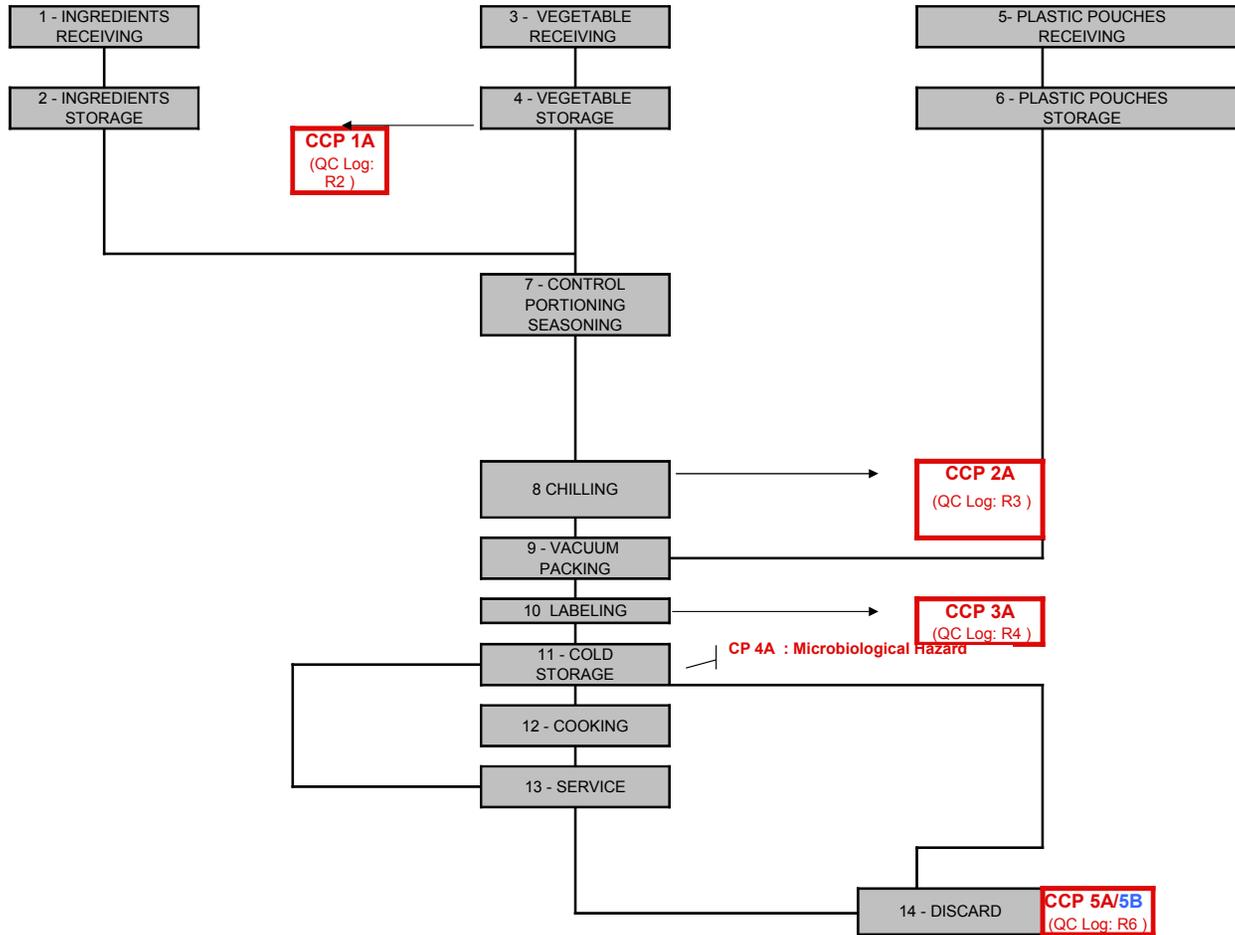
CCP FOR PORK									
Critical Control Point (CCP)	Hazard Description	Critical Limits for each Control Measure	Monitoring				Corrective Action	Verification Activities	Record-keeping Procedures
			What	How	Frequency	Who			
CCP 1A Cold Storage after	B: Microbiological growth for all contamination's bacteria: Pathogenic, spoilage, and preservative Microbiological germination and growth: spore forming pathogenic bacterias such as Clostridium botulinum (Salmonella sp, e. coli, listeria, staphylococcus Aureus, etc.) and Parasitic nematodes Receiver/MOD must have knowleged of all origins/vendors for all products received in the kitchen.	Pork products received between 38-40°F will be chilled immediately to lower the internal temperature below <38°F.	Check the internal temperature of refrigerator during storage	Check temperature with thermometer with ambient probe	Each product as delivered	MOD Defined in SOP	Pork products received between 40-45°F will be refused and reordered to ensure product safety.	second MOD/ FOH Manager	(QC Log: R2)
CCP 2A. Chilling	Microbiological Growth	Items will be properly cooled to an internal temperature of 38F prior to portioning and ROP. After ROP items will be cooled to an internal temperature of 34F within six hours or ROP.	Check internal temperature of product during production and after ROP	Check with approved probe type thermometer	Every Hour	MOD Defined in SOP	Items not meeting proper time temperature guidelines will be discarded and logged on (QC Log: R6)	second MOD/ FOH Manager	(QC Log: R6) (QC Log: R3)
CCP 3A Labeling after packing	Labels as defined in 81.09 Labels define product shelf life and discard dates for raw and cooked products.	Raw product held at an internal temperature 34F must be processed within 12 hours of date/time label	Check product label to ensure name, date, time, discard date	Visual inspection of bags	Daily	MOD Defined in SOP	Raw items not cooked within the 12 hour window will be discarded and logged . Cooked items will be chilled and held at temperatures defined in 81.07	second MOD/ FOH Manager	(QC Log: R4) (QC Log: R6)
CCP 4A Cold Storage after ROP	Microbiological growth for all contamination's bacteria: Pathogenic, spoilage, and preservative Microbiological germination and growth: spore forming pathogenic bacterias such as Clostridium botulinum	After ROP items will be cooled to an internal temperature of 34F within six hours or ROP. Raw items will be cooked or discarded within 12 hours of ROP.	Check product label to ensure name, date, time, discard date	Visual inspection of bags	Daily	MOD Defined in SOP	Raw items not cooked within the 12 hour window will be discarded and logged . Cooked items will be chilled and held at temperatures defined in 81.07	second MOD/ FOH Manager	(QC Log: R6) (QC Log: R3)

CCP 1B Cooking	Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooking process. Cooking temperature not high enough to kill Trichinella spiralis.	All Pork products will be cooked at 155F for according to recipe time/temp table or approximately 12 minutes.	Check internal temperature of product during cooking	Check with approved probe type thermometer	Every five minutes with approved data logging thermometer	MOD Defined in SOP	Items not meeting proper time temperature guidelines will be discarded and logged on (QC Log: R6)	second MOD/ FOH Manager	(QC Log: R4)
CCP 2B Chilling	Risk of temperature abuse and germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooling process.	Pork products will be chilled below 38F within two hours of cooking and further cooled to an internal temperature of 34F or less within six hours or reaching 38F; and held at an internal temperature of 34F (or frozen) and consumed or discarded within 30 days	Check chiller temperature during chilling	Check with approved thermometer	Every Hour	MOD Defined in SOP	Items not meeting proper time temperature guidelines will be discarded and logged on (QC Log: R6)	second MOD/ FOH Manager	(QC Log: R3) (QC Log: R6)
CCP 3B Labeling	Label as defined in 81.09 Labels define product shelf life and discard dates for raw and cooked products.	Cooked product held at an internal temperature 34F must be label as defined by 81.09 . Shelf life depends of storage temperature as defined by 81.09 Labels must include name, date, time, and discard date	Check product label to ensure name, date, time, discard date	Visual inspection of bags	Daily	MOD Defined in SOP	Cooked items held at or below 34F for 72 hours will be logged and discarded using (QC Log: R6)	second MOD/ FOH Manager	(QC Log: R4) (QC Log: R6)
CCP 4B Cold Storage	Microbiological hazard. Growth of anaerobic pathogenic bacteria due to inappropriate cold storage.	Cooked items held at or below 34F for 30 days or less.	Check product label to ensure name, date, time, discard date. Check refrigeration log to ensure proper equipment is functioning	Visual inspection of bags and daily inspection of refrigeration logs	Daily	MOD Defined in SOP	Cooked items held at or below 34F for 72 hours will be logged and discarded using (QC Log: R6)	second MOD/ FOH Manager	(QC Log: R4) (QC Log: R6)
CCP 5A/5B Rethermalization/Discard	Germination of anaerobic spores and growth of anaerobic pathogenic bacteria due to inappropriate cooking process.	Pork products will be cooked at 160 for min. of 1 hours or as per product time/temp table	Check cooking temperature of equipment	Check with approved thermometer	Hourly	MOD Defined in SOP	Cooked items held at or below 34F for 72 hours will be logged and discarded using (QC Log: R6)	second MOD/ FOH Manager	(QC Log: R4) (QC Log: R6)

PROCESS STEP FOR VEGETABLES, Rice, Pasta					
Processing Step	Potential Hazards (C) Chemical (P) Physical (B) Biological (S) Sensory (organoleptic)	Is this potential food safety hazard significant ?	Justification of Decision	Preventive Measures	Is this step a CCP ?
1- INGREDIENTS/ RECEIVING/DEBOXING/ DRY NON-REFRIGERATED PRODUCT	C: None P: Plastic, Misc. Environmental contaminates B: None S: Sensory bad smells	C: N P: Y B: N S: Y	P: Visual inspection of all product coming to the restaurant S: Potential smell is an indication of "freshness" and product handling	S: Send back bad product	NO
2 - INGREDIENTS STORAGE	C: None Identified. P: Foreign Material. B: Microbiological; Growth of sporeformers S: Sensory	C: Y P: N B: N S: N	C: Mold and Sporeforms can grow if product is not stored in cool dry locations P: Foreign material is unacceptable in storage area. B: Ingredients placed in a clean dry storage as recommended by supplier.	P: Visual inspection of storage area is conducted daily. B: Prevent microbiological cross contamination. Keep products in original wrapping or clean dry container until used.	NO
3- INGREDIENTS/ RECEIVING/DEBOXING/ FRESH REFRIGERATED PRODUCT	C: None P: Plastic, Misc. Environmental contaminates B: Pathogenic sporeformers such as E. Coli on is possible on some fresh vegetables S: Sensory bad smells	C: N P: Y B: Y S: Y	P: Visual inspection of all product coming to the restaurant B: Cross contamination during unpacking S: Potential smell is an indication of "freshness" and product handling	B: Unpacking in clean area and storing in clean plastic containers with identification (Day/Date labels) attached; Heat Treatment (Retort Process) at a later step	NO
4 - VEGETABLE STORAGE FRESH	P: Foreign Material. B: Microbiological. S: Sensory smell ; Indication of potential decomposing product	C: N P: N B: N S: N	P: Foreign material is unacceptable in storage area. B: Potential for cross contamination if stored near raw products	P: Visual inspection of storage area is conducted daily. B: Temperatures will be logged for vegetable intended for ROP (Form: R2 Refrigeration Log)	YES- CCP 1 A

5- PLASTIC POUCHES RECEIVING	C: Bad Plastic component P: Foreign Material. B: None Identified. S: None Identified	C: N P: N B: N S: N	C: Some plastic don't have heat stability	C: Have from suppliers food grade certification (Bag Specification Enclosed)	No
6 - PLASTIC POUCHES STORAGE	C: None P: Foreign Material. B: Microbiological. S: None Identified	C: N P: Y B: N S: N	P: Visual inspection of the product at the time of storing. Foreign Material is unacceptable in storage area	P: Visual inspection of storage area is conducted daily. Pouches are stored in a clean and dry area. Keep plastic bags or plastic film in conditioned air less than 70°F	No
7- CONTROL PORTIONING AND SEASONING	C: None Identified. P: None B: Microbiological: Risk of cross contamination in preparation areas S: Sensory smell ; Indication of potential growth of food borne pathogen	C: N P: N B: Y S: N	B: All vegetable preparation will be separate from raw product preparation		No
8 - CHILLING	C: None P: Foreign Material. B: Microbiological. S: None Identified	C: N P: N B: Y S: N	B: Risk of temperature abuse: Portioned product is stored in single use disposable bag and refrigerated below 38F prior to ROP.	B: Record keeping of temperature during cooling process (See QC form R3) Product is chilled as specified in health code)	Yes - CCP 2A
9-VACUUM PACKING	C: None P: None B: None Identified. S: None Identified	C: N P: N B: Y S: N			NO
10- LABELING	C: None P: None B: None Identified. S: Visual labeling of product with date and time of ROP & Discard Date/Time	C: N P: N B: N S: Y	S: Risk of Improper labeling (Label Req's: Name, Date of ROP, Time if Raw, Discard Date)	S: Record keeping of temperature production log as specified by health code (See QC form R6)	Yes - CCP 3A
11- COLD STORAGE	C: None P: None B: None S: None	C: N P: N B: N S: N		B: Record keeping of temperature (Form: R2 Refrigeration Log)	Yes - CCP 4A
12- COOKING	C: None Identified. P: Unlikely to occur. B: unlikely S: Temperature abuse	C: N P: N B :Y S: Y	B: Germination of anaerobic spores is unlikely if temperature guidelines are maintained prior to ROP process. So vegetable product will remain raw prior to service. S: Risk of destroying color, texture and moisture	B: Cooking data recorded (QC Form: R6 Production Log)	NO
13 - SERVICE	C: None Identified. P: Unlikely to occur. B: None S: None Identified.	C: N P: N B :N S: N			No
14 - DISCARD	C: None Identified. P: Unlikely to occur. B: None S: None	C: N P: N B :N S: N	B: Items exceeding ROP bags dates after service will be discarded and logged.	B: Discard data at end of service logged on (QC Log: R6)	Yes - CCP 5A/5B

VEGETABLE



CCP FOR VEGETABLES									
Critical Control Point (CCP)	Hazard Description	Critical Limits for each Control Measure	Monitoring				Corrective Action	Verification Activities	Record-keeping Procedures
			What	How	Frequency	Who			
CCP 1A Cold Storage after	B: Microbiological growth: Potential if items have cross contamination. (Eg. E. Coli) Receiver/MOD must have knowledge of all origins/vendors for all products received in the kitchen.	Vegetables will be inspected for potential cross contamination and decomposition	Visual Inspection	Open Boxes	Each product as delivered	MOD Defined in SOP	Vegetable items showing signs of cross contamination or decomposition will be returned and reordered to ensure product safety	MOD/ SHIFT SUPERVISOR	(QC Log: R2)
CCP 2A. Chilling	B: Decomposition	All vegetables to be used for ROP will be stored at in a cool dry storage location or refrigerated at 38F prior to production.	Check internal temperature of product during production and after ROP	Check with approved probe type thermometer	Every Hour	MOD Defined in SOP	Items in production will be logged (QC Log: R6)	MOD/ SHIFT SUPERVISOR	(QC Log: R6) (QC Log: R5)
CCP 3A Labeling after packing	Labels as defined in health code.09 Labels define product shelf life and discard dates for vegetables .	All ROP vegetable products will be stored at 38F until cooking or service	Check product label to ensure name, date, time, discard date	Visual inspection of bags	Daily	MOD Defined in SOP	All vegetables will be held at temperatures defined in DOH guide	MOD/ SHIFT SUPERVISOR	(QC Log: R4) (QC Log: R6)
CCP 4A Cold Storage after ROP	Vegetable spoilage, and preservative	After ROP items will be cooled to an internal temperature of 38F within six hours or ROP	Check product label to ensure name, date, time, discard date	Visual inspection of bags	Daily (Data Logger will monitor temperature at five minute intervals 24/7)	MOD Defined in SOP	All vegetables will be held at temperatures defined inf DOH guide	MOD/ SHIFT SUPERVISOR	(QC Log: R6) (QC Log: R3)
CCP 5A/5B Discard	Vegetable spoilage due to age of product	***Not all vegetable products will be cooked prior to service- Standard temperatures and times are not currently defined for Memorial vegetable products***	Log on discard log	(QC Log: R6)	Each time a product is discarded due to improper cooking or date spoilage	MOD Defined in SOP	Cooked items held at or below 34F for 72 hours will be logged and discarded using (QC Log: R6)	MOD/ SHIFT SUPERVISOR	(QC Log: R4) (QC Log: R6)