



HACCP CHART

(Hazard Analysis Critical Control Point)

DATE:	A.M.	MIDDAY	P.M.	CORRECTIVE ACTION	CRITICAL LIMITS
WALK – IN COOLERS					<p>COLD HOLDING: All Time/Temperature for Safety foods (TCS) must be held at 41°F or below. (Shell eggs may be held at 45°F ambient air temperature.)</p> <p>Corrective Action: If TCS 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>Poultry (Chicken, turkey, duck): 165°F/ for < 1 second Mechanically tenderized/injected meats, ground meats and fish, eggs (pooled, later service): 155°F/17 seconds Fish, intact meats, eggs (immediate service): 145°F/15 seconds Whole roasts: 130°F/112 minutes Plant foods for hot holding: 135°F/15 seconds</p> <p>Corrective Action: Continue cooking.</p>
COOKING					<p>REHEATING FOR HOT HOLDING: Reheat TCS foods previously cooked/heated to 165°F within 2 hours. Reheat commercially processed TCS foods to 135°F within 2 hours</p> <p>Corrective Action: Discard if not reheated within 2 hours.</p>
REHEATING FOR HOT HOLDING					<p>HOT HOLDING: All TCS food must be held at 135°F or above. (Whole 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 TCS foods from 135°F to 70°F within 2 hours and from 135°F to 41°F within a <u>total</u> of 6 hours. TCS food 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 TCS food 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 style="text-align: center;">Temperature at Receipt</p>