

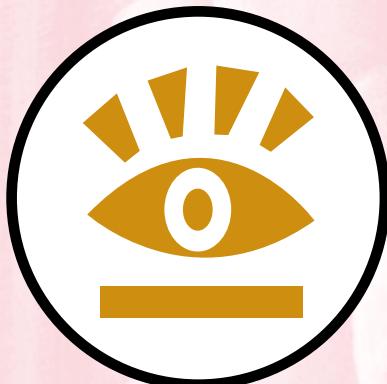
# Cold Storage **CCP**

## **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.*