

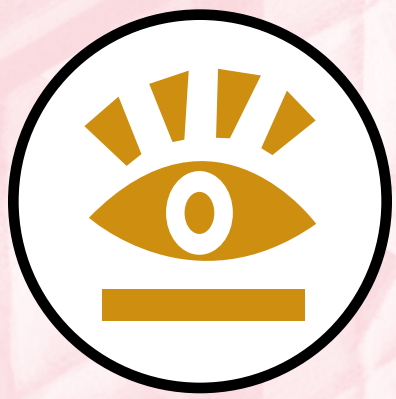
# Cold Production **CCP**

## **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.*