Sous Vide HACCP Plan Submission Checklist

The following items are the minimum required support documentation for a sous vide HACCP Plan. Plans submitted without the items listed below will not be accepted. If following 2013 Food Code Regulation 3-502.12, no waiver application is required. If proposing any other method, a waiver application is required.

□ List of equipment and materials used in the special process, i.e., vacuum sealing machines, continuous electronic monitoring, etc.

□ List of all ingredients/menu items used in the special process. Ingredient proportions are not necessary.

□ Hazard Analysis Worksheet including all of the hazards of concern for your process

□ Detailed Process Flow Diagram including all Critical Control Points (CCPs). Diagram must address each step in the preparation of the food(s) used in a special process

□ HACCP Worksheet for all Critical Control Points listed in the Process Flow Diagram

□ Training program or plan detailing topics and methods of training and Training Log

□ Labeling Standard Operating Procedure

□ Hand Washing SOP

□ Eliminating Bare Hand Contact with ROP Foods SOP

□ Cooking SOP and Cooking Log

□ Cooling SOP and Cooling Log

□ Cold Holding SOP and Refrigeration Log (Includes continuous monitoring and logging)

□ Hot Holding SOP and Hot Holding Log (only if holding in the bag)

□ Reheating SOP and Reheating Log (only if reheating bulk portions in the bag)

□ Thermometer Use and Calibration SOP and Thermometer Calibration Log

□ Cleaning and Sanitizing SOP

□ Personal Hygiene SOP

□ Transporting SOP and Transport Log (only if transporting ROP product to another outlet)

□ Employee Health Policy



Flathead City-County Health Department

Environmental Health Services

1035 1st Avenue West

Kalispell, MT 59901

www.flatheadhealth.org

406.751.8130