

## SAMPLE HACCP Chart for Chicken Salad

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



Hazard Analysis Worksheet					
Restaurant name:	Multco Diner	Product:	Chicken Salad Sandwich		
Ingredient / Process Step	Potential Hazard Introduced, controlled, or enhanced at this step	Is the potential hazard significant?	Justification for decision	What control measures can be applied to prevent the significant hazards?	Is this step a Critical Control Point (CCP)?
Receiving	Biological: Listeria Monocytogenes, Campylobacter Jejuni, Yersinia Enterocolitica, Salmonella, Escherichia Coli 0157:H7, Shigella SPP, Norovirus, Hepatitis Chemical: Physical:	no	No past problems have been encountered at receiving in the past. SOP's are in place.	Chicken and Hard Boiled Eggs temp at 41°F or lower or they will be rejected and sent back to vendor. If the packing materials are in disrepair the shipment will be rejected and sent back to the vendor. A Receiving/Reject chart will be maintained documenting Time/Temperature of raw chicken and hard boiled eggs. Foods will be received from approved vendors only. Employees will be trained on how to receive/inspect shipments. SOPs for proper Receiving; refrigerated, frozen, dry are in place.	no
Storage	Biological: Listeria Monocytogenes, Campylobacter Jejuni, Yersinia Enterocolitica, Salmonella Escherichia Coli 0157:H7, Shigella SPP Norovirus, Hepatitis Chemical: Physical:	no	Products are stored up off floors and unopened. Refrigeration units are maintained at or below 41°F. Raw chicken is always stored on the bottom shelf, hard boiled eggs stored on top shelf to avoid cross contamination. Employees are trained on proper storage order and first-in first-out practice. SOP's are in place.	The walkin will be maintained at 41°F or lower. Temperatures documented on the Daily Refrigeration Temperature chart. Employees will be trained on SOP's regarding maintaining walkin charts and proper food storage in refrigeration, freezer, dry storage. Pest Control program in place.	no
Preparation	Biological: Listeria Monocytogenes, Campylobacter Jejuni, Yersinia Enterocolitica, Salmonella Escherichia Coli 0157:H7, Shigella SPP Norovirus, Hepatitis Chemical: Physical:	no	The produce and salt and pepper are nonpotentially hazardous foods. Preparation time is brief. There usually are no problems with this process.	Preparation SOP's will assure proper handling of the produce, measuring dry ingredients and general cleanliness of work area as well as proper hand washing and disposable glove use by employees. Place unopened mayonaise jar in refrigeration to pre-chill.	No

## SAMPLE HACCP Chart for Chicken Salad

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



<b>Cook</b>	Biological: Listeria Monocytogenes, Campylobacter Jejuni, Yersinia Enterocolitica, Salmonella Escherichia Coli 0157:H7, Shigella SPP Norovirus, Hepatitis Chemical: Physical:	yes	Failure to cook chicken to 165°F or higher for 15 seconds can result in the survival and growth of bacteria and result in a foodborne illness.	Cook chicken to a minimum of 165°F for 15 seconds or discard.	YES
<b>Cool</b>	Biological: Bacillus cereus, Clostridium perfringens, Staphylococcus, Norovirus, Hepatitis Chemical: Physical:	yes	Failure to cool properly could result in toxin formation resulting in a foodborne illness.	Actively cool chicken from 140-70°F in 2 hours and from 70-41°F or lower in 4 hours for a total of 6 hours. Cooling starts once foods measure 140°F. Discard food if not cooled within these times/temperatures.	YES
<b>Final Preparation</b>	Biological: Chemical: Physical:	no	Preparation time is brief. There usually are no problems with this process.	SOP's are in place for No Bare Hand Contact, Hand Washing, Ill Employee Exclusion, Sanitizing Food Contact Surfaces, etc.	no
<b>Cold Storage</b>	Biological: Chemical: Physical:	no	Refrigeration units and foods in them are maintained at or below 41°F. Monthly maintenance of all refrigeration units in facility is done by professional service. Foods are stored to avoid cross contamination. SOP's are in place.	The sandwich prep refrigerator will be maintained at 41°F or lower. Temperatures documented on the Daily Refrigeration Temperature chart. Employees are trained on SOP's regarding food handling, disposable glove use and no bare hand contact with RTE, maintaining refrigeration charts and proper food storage in refrigeration.	no
<b>Serving</b>	Biological: Chemical: Physical:	no	Chicken Salad Sandwich is made to order and same day service. Historically there has been no problem with this operational step.	SOP's cover hand washing, no bare hand contact with RTE's, once plated there is no saving the chicken salad sandwich for <del>serving leftovers</del> if any chicken salad filling - all will be discarded at the end of the day.	no

**Prerequisite Programs (GMP's SOP's, etc)** SOP #1 Thermometer Calibration, SOP #2 Handwashing, SOP #3 No Bare Hand Contact, SOP #4 Employee Health