

Critical Limits, Monitoring, and Corrective Actions*



Product: Cold Deli — Potato Salad

Process Step/ CCP	Critical Limits	Monitoring Procedures				Corrective Actions
		What	How	Frequency	Who	
Preparation Cooking Potatoes CCP 1	140°F for 15 seconds	Final cooked potato center temperature	Cleaned calibrated thermometer for potato temperatures	Every batch of potatoes	Cold Deli Preparer	1. CCP under control. 2. Disposition of non-complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.
Cooling Potato Salad CCP 2	Product temperature must reach 41°F or below within 4 hours	Center potato salad temperature	Cleaned calibrated thermometer for potato salad temperatures	Every batch of potato salad	Cold Deli Preparer	1. CCP under control. 2. Disposition of non-complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.
Holding and Service Potato Salad CCP 3	41°F or below	Product temperature	Calibrated thermometer in product storage cooler; chart recorder	Every 2 hours	Area Personnel	1. CCP under control. 2. Disposition of non-complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.
Refrigerated Product Storage CCP 4	41°F or below	Storage cooler temperature	Calibrated thermometer	Every 2 hours	Area Supervisor	1. CCP under control. 2. Disposition of non-complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.
* 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.						

Continued

Critical Limits, Monitoring, and Corrective Actions*



Product: Hot Deli — Vegetable Beef Soup

Process Step/ CCP	Critical Limits	Monitoring Procedures				Corrective Actions
		What	How	Frequency	Who	
Preparation Cooking Soup CCP 1	165°F for 15 seconds	Cooked soup temperature	Calibrated thermometer in soup storage cooler	Every batch of soup	Soup Preparer	1. CCP under control. 2. Disposition of non-complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.
Holding and Service Maintain hot soup temperature CCP 2	140°F or above	Cooked soup temperature	Calibrated thermometer in soup storage cooler	Every 2 hours	Area Supervisor	1. CCP under control. 2. Disposition of non-complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.
Cooling Soup Soup CCP 3	From 140 to 70°F within 2 hours; then 70 to 41°F or below within 4 additional hours.	Cooling soup temperature	Calibrated thermometer in soup storage cooler	Every batch of soup	Soup Preparer	1. CCP under control. 2. Disposition of non-complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.
Storage Soup CCP 4	Refrigerate at 41°F or below for 7 days; or freeze at 0°F or below for 3 months.	Stored soup refrigerator freezer area	Calibrated thermometer in soup storage cooler or freezer	Every 2 hours	Area Supervisor	1. CCP under control. 2. Disposition of non-complying product determined. 3. Cause corrected to prevent a recurrence.

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Critical Limits, Monitoring, and Corrective Actions*

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

Process Step/ CCP	Critical Limits	Monitoring Procedures				Corrective Actions
		What	How	Frequency	Who	
Reheat Soup CCP 5	If frozen, thaw under refrigeration at 41°F. Within 2 hours, product temperature must reach 165°F for 15 seconds.	Cooked soup temperature	Calibrated thermometer in soup storage cooler	Every batch of soup	Soup Preparer	1. CCP under control. 2. Disposition of non- complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.
Holding and Service Soup CCP 6	140°F or above	Cooked soup temperature	Calibrated thermometer in soup storage cooler	Every 2 hours	Area Supervisor	1. CCP under control. 2. Disposition of non- complying product determined. 3. Cause corrected to prevent a recurrence. 4. Maintain records.

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