The following is a template for a 2 barrier ROP plan.

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| --- | --- | --- | --- | --- | --- | --- | --- |
| Minimum Required CCPs | Required Critical Limits | Monitoring | | | Corrective Action | Records | Verification |
| Who | How | Frequency |
| Cold Holding of ROP products at processing facility (and outlet facilities if applicable) | Temperature  (i.e. 41 °F or below; first barrier)  Demonstrate at least one additional barrier per 2013 FDA Food Code 3-502-12 or provide variance | The (job title) is responsible for monitoring cold holding temperatures | Monitor ambient refrigeration temperatures by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  Supply process authority approval if required | Cold holding temperature will be monitored at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | If equipment is not holding at 41°F or below, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  If unit is not operating properly, check food temperature by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  If food temperature is greater than 41°F, \_\_\_\_\_\_\_\_\_\_\_\_\_\_. | Cold holding temperatures will be documented on \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and will be maintained on site for at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. | The (job title) will verify the \_\_\_\_\_\_\_\_\_\_\_ at least \_\_\_\_\_\_\_\_\_\_. |
| Shelf Life (not to exceed 30 days unless frozen) | The (job title) is responsible for monitoring shelf life | Shelf life will be monitored by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Date labels on product will be checked \_\_\_\_\_\_\_\_\_\_\_ | If food held for greater than 14 days, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Monitoring shelf life (labels) will be documented on the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and will be kept on site for at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | The (job title) will verify the \_\_\_\_\_\_\_\_\_\_\_ at least \_\_\_\_\_\_\_\_\_\_. |
| Cooling (required for 2 barrier ready to eat ROP products) | Cooling from ambient to 41 °F within 4 hours | The (job title) is responsible for monitoring cooling | Monitor cooling temperatures by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Cooling temperature will be monitored \_\_\_\_\_\_\_\_\_\_\_ | If ready to eat ROP products are not cooled from ambient to 41 °F within 4 hours, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Monitoring of cooling temperatures will be documented on the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_and will be maintained on site for at least \_\_\_\_\_\_\_\_\_\_\_\_. | The (job title) will verify the \_\_\_\_\_\_\_\_\_ at least \_\_\_\_\_\_\_\_\_\_\_ |



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