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Introduction:

Definitions for HACCP & Food Safety
HACCP: Questions and Answers

Reference:

Potentially Hazardous Foods/Final Cooking Temperatures
Calibration and Use of a Metal-stemmed Thermometer
Sanitization: Concentration, Temperature, and Exposure Time
Three Compartment Sink Poster
Hand Washing Poster
Personal Hygiene Practices
Storage and Use of Toxic Chemicals

Standard Operating Procedure (SOP) Samples:

General Sanitation Standards
Hand Washing Procedures
Glove Usage Procedures
Receiving and Storage
Thawing, Cooking/Reheating, and Hot Holding/Cool Down

Recipes:

Worksheet 1 (Getting Started on Your HACCP Plan)
Worksheet 2 (Process #1- No Cook)
Worksheet 3 (Process #2- Same Day)
Worksheet 4 (Process #3- Complex)

Verification:

Verification Statement
Weekly Verification Checklist
Self-inspection Form

Training:

New Employee HACCP Plan Training Log
Annual Employee Training Log

Master Copies:

Sample Temperature Monitoring Charts

Temperature Monitoring Charts (Last 30 Days)