

## State of Florida Department of Business and Professional Regulation Division of Hotels and Restaurants www.hospitalityeducation.org



## HACCP CHART (Hazard Analysis Critical Control Point)

(Hazard Analysis Critical Control Point)						
DATE: WALK – IN COOLERS	A.M.	MIDDAY	P.M.	CORRECTIVE ACTION	CRITICAL LIMITS	
WALK - IN COOLERS					COLD HOLDING  All foods should be held 41°F or below.	
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					Corrective Action: If food is out of temperature for less than 4 hours, rapidly cool to 41°F or less within the	
COOKLINE COOLERS					remaining time period or discard.	
					COOKING Poultry products: 165°F/15 seconds Ground beef: 155°F/15 seconds	
COOKING					Eggs, fish, pork, beef: 145°F/15 seconds Rare roasts: 130°F/121 minutes	
					All other foods: 145°F/15 seconds	
					Corrective Action: Continue cooking.	
					REHEATING Reheat foods to 165°F within 2 hours.	
REHEATING				Corrective Action: Discard if not reheated within 2		
TETEATING					hours.	
					HOT HOLDING All foods should be held 135°F or above.	
HOT HOLDING					Corrective Action: If food is out of temperature for	
HOT HOLDING					less than 4 hours, rapidly reheat to 165°F or greater	
					within the remaining time period or discard.	
					COOLING	
					Cool cooked foods from 135°F to 70°F within 2 hours.	
COOLING	LING 2 Hour		s 6 Hours		Cool cooked foods from 135°F to 41°F within a total of	
					6 hours. Food products made from ingredients at room temperature must be cooled to 41°F within 4 hours.	
					Corrective Action: Reheat to 165°F and cool properly serve or discard.	
RECEIVING	Temp	erature at Recei	ot	<u></u>	RECEIVING	
					All PHFs must be at 41°F or less.  Corrective Action: Reject food if not at proper	
					temperature.	
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