

Receiving **CCP**

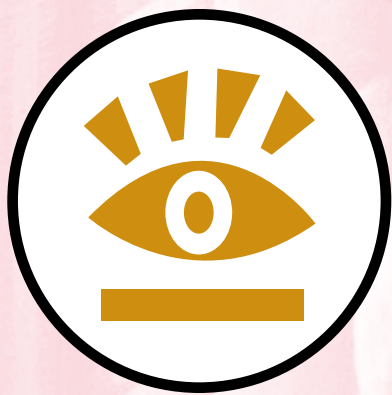
HACCP Compliance Plan



Standard:

Upon receipt...

- Cold potentially hazardous food must be at 41°F/5°C or below when removed from delivery vehicle.
- Frozen food must be frozen solid.



Monitoring:

- Check temperatures of 5% to 10% of incoming refrigerated potentially hazardous foods (i.e. 5 to 10 items out of 100) with an approved thermometer.
- It is not necessary to check frozen food temperatures with a thermometer; 'touch' is acceptable.

Note: Hot and cold prepared food temperatures must be checked in kitchen or service area by a foodhandler.



Corrective Action:

- Target = 41°F/5°C or below to 45°F/7.2°C = Accept
- 46°F/7.8°C to 49°F/9.4°C = Inform manager
- 50°F/10°C or above = Reject



Record-Keeping:

- Maintain *Food Delivery Log* or equivalent record.

Note: Record hot and cold prepared food temperatures on 'Taste Temperature Log' or equivalent record in kitchen or service area.

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