

HACCP Worksheet – Sous Vide Sample

Critical Control Point (CCP)		Cooking
Critical Limit		<p>Beef 130°F for 112 minutes</p> <p>Chicken 136°F for 32 minutes</p> <p>Foie Graiss 135°F for 37 minutes</p> <p>Pork 140°F for 12 minutes</p> <p>Seasonal vegetables 135°F for 15 seconds</p>
Monitoring	Who	Food handler is responsible for monitoring cooking times and temperatures
	How	Cooking temperatures will be monitored by inserting a probe thermometer into product through thermocouple tape
	Frequency	<p>Cooking temperatures will be monitored at least twice per batch for each product that is cooked for 5 minutes or longer, i.e., once when internal critical limit is initially met and then at the end of the cooking time.</p> <p>Cooking temperatures will be monitored at least once per batch for each product that is cooked for less than 5 minutes.</p> <p>A timer will be used to ensure cooking for required timeframe</p>
Corrective Action		If products do not meet the required cooking temp/time, continue cooking until required time and internal temperature are met
Verification		Chef is responsible for verification of cooking logs at least once daily
Records		Cooking time and temperature will be documented on the cooking log and will be maintained on site for at least 6 months.
Critical Control Point (CCP)		Cooling

Critical Limit		<p>Cooling from 135°F to 41°F within 6 hours total time, including 135°F to 70°F within 2 hours.</p> <p>Continue cooling from 41°F to 34°F within 48 hours.</p>
Monitoring	Who	Food handler is responsible for monitoring cooling temperatures
	How	Cooling temperatures will be monitored by inserting a probe thermometer into product through thermocouple tape
	Frequency	<p>Cooling temperatures will be monitored hourly from 135°F to 41°F</p> <p>Cooling temperatures will continue to be monitored from 41°F to 34°F at 48 hours from the time the product reached 41°F</p>
Corrective Action		<p>If temperature is >70 °F and > 2 hours into cooling, discard product</p> <p>If temperature is >41 °F and >6 hours into cooling, discard product</p> <p>If product temperature >34°F and >48 hours from reaching 41°F but product met cooling to 41°F within 6 hours, the product can be removed from ROP and labeled for 7 days from time the product was bagged.</p>
Verification		Chef is responsible for verification of cooling logs at least once daily
Records		Cooling time/ temperature will be documented on cooling log and will be maintained on site for at least 6 months

Critical Control Point (CCP)		Cold Holding ROP product at processing facility and outlet facilities
Critical Limit		Cold holding temperature at 34°F, then at 41°F when removed from 34°F
Monitoring	Who	Food handler is responsible for monitoring cold holding temperatures
	How	Cold holding temperatures will be monitored by checking the external refrigeration temperature gauge against the data from the continuous electronic monitoring
	Frequency	Cold holding temperatures will be monitored at least twice daily

Corrective Action	<p>If ambient refrigeration temperatures >34°F, repair unit and measure food temperatures by inserting a probe thermometer into product through thermocouple tape.</p> <p>Relocate food with temperatures at 34°F or below to operable unit equipped with continuous electronic monitoring.</p> <p>For food with temperatures >34°F but <41°F, relocate food to refrigeration holding at 41°F and re-label food for up to a 72-hour shelf life from the last known temperature of 34°F.</p> <p>If food temperatures are >41°F, discard food.</p>
Verification	Chef is responsible for verification of refrigeration logs and continuous electronic monitoring at least once daily
Records	<p>Cold holding temperature (from external gauge) will be documented on refrigeration log at least twice daily and will be maintained on site for at least 6 months</p> <p>If applicable specify how often continuous electronic monitoring data will be downloaded (i.e. daily, weekly, etc.)</p> <p>Continuous electronic monitoring data will be maintained on site for at least 6 months</p>

Critical Control Point (CCP)		Cold Holding ROP product at processing facility and outlet facilities
Critical Limit		Shelf life 30 days if holding at 34 °F or 72 hours if product previously held at 34 °F is moved to 41°F.
Monitoring	Who	Food handler is responsible for monitoring shelf life
	How	Monitor shelf life by checking labels
	Frequency	Monitor shelf life at least daily
Corrective Action		If food has been held for >30 days at 34°F, discard. If food has been held for >72 hours at 41°F, discard.
Verification		

Records		Monitoring shelf life (labels) will be documented on the Food Safety Checklist and will be kept on site for at least 6 months
Critical Control Point (CCP)		Reheating (Required if reheating in ROP) Note: Reheating is not required if packaging and reheating for individual service only
Critical Limit		Food will be reheated to 165°F for at least 15 seconds within 2 hours
Monitoring	Who	Food handler is responsible for monitoring reheating time/ temperatures
	How	Reheating temperatures will be monitored by inserting probe thermometer through thermocouple tape into product
	Frequency	Reheating temperatures will be monitored at least once per batch
Corrective Action		If food temperature is <165°F and <2 hours continue reheating until required time and internal temperature met. If food temperature is <165°F and >2 hours, discard food.
Verification		Chef is responsible for verification of reheating logs at least once daily
Records		Reheating times/ temperatures will be documented on reheating log and will be maintained on site for at least 6 months