

HACCP Plan Summary*



Product: Cold Deli — Potato Salad

Process Step/ CCP	Hazard	Critical Limit	Monitoring	Corrective Action	Verification	Record Keeping
Preparation Cooked Potatoes	Yes CCP 1	140°F for 15 seconds	Cooked potatoes final center temperature	1. CCP under control. 2. Disposition of non- complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.	1. Personnel trained. 2. Critical records accurate and main- tained (calibration and cooked potato temperature). 3. Area clean and maintained.	1. All Verification Records 2. All Critical Factor Recordings
Cooling Potato Salad	Yes CCP 2	Product temperature must reach 41°F or below within 4 hours	Center potato salad temperature	1. CCP under control. 2. Disposition of non- complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.	1. Personnel trained. 2. Critical records accurate and main- tained (calibration and cooled potato temperature). 3. Area clean and maintained.	1. All Verification Records 2. All Critical Factor Recordings
Holding and Service Potato Salad	Yes CCP 3	41°F or below	Potato salad temperature	1. CCP under control. 2. Disposition of non- complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.	1. Personnel trained. 2. Critical records accurate and main- tained (calibration and celery storage cooler temperature). 3. Area clean and maintained.	1. All Verification Records 2. All Critical Factor Recordings

HACCP Plan Summary*

Product: Cold Deli — Potato Salad, *continued*

Process Step/ CCP	Hazard	Critical Limit	Monitoring	Corrective Action	Verification	Record Keeping
Refrigerated Product Storage Potato Salad	Yes CCP 4	41°F or below	Ingredient Storage Cooler Temperature	1. CCP under control. 2. Disposition of non-complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.	1. Personnel trained. 2. Critical records accurate and maintained (calibration and celery storage cooler temperature). 3. Area clean and maintained.	1. All Verification Records 2. All Critical Factor Recordings

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HACCP Plan Summary*



Product: Hot Deli — Vegetable Beef Soup

Process Step/ CCP	Hazard	Critical Limit	Monitoring	Corrective Action	Verification	Record Keeping
Preparation Cooking Soup	Yes CCP 1	165°F for 15 seconds	Final soup cooking temperature	1. CCP under control. 2. Disposition of non-complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.	1. Personnel trained. 2. Critical records accurate and maintained (calibration and cooked soup temperature). 3. Area clean and maintained.	1. All Verification Records 2. All Critical Factor Recordings
Holding and Service Maintain hot soup temperature	Yes CCP 2	140°F or above	Holding and Service Soup Temperature	1. CCP under control. 2. Disposition of non-complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.	1. Personnel trained. 2. Critical records accurate and maintained (calibration and cooked soup temperature). 3. Area clean and maintained.	1. All Verification Records 2. All Critical Factor Recordings
Cooling Soup	Yes CCP 3	140 to 70°F within 2 hours then 70 to 41°F within 4 additional hours	Soup temperature	1. CCP under control. 2. Disposition of non-complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.	1. Personnel trained. 2. Critical records accurate and maintained (calibration and cooling soup temperature). 3. Area clean and maintained.	1. All Verification Records 2. All Critical Factor Recordings

HACCP Plan Summary*

Product: Hot Deli — Vegetable Beef Soup, *continued*

Process Step/ CCP	Hazard	Critical Limit	Monitoring	Corrective Action	Verification	Record Keeping
Service Storage Soup	Yes CCP 4	Refrigerate at 41°F for 7 days or freeze at 0°F for 3 months	Soup Storage Refrigerator or Freezer Temperature	1. CCP under control. 2. Disposition of non- complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.	1. Personnel trained. 2. Critical records accurate and main- tained (calibration and storage temperature). 3. Area clean and maintained.	1. All Verification Records 2. All Critical Factor Recordings
Reheat Soup	Yes CCP 5	If frozen, thaw under refrigera- tion at 41°F or below; reheat to 165°F for 15 seconds.	Final soup cooking temperature	1. CCP under control. 2. Disposition of non- complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.	1. Personnel trained. 2. Critical records accurate and main- tained (calibration and cooked soup temperature). 3. Area clean and maintained.	1. All Verification Records 2. All Critical Factor Recordings
Holding and Service Soup	Yes CCP 6	140°F or above	Holding and Service Soup Temperature	1. CCP under control. 2. Disposition of non- complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.	1. Personnel trained. 2. Critical records accurate and main- tained (calibration and cooked soup temperature). 3. Area clean and maintained.	1. All Verification Records 2. All Critical Factor Recordings

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