**HACCP Flow Chart for \_\_\_**Turkey sandwich \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **(enter food item)**

Your item may have additional CCPs, such as cooling and reheating. Be sure to include all relevant points in the process for your food item.

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| **Critical Control Points (CCP)** = points in the process where identified hazards can be prevented, eliminated, or reduced to safe levels | **Critical limits** (what must be met to prevent or eliminate the hazard, or reduce it to a safe level) | **Monitoring Procedures** (who will assure this is done, and how will they accomplish this? What should happen if the critical limit is not met?) |
| PurchasingThe turkey is purchased frozen so temperature 0 F | Deli turkeys need to be at a 0 F at all time  | Kitchen manager Recall can happen and send back to the company  |
| ReceivingIt should be received in temperature of 0 F | Turkey needs to be solid on time received to be accepted | Kitchen manager Reject the order  |
| StorageStored in the freezer 0 F | Stored at freezer at 0 F  | Kitchen manager and the cook If the critical limits the food items will be thrown away  |
| PrepI am thawing by moving the deli turkey from the freezer to the refrigerator the night before. Preparing time should be within 30 minutes and stored in the refrigerator until the time of serving.  | Keep it in the refrigerator at lower than 41 F untie the time of serving  | The cook could watch the timing not to exceed the 30 minutes If it is not met, they need to put it back to the fridge. Thirty minutes is this kitchen stander, so there is time to save it, so they do not need to west. |
| CookingNo cooking required  | No cooking required  | No cooking required  |
| Holding/ServingHold in the refrigerator until the time of service Not more than 30 minutes left out.  | Holding at lower than 41 F Serving within 30 minutes or return to the refrigerator  | Cook is responsible for serving and monitoring. The timing set to 30 minutes to be used as a way to save from the west because it is way less than the stander.If it is left more than 4 hours will be thrown away  |