

Store Name _____
 Street Address _____
 City _____ State _____ Zip Code _____

Product/Process Covered Under HACCP Plan

Smoking/Curing **Reduced Oxygen Packaging** Food Additives Variances

Reduced Oxygen Packaging – Cook Chill: Beef stew
 Variances: Beef stew

Ingredients and Raw Materials

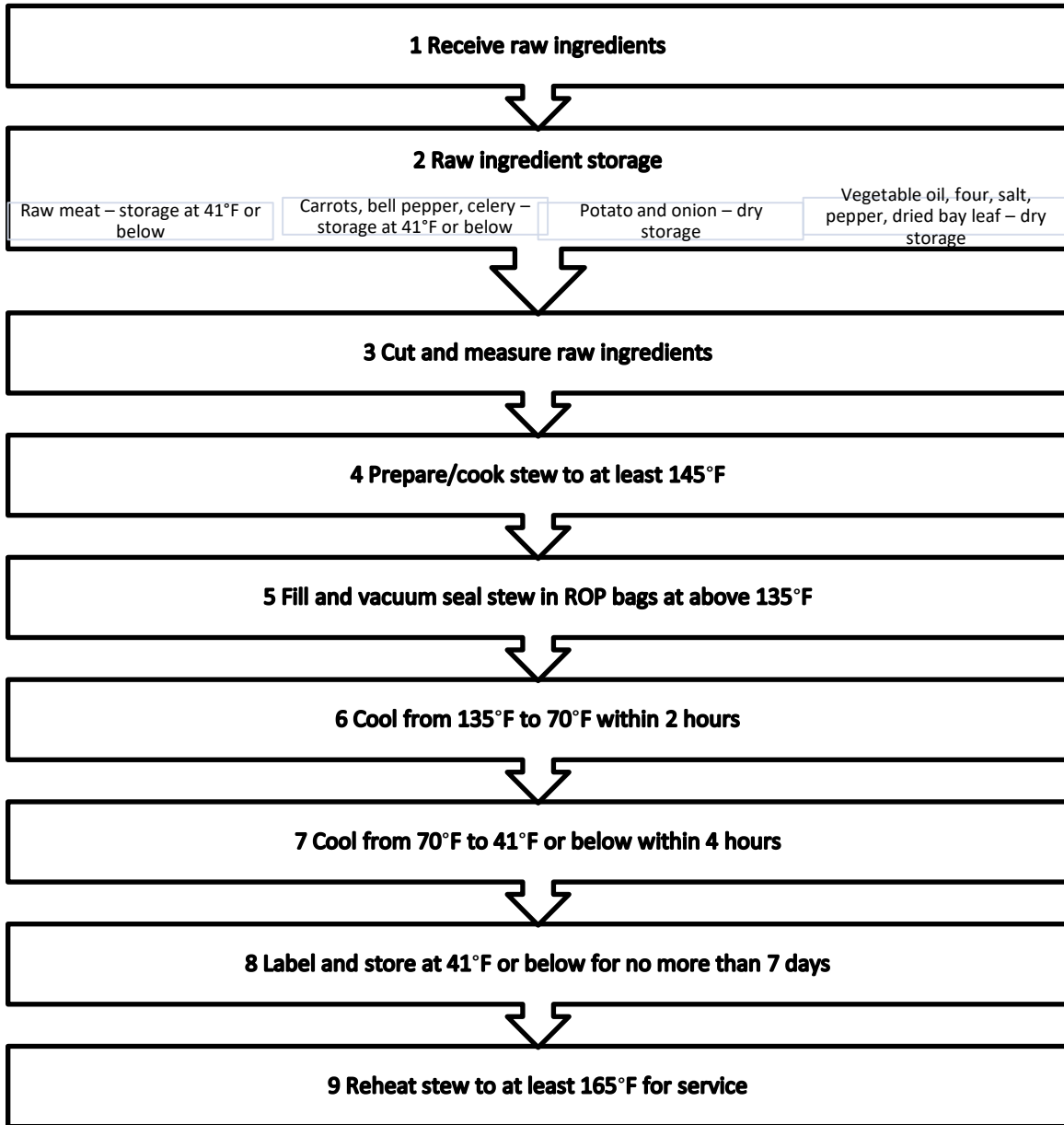
Product/Process Category Beef Stew
 Product Examples _____

Meat, Poultry and Byproducts	Nonmeat Food Ingredients	Binders/Extenders
Boneless beef chuck roast, 1 lb	Carrots, 2 medium Potato, 1 large Green bell pepper Celery, 1 medium stalk Onion, 1 small Flour, 2 tbsp	
Spice/Flavoring	Restricted Ingredients	Preservations/Acidifiers
Salt, 1.5 tsp, divided Pepper, 1/8 tsp Bay leaf, 1 dried		
Liquid	Packaging Materials	Other
Vegetable oil, 1 tbsp Water, 3 cups	2 quart-sized food grade ROP bags	

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Process Flow Diagram

Flow Diagram:



Verified by: _____ Date _____

Developed by: _____ Date: _____ 2

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Equipment List

Process

4 qt stainless steel sauce pot
2 Chef's knives
2 cutting boards
1 Plastic food-grade stirring spoon
Measuring cups and spoons
Digital tip-sensitive instant read thermometer (Comark PDT3000)
Quart-sized food grade ROP bags
Vacmaster VP112A vacuum sealer
Stick on labels
Permanent marker

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Identifying Critical Control Points

(1) CCP Number	(2) Ingredient/ Processing Step	(3) Hazard	(4) CCP
1	Bagging/packaging	BIOLOGICAL – <i>Listeria monocytogenes</i> , <i>E. coli</i> /STEC <i>Salmonella ssp.</i> , <i>Campylobacter jejuni</i> CHEMICAL PHYSICAL	Temperature
2	Cooling	BIOLOGICAL – <i>Clostridium botulinum</i> , <i>Bacillus cereus</i> , <i>Clostridium perfringens</i> , <i>Staphylococcus aureus</i> CHEMICAL PHYSICAL	Time/temperature
3	Cold storage	BIOLOGICAL – <i>Listeria monocytogenes</i> , <i>Clostridium botulinum</i> CHEMICAL PHYSICAL	Time/temperature

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Critical Limits

Limit (*time, temp, pH, etc*)

CL1: Place stew in ROP bag and seal above 135°F.
CL2: Cool bagged and labeled stew from 135°F to 70°F or below within 2 hours and to 41°F or below within an additional 4 hours.
CL3: Store at 41°F or below for up to 7 days.

Source (*cite a regulation, scientific document, other resource*)

2013 FDA Food Code, Chapter 3

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Monitoring Procedures

(Who, What, When, How)

CCP1:

Who: Employees/cooks/chefs

What: Record temperature on the beef stew bagging and cooling log

When: When stew is placed into ROP bags

How: With a digital tip-sensitive instant read thermometer

CCP2:

Who: Employees/cooks/chefs

What: Record temperature on the beef stew bagging and cooling log

When: During the cooling process (2 hours after bagging stew and another 4 hours after first measurement)

How: Fold the bag over and putting a digital tip-sensitive instant read thermometer between the folds.

CCP3:

Who: Employees/cooks/chefs

What: Record temperature on a storage cooler temperature log

When: Twice daily while stew is held in storage at or below 41°F

How: With a data logger

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Corrective Action Procedures

Problem (critical limit exceeded)

CCP1: Temperature is below 135°F at bagging.
CCP2: Stew does not cool to 70°F or below within 2 hours and 41°F or below within another 4 hours
CCP3: Stew not held at 41°F or below for 7 or fewer days

Disposition of Product (hold, rework, condemn)

CCP1: re-heat or dispose
CCP2: re-heat or dispose
CCP3: dispose

Corrective Action Procedure/Steps

CCP1: Reheat to at least 135°F before attempting to bag again; if temperature not reached within 2 hours, dispose of product
CCP2: If stew will not reach 70°F within 2 hours, and the 2 hours has not been reached, notify person in charge and reheat to 165F to restart the cooling process, or increase ice bath to allow for faster cooling. If product does not meet critical limits at 2 and 6 hours, dispose of stew.
CCP3: If either criteria (temperature or holding time) is not met, dispose of stew.

Who is responsible for performing these corrective actions?

CCP1: Employee/cook/chef or person in charge
CCP2: Employee/cook/chef or person in charge
CCP3: Employee/cook/chef or person in charge

Compliance Procedures

N/A

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Recordkeeping Procedures

Records

Name and Location
Beef stew bagging and cooling temperature log – in bagging/production area
Storage cooler temperature log – outside of refrigerator/cooler

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Verification Procedures

(Who, What, When, How)

CCP1:

Who: Manager/person in charge

What: Checks logs for compliance

Where: In production area, at entrance to refrigerators

When: Weekly

How: Observation; if there are inconsistencies, the manager will meet with employees to determine and correct the cause

CCP2:

Who: Manager/person in charge

What: Checks logs for compliance

Where: In production area, at entrance to refrigerators

When: Weekly

How: Observation; if there are inconsistencies, the manager will meet with employees to determine and correct the cause

CCP3:

Who: Manager/person in charge

What: Checks logs for compliance

Where: In production area, at entrance to refrigerators

When: Daily

How: Observation; if there are inconsistencies, the manager will meet with employees to determine and correct the cause

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Hazard Analysis Form

Product/Process Name: _____ ROP Beef Stew _____

Process Step from Flow Diagram: _____ Bagging/Packaging _____

	C: Chemical	B: Biological	P: Physical
List the hazards:		<i>Escherichia coli</i> O157:H7 <i>Campylobacter jejuni</i> <i>Salmonella ssp.</i> <i>Listeria monocytogenes</i>	
Is the hazard reasonably likely to occur?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
What is the basis for your decision?		Bagging stew at 135°F or greater ensures that pathogens including <i>E. coli</i> O157:H7, <i>C. jejuni</i> , <i>Salmonella</i> , and <i>L. monocytogenes</i> are lowered to safe levels.	

What preventative measures can be applied at this step to prevent, eliminate, or reduce the hazard to an acceptable level?

Place stew in bags at a temperature of at least 135°F. Temperature of stew should reach at least 135°F in 2 hours.

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Hazard Analysis Form

Product/Process Name: _____ ROP Beef Stew _____

Process Step from Flow Diagram: _____ Cooling _____

	C: Chemical	B: Biological	P: Physical
List the hazards:		<i>Staphylococcus aureus</i> <i>Clostridium botulinum</i> <i>Bacillus cereus</i> <i>Clostridium perfringens</i>	
Is the hazard reasonably likely to occur?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
What is the basis for your decision?		Cooling meat to 41°F or lower can prevent formation of <i>S. aureus</i> , <i>C. botulinum</i> , <i>B. cereus</i> , and <i>C. perfringens</i> toxins	

What preventative measures can be applied at this step to prevent, eliminate, or reduce the hazard to an acceptable level?

Cool stew from 135°F to 41°F within 6 hours (or 135°F to 70°F within 2 hours and 70°F to 41°F within an additional 4 hours).

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Hazard Analysis Form

Product/Process Name: _____ ROP Beef Stew _____

Process Step from Flow Diagram: _____ Storage _____

	C: Chemical	B: Biological	P: Physical
List the hazards:		<i>Listeria monocytogenes</i> <i>Clostridium botulinum</i>	
Is the hazard reasonably likely to occur?	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
What is the basis for your decision?		Storing stew at 41°F or lower for no longer than 7 days can prevent formation of <i>S. aureus</i> and <i>C. perfringens</i> toxins	

What preventative measures can be applied at this step to prevent, eliminate, or reduce the hazard to an acceptable level?

Store stew at 41°F or below for no longer than 7 days.

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Hazard Analysis Worksheet

(1) Ingredient/ Processing Step	(2) Identify potential hazards introduced, controlled or enhanced at this time	(3) Are any potential food safety hazards significant? (YES/NO)	(4) Justify your decision for column 3	(5) What preventative measure(s) can be applied to prevent the significant hazards?	(6) Is this step a critical control point? (YES/NO)
Receiving	BIOLOGICAL CHEMICAL PHYSICAL	Yes	Rapid bacterial growth, spoilage, cross-contamination, foreign objects	Visual inspection; use digital thermometer; reject if thawed and refrozen, above 40°F, packaging damaged, or product with foreign objects	No
Storage of ingredients	BIOLOGICAL CHEMICAL PHYSICAL	Yes	Rapid bacterial growth, spoilage, cross-contamination, foreign objects	Monitor temperatures according to Food Code parameters	No
Cooking	BIOLOGICAL CHEMICAL PHYSICAL	Yes	Pathogens may survive if not cooked properly	Verify that minimum time/temperature met per Food Code parameters	No
Packaging and labeling	BIOLOGICAL CHEMICAL PHYSICAL	Yes	Product packaged below 135°F or outdated product may not be safe; cross-contamination	Record temperature of product at time of packaging, monitor dates of product to ensure it does not exceed time	Yes
Cooling	BIOLOGICAL CHEMICAL PHYSICAL	Yes	Surviving bacterial spores may create vegetative cells if cooling is too slow	Record internal temperature of stew for that batch in beef stew temperature log at 2 hours and 6 hours.	Yes
Cold storage	BIOLOGICAL CHEMICAL PHYSICAL	Yes	Surviving bacterial spores may create vegetative cells if not stored properly	Monitor temperature during storage and storage time; constant monitoring thermometer needed per requirements	Yes
Reheating	BIOLOGICAL CHEMICAL PHYSICAL	Yes	Rapid bacterial growth, spoilage, cross-contamination, foreign objects	Inspect temperature chart; verify minimum time/ temperature met for reheated foods	No

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HACCP Plan

(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Critical Control Point (CCP)	Significant Hazards	Critical Limits for each Preventative Measure	Monitoring				Corrective Action	Records	Verification
			Who	What	When	How			
Bagging/ packaging	Biological	Place stew in ROP bag and seal above 135°F	Employee/ cook/ chef	Take temp of stew before bagging	Prior to bagging	Digital thermo- meter	Reheat to at least 135°F before attempting to bag again; if temperature not reached within 2 hours, dispose of product	Beef stew bagging and cooling temp log	Manager/ person in charge check logs weekly
Cooling	Biological	Cool stew to below 70°F within 2 hours and to below 41°F within an additional 4 hours	Employee/ cook/chef	Take temp	Record for each batch at 2 hours and 6 hours	Digital thermo- meter	If stew will not reach 70°F within 2 hours, and the 2 hours has not been reached, notify person in charge and reheat to 165F to restart the cooling process, or increase ice bath to allow for faster cooling. If product does not meet critical limits at 2 and 6 hours, dispose of stew.	Beef stew bagging and cooling temp log	Manager/ person in charge check logs weekly
Cold storage	Biological	Store bagged stew at 41°F or below for up to 7 days	Monitor cold storage temps	Cold storage data loggers	Daily	Employee/ cook/chef	If either criteria (temperature or holding time) is not met, dispose of stew.	Storage cooler temp logs	Manager/ person in charge check logs daily

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Appendix B: Storage Cooler Log

Date	Time	Temperature (°F)	Checked by	Manager Initials

Developed by: _____ Date: _____