

FOOD SAFETY PLAN

■ RED - CRITICAL CONTROL POINTS

NO COOK

RECEIVING ¹

Approved Suppliers

STORAGE ²

-18°C to 4°C

PREPARATION ²

Good Hygiene
Gloves, Utensils
Sanitized Equipment
Thaw in Fridge
Cool to 4°C Within 2
Hours Total Time

COLD HOLDING ²

4°C

LEFT OVERS



COLD STORAGE ²

4°C

COLD HOLDING ²

4°C

NO LEFTOVERS

after 72 hours

COOK - SERVE

RECEIVING

Approved Suppliers

STORAGE

-18°C to 4°C

THAW / PREPARATION

Good Hygiene
Sanitized Equipment

COOK ³

74°C

HOT HOLDING ²

60°C

LEFT OVERS ⁴

60°C → 20°C 2 hours
20°C → 4°C 4 hours

STORAGE ²

4°C

REHEAT ³

to 74°C quickly

NO LEFTOVERS

COOK - CHILL

RECEIVING

Approved Suppliers

STORAGE

-18°C to 4°C

THAW / PREPARATION

Good Hygiene
Sanitized Equipment

COOK ³

74°C

COOL ⁴

60°C → 20°C 2 hours
20°C → 4°C 4 hours

STORAGE ²

4°C

REHEAT ³

to 74°C quickly

HOT HOLDING ²

60°C

NO LEFTOVERS

CORRECTIVE ACTION - IF FAIL TO MEET LIMITS

¹ Refuse product if damaged, not cold (4°C), not from approved source.

² Discard

³ Continue cooking until 74°C.

⁴ Reheat to 74°C and cool – only once.



FOOD SAFETY PLAN

ESTABLISHMENT NAME: Phood - R - Us

ADDRESS: 123 - 456 Avenue

DATE: 30 Jan 02

MENU ITEMS

NO COOK

Deli Sandwiches
 Tuna Salad Sand.
 Chicken salad Sand.
 Organic spinach salad
 wild salmon salad
 Ceasar salad
 Chicken salad

COOK - SERVE

Deluxe Burger
 Grilled Ham & Cheese
 Bacon & Eggs
 Hot Turkey & Gravy
 Smokin Chili
 Home Style Beef Stew
 Beanie weanie
 wild salmon Platter
 Rice pilaf
 Seafood Medley Sauce
 Beef Stew
 1/2 Chicken Dinner

COOK - CHILL

Potato Salad
 Roast Turkey
 Broiled Salmon
 Smokin Chili
 Beef Stew
 Steamed Rice
 Seafood Medley Base
 Cheese Cakes
 Coconut Creme Pie Home
 style
 Roast Chicken

EXAMPLES