

Some Examples of Food Safety Plan Language

Example: Green Bean Casserole

CCP	Significant Hazard	Critical Limit	Monitoring Procedures	Corrective Action	Verification	Records
Cooking	Pathogens	$\geq 165^{\circ}\text{F}$ cooking	<u>Who:</u> Cook Room Technician <u>What:</u> internal product temp <u>How:</u> TID <u>Frequency:</u> every batch	Continue cooking until temp is reached. Record and signoff.	Supervisor checks cooking temp record. Signs off and dates	Cooking temp records

From: Aurora A. Saulo. 2016. Hazard Analysis and Critical Control Point System course. An example used in developing a HACCP Plan.

Example: Smoked Beef Sausage

CCP	Significant Hazard	Critical Limit	Monitoring Procedures	Corrective Action	Verification	Records
Cooking (steaming & smoking)	Pathogens	Internal temp > 148° F	<u>Who:</u> Cooking technician <u>What:</u> internal sausage temp <u>How:</u> check internal temp with TID <u>Frequency:</u> every batch	Continue cooking until > 148° F Test and/or destroy those that did not meet CL Technician records and signs	Supervisor reviews cooking records. Signs off and dates	Cooking temp records

From: Aurora A. Saulo. 2016. Hazard Analysis and Critical Control Point System course. An example used in developing a HACCP Plan.