HACCP Plan Worksheet

Hazard Analysis and Critical Control Points (HACCP) is a preventive approach to assuring food safety.



HACCP Plan Worksheet

ССР	Hazard	Critical Limits	Monitoring				Corrective Action	Verification	Records
			What	How	Frequency	Who			
Cook CCP #1	Pathogens: Salmonella, Clostridium profrigens, Staphylococcus aureus< Campylobacter jejuni	Internal temperature of chicken shall reach at least 165°F for 15 seconds	Internal chicken temperature	Measured with a probe food thermometer	Randomly until critical limit has been reached	By Chef Christie	If the internal temperature of the chicken has not reached 1650F or higher, continue cooking until it does	The owner will review the Cook/Cool Chart and the thermometer calibration chart weekly for compliance	Cook/Cool Chart 2) Weekly thermometer calibration chart. Maintain charts for 1 year.

XAMPI F