

# HACCP CHART

(Hazard Analysis Critical Control Point)

DATE:	A.M.	MIDDAY	P.M.	CORRECTIVE ACTION	CRITICAL LIMITS										
<b>WALK – IN COOLERS</b>					<p><b>COLD HOLDING:</b> All potentially hazardous foods (PHF) should be held at 41°F or below.</p> <p><b>Corrective Action:</b> 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>										
<b>COOKLINE COOLERS</b>					<p><b>COOKING</b></p> <table border="0"> <tr> <td>Poultry products:</td> <td>165°F/15 seconds</td> </tr> <tr> <td>Beef, ground meats, eggs:</td> <td>155°F/15 seconds</td> </tr> <tr> <td>Fish, pork, lamb:</td> <td>145°F/15 seconds</td> </tr> <tr> <td>Rare roasts:</td> <td>130°F/112 minutes</td> </tr> <tr> <td>Plant foods for hot holding:</td> <td>135°F/15 seconds</td> </tr> </table> <p><b>Corrective Action:</b> Continue cooking.</p>	Poultry products:	165°F/15 seconds	Beef, ground meats, eggs:	155°F/15 seconds	Fish, pork, lamb:	145°F/15 seconds	Rare roasts:	130°F/112 minutes	Plant foods for hot holding:	135°F/15 seconds
Poultry products:	165°F/15 seconds														
Beef, ground meats, eggs:	155°F/15 seconds														
Fish, pork, lamb:	145°F/15 seconds														
Rare roasts:	130°F/112 minutes														
Plant foods for hot holding:	135°F/15 seconds														
<b>COOKING</b>					<p><b>REHEATING:</b> Reheat PHFs to 165°F within 2 hours.</p> <p><b>Corrective Action:</b> Discard if not reheated within 2 hours.</p>										
<b>REHEATING</b>					<p><b>HOT HOLDING:</b> All PHFs should be held at 135°F or above.</p> <p><b>Corrective Action:</b> 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>										
<b>HOT HOLDING</b>					<p><b>COOLING:</b> 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.</p> <p>PHFs made from ingredients at room temperature must be cooled to 41°F within 4 hours.</p> <p><b>Corrective Action:</b> Reheat to 165°F and cool properly or discard.</p>										
<b>COOLING</b>					<p><b>RECEIVING:</b> All PHFs must be at 41°F or below.</p> <p><b>Corrective Action:</b> Reject food if not at proper temperature.</p>										
<b>RECEIVING</b>															
Temperature at Receipt															