

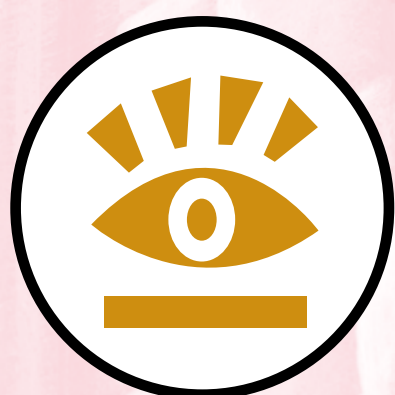
Cold Storage **CCP**

HACCP Compliance Plan



Standard:

- Refrigerator temperature must be maintained at 41°F/5°C or below.
- Stored frozen foods must be maintained solidly frozen.
Ideal freezer temperature is 0°F/-17.7°C.



Monitoring:

- Check refrigerator and freezer temperatures at least twice daily, upon opening and before closing.



Corrective Action:

- Relocate potentially hazardous food to another refrigerator if food temperature has been above 41°F/5°C for 2 hours or less.
Use thawed frozen food within 24 hours.
- Discard potentially hazardous food if food temperature has been above 41°F/5°C for more than 2 hours.



Record-Keeping:

- Maintain *Cold Storage Temperature Log* or equivalent record.

Note: In all cases, compliance with stricter jurisdictional requirements is necessary.