HACCP Process Charts

Process 1 – No Cook Hold, Serve			
Menu Item	Recipe Number	Specific Instructions	

Control Measures

CCPCold holdingCritical Limit41 °F. or below

SOP with Corrective Action, Monitoring, and Recordkeeping Procedures

- #2 Controlling Time and Temperature During Preparation
- #7 Cold Holding
- #13 Serving Food

Process 2 – Same Day Service Cook, Hold, Serve			
Menu Item	Recipe Number	Cooking Temperature and Time	

Control Measures

<u>CCP</u> <u>Critical Limit</u>

Cooking
 Temperatures corresponding to items above

Hot Holding
 Hold at 140° F. or above

SOP with Corrective Action, Monitoring, and Recordkeeping Procedures:

- #2 Controlling Time and Temperature During Preparation
- #3 Cooking food
- #7 Holding hot food
- #13 Serving food

Process 3 – Complex Food Preparation Cook, Cool, Reheat, Hold, Serve Recipe Number Cooking Temperature Menu Item and Time

Control Measures

CCP **Critical Limit**

 Cooking Temperatures corresponding to items above Cool to 70° F. within 2 hrs, then to 41° F. or Cooling lower within an additional 4 hrs.

Reheat to 165° F. or greater for 15 seconds Reheating

 Hot Holding Hold at 140° F. or higher

SOP with Corrective Action, Monitoring, and Recordkeeping Procedures:

- #3 Cooking food
- #4 Cooling food
- #12 Reheating food
- #7 Holding hot food
- #13 Serving food