

# HACCP CHART

(Hazard Analysis Critical Control Point)

DATE:	A.M.	MIDDAY	P.M.	CORRECTIVE ACTION	CRITICAL LIMITS
<b>WALK – IN COOLERS</b>					<b>COLD HOLDING</b> All foods should be held 41°F or below.  <b>Corrective Action:</b> If food is out of temperature for less than 4 hours, rapidly cool to 41°F or less within the remaining time period or discard.
<b>COOKLINE COOLERS</b>					<b>COOKING</b> Poultry products: 165°F/15 seconds Ground beef: 155°F/15 seconds Eggs, fish, pork, beef: 145°F/15 seconds Rare roasts: 130°F/112 minutes All other foods: 145°F/15 seconds  <b>Corrective Action:</b> Continue cooking.
<b>COOKING</b>					<b>REHEATING</b> Reheat foods to 165°F within 2 hours.  <b>Corrective Action:</b> Discard if not reheated within 2 hours.
<b>REHEATING</b>					<b>HOT HOLDING</b> All foods should be held 135°F or above.  <b>Corrective Action:</b> If food is out of temperature for less than 4 hours, rapidly reheat to 165°F or greater within the remaining time period or discard.
<b>HOT HOLDING</b>					<b>COOLING</b> Cool cooked foods from 135°F to 70°F within 2 hours. Then continue to cool from 70°F to 41°F within 4 hours. Food products made from ingredients at room temperature must be cooled to 41°F within 4 hours.  <b>Corrective Action:</b> Reheat to 165°F and cool properly, serve or discard.
<b>COOLING</b>		<b>2 Hours</b>	<b>6 Hours</b>		
<b>RECEIVING</b>					<b>RECEIVING</b> All potentially hazardous foods (PHF) must be at 41°F or lower.  <b>Corrective Action:</b> Reject food if not at proper temperature.
<b>Temperature at Receipt</b>					