

Verification and Record Keeping*



Product: Cold Deli — Potato Salad

Process Step/CCP	Verification Activities	Record-Keeping Procedures
Preparation Cooking Potatoes CCP 1	1. Preparation area clean and maintained. 2. Personnel trained. 3. Critical records accurate and maintained (calibration of thermometer and cooked potato temperature).	All Verification Records All Critical Factor Recordings
Cooling Potato Salad CCP 2	1. Cooling area clean and maintained. 2. Personnel trained. 3. Critical records accurate and maintained (calibration of thermometer and potato salad temperature).	All Verification Records All Critical Factor Recordings
Holding and Service Potato Salad CCP 3	1. Holding and Service area clean and maintained. 2. Personnel trained. 3. Critical records accurate and maintained (calibration of thermometer and potato salad temperature).	All Verification Records All Critical Factor Recordings
Product Storage Potato Salad CCP 4	1. Product Storage area clean and maintained. 2. Personnel trained. 3. Critical records accurate and maintained (calibration thermometer and refrigerated storage cooler temperature).	All Verification Records All Critical Factor Recordings

Approved By: _____

Date: _____

* These are examples for illustrative purposes only. The potential hazards identified may not be the only hazards associated with these types of products. Your response may be different for each specific product and establishment.

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Product: Hot Deli — Vegetable Beef Soup

Process Step/CCP	Verification Activities	Record-Keeping Procedures
Preparation Cooking Soup CCP 1	1. Preparation area clean and maintained. 2. Personnel trained. 3. Critical records accurate and maintained (calibration of thermometer and cooking soup temperature).	All Verification Records All Critical Factor Recordings
Holding and Service Soup CCP 2	1. Holding and Service area clean and maintained. 2. Personnel trained. 3. Critical records accurate and maintained (calibration of thermometer and service soup temperature).	All Verification Records All Critical Factor Recordings
Cooling Soup CCP 3	1. Cooling area clean and maintained. 2. Personnel trained. 3. Critical records accurate and maintained (calibration of thermometer and cooling soup temperature).	All Verification Records All Critical Factor Recordings
Product Storage Soup CCP 4	1. Storage area clean and maintained. 2. Personnel trained. 3. Critical records accurate and maintained (calibration of thermometer and storage temperature).	All Verification Records All Critical Factor Recordings
Reheat Soup CCP 5	1. Reheat area clean and maintained. 2. Personnel trained. 3. Critical records accurate and maintained (calibration of thermometer and reheated soup temperature).	All Verification Records All Critical Factor Recordings

Verification and Record Keeping*

Product: Hot Deli — Vegetable Beef Soup, continued

Process Step/CCP	Verification Activities	Record-Keeping Procedures
Holding and Service Soup CCP 6	1. Holding and Service area clean and maintained. 2. Personnel trained. 3. Critical records accurate and maintained (calibration of thermometer and service soup temperature).	All Verification Records All Critical Factor Recordings

Approved By: _____ Date: _____

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