

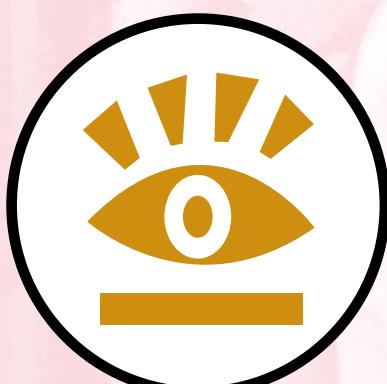
Cooling **CCP**

HACCP Compliance Plan



Standard:

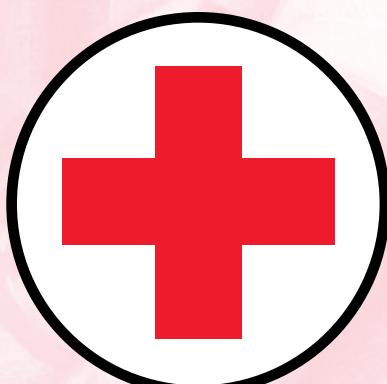
- Cut large pieces of meat into 5 pounds or less.
- Place food in shallow uncovered pan (maximum 2-inch product depth).
- Chill covered foods in ice bath.
- Place food in cooler. Internal temperature must reach 41°F or less within 6 hours.



Monitoring:

When placing food in cooler, review temperatures on:

- *4-Hour Cooler Temperature Record* or
- *Cooler Temperature Audit Procedure Log*.



Corrective Action:

If temperatures do not meet requirements stated on *4-Hour Cooler Temperature Record* or *Cooler Temperature Audit Procedure Log*, follow stated corrective actions on each form.



Record-Keeping:

- *4-Hour Cooler Temperature Record* or
- *Cooler Temperature Audit Procedure Log* or equivalent record.

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