



HACCP CHART

(Hazard Analysis Critical Control Point)

DATE:	A.M.	MIDDAY	P.M.	CORRECTIVE ACTION	CRITICAL LIMITS
WALK - IN COOLERS					COLD HOLDING All foods should be held 41°F or below. Corrective Action: If food is out of temperature for less than 4 hours, rapidly cool to 41°F or less within the remaining time period or discard.
COOKLINE COOLERS					COOKING Poultry products: 165°F/15 seconds Ground beef: 155°F/15 seconds 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.
COOKING					REHEATING Reheat foods to 165°F within 2 hours. Corrective Action: Discard if not reheated within 2 hours.
REHEATING					HOT HOLDING All foods should be held 135°F or above. Corrective Action: If food is out of temperature for less than 4 hours, rapidly reheat to 165°F or greater within the remaining time period or discard.
HOT HOLDING					COOLING Cool cooked foods from 135°F to 70°F within 2 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.
COOLING					RECEIVING All PHFs must be at 41°F or less. Corrective Action: Reject food if not at proper temperature.
	2 Hours		6 Hours		
RECEIVING					
	Temperature at Receipt				