

Food Safety Plan

Based on Hazard Analysis Critical
Control Point (HACCP) Principles



Public Health
Prevent. Promote. Protect.

**Wicomico County
Health Department**

Keep in food preparation area

CCP: COLD HOLD

CCP and Critical Limits:

All items are to be Cold Held at 41°F or below at all times

Monitoring:

Refrigerator temperature to be monitored every _____ to verify proper temperature maintenance.

Corrective Actions:

If temperature of refrigerator rises above 41°F:

For less than 4 hours: all food items to be removed and rapidly re-chilled to 41°F or below .

If food out of temperature for greater than 4 hours, or an unverifiable amount of time (i.e. no temp logs available): food is to be discarded.

Verification:

_____ will ensure that temperature of all refrigeration is monitored at interval specified above and that corrective actions are taken if standard not met.

Equipment Used:

Menu items using this CCP: (*Include all menu items that utilize this step)

CCP: Cooking/ Reheating

CCP and Critical Limits:

Foods are cooked to temperatures below for specified time:

Shell eggs for immediate service, fish, meat, and other potentially hazardous food not specified below cooked to **145°F for 15 seconds**.

Shell eggs not for immediate service, ground fish and meats, commercially raised game animals, and injected meats cooked to **155°F for 15 seconds**.

Whole roasts (for rare roast beef) cooked to **130°F and held for at least 112 minutes**.

Poultry, stuffed meats, stuffed pasta or poultry, or stuffing containing these cooked to **165°F for 15 seconds**.

Raw animal foods cooked to **165°F and held for 2 minutes**, when using microwave oven.

Fruits, veggies, and commercially processed food for hot holding cooked to at least **135°F**.

Monitoring:

Internal product temperature of food is taken _____ using a metal stemmed thermometer.

Corrective Actions:

If food has not reached required temperature for specified time, continue cooking.

Verification:

Supervisor will ensure that temperatures are being taken and if not satisfactory, food is returned to cooking equipment until the required time and temperature standards are met.

Equipment Used:

Menu items using this CCP: : (*Include **all** menu items that utilize this step)

CCP: HOT HOLD

CCP and Critical Limits:

Foods are Hot Held at a minimum of 135°F.

Monitoring:

Internal temperature of food is taken at least every _____ using a metal stemmed thermometer.

Hot Holding Equipment temperature will be checked every _____.

Corrective Actions:

If temperature falls below 135°F and:

out of temperature for 2 hours or less, product will be rapidly reheated to 165°F ;

out of temperature for an unverifiable time or a time greater than 2 hours, product will be discarded.

Verification:

Supervisor will ensure that temperatures are being taken at intervals specified above and if the temperature is not acceptable, corrective actions are followed.

Equipment Used:

Menu items using this CCP: : (*Include **all** menu items that utilize this step)

CCP: Cooling

CCP and Critical Limits:

Foods are cooled from 135°F to 70°F within 2 hours, and from 70 to 41 within an additional 4 hours.

Monitoring:

Internal product temperature of food is taken at 1.5 and 6 hours with a metal stemmed thermometer.

Corrective Actions:

If food is not $\leq 70^{\circ}\text{F}$ at 1.5 hours, food will be iced, stirred, or broken into smaller containers. Food that has not reached 41°F within 6 hours will be discarded.

Verification:

Supervisor will ensure that temperatures are being taken at proper times and, if not taken or not satisfactory, that corrective actions listed above are taken.

Equipment Used:

Cooling Method(s) Utilized:

Menu items using this CCP: (*Include **all** menu items that utilize this step)

CCP: Reheating

CCP and Critical Limits:

Foods are cooked to temperatures below for specified time:

All foods are **reheated** to **165°F**.

Monitoring:

Internal product temperature of food is taken at completion of cooking time using a metal stemmed thermometer.

Corrective Actions:

If food has not reached required temperature for specified time, continue cooking. Recheck temperature after additional cooking to make sure standard is reached.

Verification:

Supervisor will ensure that temperatures are being taken and if not satisfactory, food is returned to cooking equipment until the required time and temperature standards are met.

Equipment Used:

Menu items using this CCP: : (*Include **all** menu items that utilize this step)