

HACCP CHART

(Hazard Analysis Critical Control Point)



DATE:	A.M.	MIDDAY	P.M.	CORRECTIVE ACTION	CRITICAL LIMITS
WALK – IN COOLERS					<p>COLD HOLDING: All potentially hazardous foods (PHF) must be held at 41°F or below. (Shell eggs may be held at 45°F ambient air temperature.)</p> <p>Corrective Action: If food is out of temperature for less than 4 hours, rapidly cool to 41°F or below within the remaining time period, or discard.</p>
COOKLINE COOLERS					<p>COOKING: Check the internal temperature of raw animal foods and plant foods cooked for hot holding.</p> <p>Chicken, turkey, duck: 165°F/15 seconds</p> <p>Beef, ground meats, eggs: 155°F/15 seconds</p> <p>Fish, pork, lamb, goat: 145°F/15 seconds</p> <p>Rare roasts: 130°F/12 minutes</p> <p>Plant foods for hot holding: 135°F/15 seconds</p> <p>Corrective Action: Continue cooking.</p>
COOKING					<p>REHEATING FOR HOT HOLDING: Reheat PHFs to 165°F within 2 hours.</p> <p>Corrective Action: Discard if not reheated within 2 hours.</p>
REHEATING FOR HOT HOLDING					<p>HOT HOLDING: All PHFs must be held at 135°F or above. (Rare roasts may be held at 130°F.)</p> <p>Corrective Action: If food is out of temperature for less than 4 hours, rapidly reheat to 165°F or above within the remaining time period, or discard.</p>
HOT HOLDING					<p>COOLING: Cool cooked PHFs from 135°F to 70°F within 2 hours and from 135°F to 41°F within a total of 6 hours. PHFs that rise above 41°F during preparation or are made from ingredients at room temperature must be cooled to 41°F within 4 hours.</p> <p>Corrective Action: Reheat to 165°F and cool properly, or discard.</p>
COOLING					<p>RECEIVING: All PHFs must be received at 41°F or below except as noted. (Shell eggs 45°F ambient air temperature; shucked clams, mussels & oysters 45°F; whole live clams, mussels and oysters 50°F internal temperature)</p> <p>Corrective Action: Reject food if not at proper temperature.</p>
RECEIVING					<p>Temperature at Receipt</p>