

HACCP PLAN & FORMS
For Vacuum Packaging, Cook Chill & Sous Vide

Facility Information:

Contact Person:

Phone Number:

Date:

HACCP TEAM MEMBERS

NAME	TITLE/ROLE

1. Name the menu item(s), ingredients and the special process for which the HACCP plan is being submitted:

If using ROP for cooking fish or selling foods in ROP packaging to consumers, a scheduled process will be required from a food processing authority

Menu Item	Process	Ingredients
Example: Beef Brisket	Cook sous vide	Beef, water, cider, salt, sugar, peppercorns and bay leaves.
Example: Ground Beef	Vacuum Packaging	Raw Ground Beef

2. List all materials and equipment involved in the process.

EQUIPMENT LIST (Include make, model or specification sheet)

- Circulator: _____
- Temperature Monitor/Data Logger: _____
- Refrigerators: _____
- Thermometers: _____
- Vacuum Packager: _____
- Sous vide bags: _____
- Other: _____

3. If vacuum packaging raw meat, raw poultry or raw vegetables for storage at 41°F or less for up to 30 days, and food will be removed from ROP prior to cooking, a HACCP plan is required but no flow chart is needed. Refrigerated product stored past 30 days must be discarded. Product may be frozen for any length of time after packaging so long as labeling can indicate the date packaged, frozen, pulled and date to be discarded.

If using Sous Vide or Cook Chill, please attach flow diagrams by menu item, ROP process or specific food type, identifying Critical Control Points (CCPs). Start the flow diagram when the food is received into your facility and end when food is served to the consumer. Be sure to indicate at which step the food will be removed from ROP packaging. See the example on page 8.

4. For Sous Vide or Cook-Chill Only: (skip this step and go to Step 5 if you are not using sous vide or cook chill).

Control Points in the ROP process are the steps in the flow of food from receiving to service.

Critical Control Points are steps that, when done correctly, can control the possibility of a food borne illness outbreak. An example is cooking chicken to an internal temperature of 165°F so Salmonella bacteria are destroyed OR rapidly cooling cooked products from 120°F to 70°F in 2 hours and from 70°F to 41°F in an additional 4 hours so Clostridium perfringens do not have an opportunity to grow.

Typically cooking, cooling, and cold storage following ROP are CCPs. Reheating is also a CCP if the food is being reheated for hot holding and not immediate service.

Critical Limits are the maximum or minimum value to which physical, biological or chemical parameters must be controlled at a CCP to minimize the risk of a foodborne illness outbreak. An example is cooking chicken to **165°F** or cold holding product at **41°F** or below.

Corrective Actions are what is done to correct a step that's gone out of control. An example would be to continue to cook chicken temped at **145°F to 165°F** OR discarding the sous vide products that have exceeded their labeled shelf life.

Process Steps and Critical Control Points:

A. Describe your process for preparing the food item from receiving to service.

B. Describe your cooking process for each food.

a) What are the final cooking temperatures* for each item?

**For example: Beef 140°F for 12 minutes; Chicken: 165°F for 15 seconds*

b) Who takes the cooking temperatures and how often?

c) What is the corrective action if the ROP product does not meet minimum cooking temperatures?

C. Describe how you will cool* your ROP products.

**Standard parameters: 135°F to 70°F in 2 hours or less; 70°F to 41°F in an additional 4 hours or less. If desired, to 34°F in an additional 48 hours.*

a) Who takes the cooling temperatures and how often?

b) What is the corrective action if the ROP product does not meet minimum cooling temperatures?

D. What temperature will you keep ROP products at once ready for storage?

a) How long will you keep stored products? Up to 7 days at 41°F or less or up to 30 days at 34°F or less?

b) Sous vide and cook chill products must be held in a refrigeration unit that is equipped with an electronic system that continuously monitors time and temperature and is visually examined for proper operation twice daily. How will you monitor the refrigerator/freezer?

c) If transported off-site to a satellite location of the same business entity, verifiable electronic monitoring devices must be used to ensure that times and temperatures are monitored during transportation. How will you do this?

E. Describe how you will reheat the ROP food.

a) Will the food be hot held or immediately served?

F. Where are your cooking, cooling and storage logs/data kept?

5. Attach copies of all logs to be used for record keeping. There must be a log for each CCP listed in Step #4.

6. Describe how food, once packaged, will be labeled so the package shall be prominently and conspicuously labeled using an indelible marker (or another approved method) on the principal display panel in bold type on a contrasting background, with:

- a. Product name.
- b. Temperature to maintain food at (41°F or 34°F).
- c. Date item was vacuum sealed.
- d. Date item must be discarded by if not served for on-premises consumption, or consumed if served or sold:
 - Up to 30 days stored at 41°F or less for raw meat, raw poultry, raw fruit or raw vegetables.
 - Up to 7 days stored at 41°F or less for cooked product.
 - Up to 30 days stored at 34°F or less for cooked product.
 - Frozen indefinitely.
- e. If frozen for any length of time after packaging: date packaged, date frozen, date pulled and discard date.

Attach label if available.

7. Describe or attach operational procedures that:

- a. Prohibit bare hand contact with ready-to-eat foods:

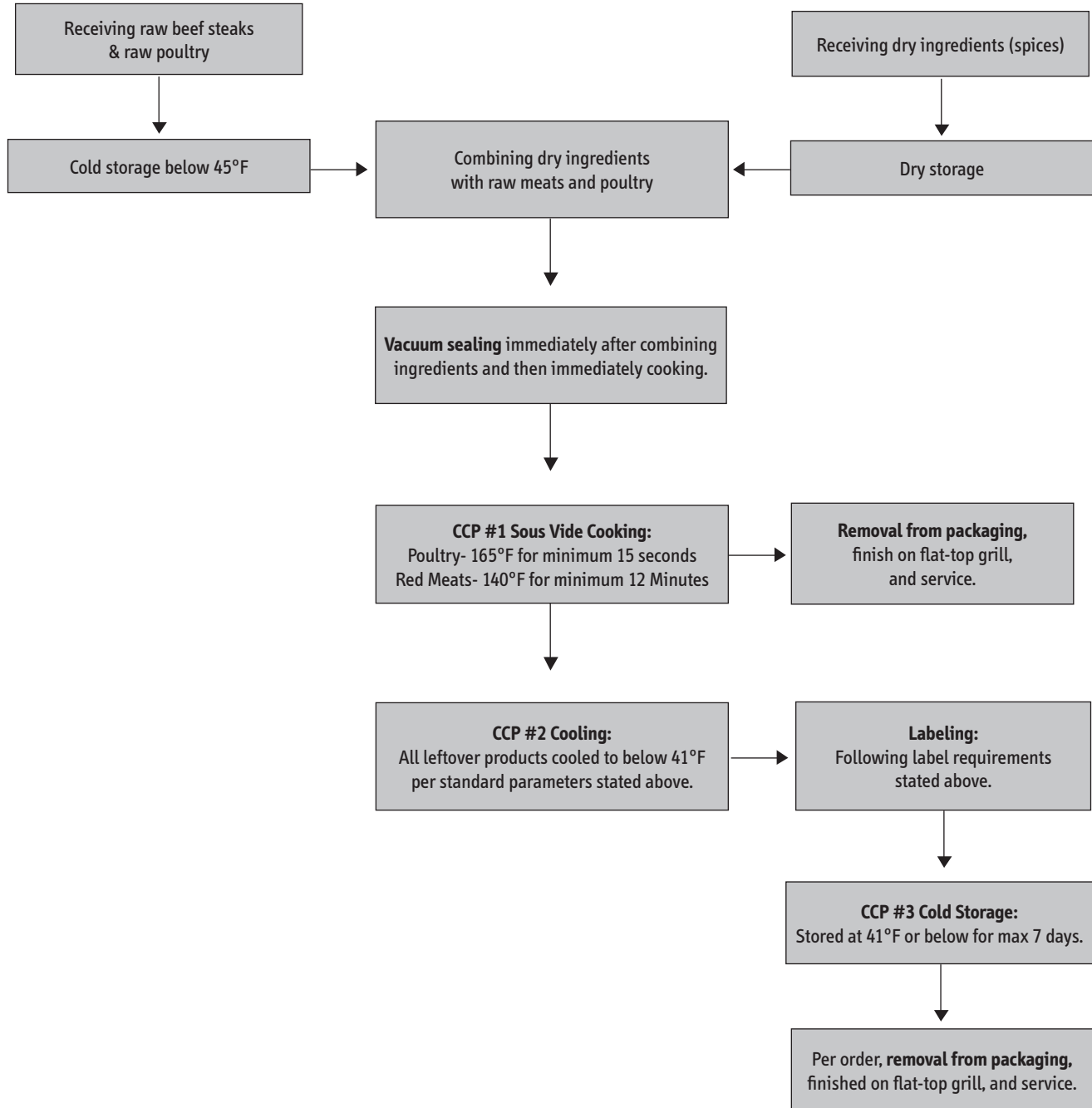
- b. Identify a designated work area and the physical barriers or methods used to prevent cross-contamination:

c. Describe how access to the processing equipment is limited to responsible trained personnel familiar with the potential hazards of the operation:

d. Delineate cleaning and sanitation procedures for food contact surfaces:

8. Describe/attach the training program that ensures that food employees and supervisors involved in the reduced oxygen packaging operation understand the concepts required for a safe operation, equipment and facilities, and any food safety issues of concern:

FLOW DIAGRAM SAMPLE



Verified by (Name)

Signature

Date

Request for Waiver to Allow Reduced Oxygen Packaging (ROP)

Refrigeration / Freezer Log

Instructions: The designated foodservice employee must record the location or description of holding unit, date, time, air temperature, corrective action, and initials on this Log on daily bases. Chef or manager must verify that foodservice workers have taken the required temperatures by visually monitoring food workers during their shift, and must review, initial, and date this log daily. This log should be maintained for a minimum of 6 months.

Location/ Unit Description	Date	Time	Temp	Corrective Action	Initials	Verified By

Request for Waiver to Allow Reduced Oxygen Packaging (ROP)

Product Date/Label Log

Instructions: The designated foodservice employee must check the date and label of vacuum packaged products and ensure they do not exceed the use-by date. The employee must record daily date and time the product label is checked, any corrective action, and initial on this Log. Chef or manager must verify that foodservice workers have checked ROP product dates and labels by visually monitoring food workers during their shift, and must review, initial and date this log daily. This log should be maintained on file for a minimum of 6 months.

Location/ Unit Description	Date	Time	Past Use-By Date?	Corrective Action	Initials	Verified By

Request for Waiver to Allow Reduced Oxygen Packaging (ROP)

Thermometer Validation Log

Instructions: The designated foodservice employee(s) must record the validation temperature and corrective action taken each time a thermometer is validated. Accuracy of thermometers will be validated using slurry ice water. The Chef or manager must verify that foodservice employees are using and validating thermometers properly by making visual observations of employee activities during all hours of operation. The supervisor must review and initial the log daily. This log should be maintained for a minimum of 6 months.

Date	Time	Thermometer ID#	Method Used (Ice Slurry)	Thermometer Reading	Accurate (Yes/No)	Corrective Action	Initials	Verified By

Request for Waiver to Allow Reduced Oxygen Packaging (ROP)

Cooking and Reheating Temperature Log

Instructions: Record product name, time, the temperatures/times taken, and any corrective action taken on this form. The supervisor of the food operation will verify that food workers have taken the required cooking temperatures by visually monitoring food workers and preparation procedures during the shift and reviewing, initialing, and dating this log daily. This log should be maintained for a minimum of 6 months.

Date	Time	Food Item	Internal Temp/Time	Internal Temp/Time	Corrective Action Taken	Initials	Verified By

Request for Waiver to Allow Reduced Oxygen Packaging (ROP)

Cooling Temperature Log

Instructions: Record temperatures every hour during the cooling cycle. Record corrective actions, if applicable. The Chef or manager of the food operation will verify that the designated food worker is cooling food properly by visually monitoring the food worker during the shift and reviewing, initialing, and dating the log daily. This log must be maintained for a minimum of 6 months.

Date	Food Item	Time/Temp	Time/Temp	Time/Temp	Corrective Action Taken	Initials	Verified By

For Department Use Only:

Date Approved: _____

Approved by: _____

Special considerations for approval: