Example HACCP Recipe and Flow Chart - Spaghetti Sauce

Receiving

Frozen Storage

Refrigerated Storage

Thawing

Ingredients:
Tomato Sauce
Spices
Vegetables
Ground Beef

Cooking - CCP

Cook ground beef to a minimum of 155ºF. Check temperature using a calibrated, sanitized, metal stemmed thermometer.

Serving

Cooking - CCP

Transfer remaining sauce to small stainless steel pots. Quick Chill using an ice bath. Stir frequently. Cool to 70ºF within 2 hours.

Continue cooling sauce from 70ºF to 41ºF within 4 additional hours in the ice bath or by transferring to shallow pans (4 inch max) in the walk in cooler. Stir frequently.

Reheating - CCP

Reheat sauce rapidly to 165ºF on the stove

CUTTING/PREPARATION

Wash hands thoroughly using hot, soapy water. Wash, rinse and sanitize all equipment & utensils. Wash vegetables under cold running potable water. Chop vegetables. Add spices & vegetables to sauce.

Cooking - CCP

Transfer hot cooked beef to sauce on the stove top. Cook to a minimum temperature of 135ºF. Cook sauce to a minimum internal temperature of 135ºF. Verify temperature using a calibrated, sanitized, metal stemmed thermometer.

Hot Holding - CCP

Transfer to the steam table for hot holding above 135ºF.

Serving

A Guide to Developing a HACCP Plan

HACCP

HAZARD ANALYSIS AND CRITICAL CONTROL POINTS

For Food Facilities

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HACCP stands for Hazard Analysis and Critical Control Point. HACCP is a system that identifies and monitors specific foodborne hazards-biological, chemical or physical - that can negatively affect the safety of a food product. This type of management system is completed through the analysis and control of these 3 hazards. HACCP methods can be integrated into the recipes and standard operating procedures of any size establishment. They have been applied in food processing plants, retail food stores, and food service operation. A food establishment's use of a HACCP requires the development of a HACCP plan.

DEVELOPING A HACCP PLAN

It is essential that the unique conditions within each facility be considered during the development of a HACCP plan. The education and training of all personnel is critical to the success and effectiveness of any HACCP plan. An effective HACCP plan must consider the following (7) principles:

1. **Conduct a Hazard Analysis:** A hazard may be biological (viral, bacterial), chemical (natural toxins, cleaning compounds, etc.) or physical (glass fragments, etc.). The likelihood of occurrence and severity of a hazard must be considered in the plan.

2. **Identify the Critical Control Points in Food Preparation:** A CCP is a step or procedure at which control can be applied and a food safety hazard can be prevented. In food preparation CCPs include cooking, chilling, specific sanitation procedures, product formulation control, prevention of cross contamination and certain aspects of employee and environmental hygiene.

3. **Establish Critical Limits for Preventive Measures Associated with each Identified CCP:** Each critical control point will have one or more preventive measures that must be properly controlled to ensure prevention, elimination or reduction of hazards to acceptable levels. The criteria most frequently used for establishing critical limits include: time, temperature, humidity , water activity, pH, acidity, preservatives, salt concentration, available chlorine and viscosity.

4. **Establish Procedures to Monitor CCPs:** Establish monitoring responsibilities for each critical control point in the operation. Examples of measurements for monitoring include visual observations, temperature, time, pH and water activity. When a deviation has occurred, corrective action must be taken.

5. **Establish the Corrective Action to be Taken When Monitoring Shows that a Critical Limit has been Exceeded:** The corrective action must determine what will happen with the food when a deviation has occurred, correct the cause of the loss of control and maintain records of corrective action.

6. **Establish Effective Record Keeping Systems that Document the HACCP System:** This principle requires the preparation and maintenance of a written HACCP plan. Proper record keeping will ensure that preventive monitoring occurs at critical control points.

7. **Establish Procedures to Verify that the HACCP System is Working:** Food Establishments must frequently review the HACCP plan, verify the plan is being correctly followed, review the CCP records and determine that correct risk management decisions and product dispositions are occurring. As the operations of the food establishment change, the HACCP plan must be modified and updated.

QUESTIONS TO CONSIDER WHEN CONDUCTING A HAZARD ANALYSIS

A. Facility Operations

B. Ingredients

C. Intrinsic Factors - Physical characteristics and composition (e.g. pH, moisture, acidity, water activity, preservatives) of the food during &and after processing.

D. Procedures used for processing

E. Facility Design

F. Equipment design and use

G. Packaging

H. Employee health, hygiene and education

I. Conditions of storage between packaging and the end user

J. Intended use

K. Intended consumer

https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/haccp-principles-application-guidelines#app-a

Contact the Department when considering a HACCP plan. An application, a review, and a possible variance maybe needed. Approval by the Department will be needed prior to implementation of the system, plan, and procedure.