

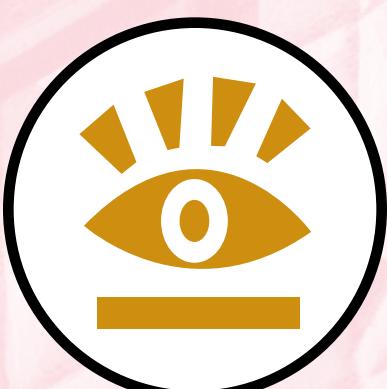
Cold Production **CCP**

HACCP Compliance Plan



Standard:

- Prepare cold potentially hazardous items from well-chilled ingredients.
Target finished product temperature is 41°F/5°C or below.
- Bare hand contact with ready-to-eat and cooked foods is not permitted! Wear single-use gloves or use suitable utensils.
Change gloves frequently! Wash hands when changing gloves!



Monitoring:

- Check finished product temperatures with an approved thermometer before displaying, serving, or storing.

Reminder: A thermocouple thermometer must be used to accurately measure the temperature of food less than 2 inches/5 cm thick.



Corrective Action:

- If finished product temperature is not 41°F/5°C or below, cool to target within 4 hours or less.

Suggested cooling methods:

- Separate the food into smaller or thinner portions.
- Place the food in shallow metal pans. Don't pack – keep food 'loose'.
- Surround the container of food with ice.
- Stir food.



Record-Keeping:

- Record finished product temperatures in the designated column on the production sheet.

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