

## Suggested Immediate Corrective Actions and Intervention Strategies for Achieving Long-Term Compliance of Out-of-Control Procedures

Out-of-Control Procedure	Associated Hazards	Immediate Correction Action(s)	Intervention Strategies for Achieving Long-term Compliance
Bare Hand Contact with RTE Food	Bacteria, Parasites, and Viruses via Fecal-oral Route	Conduct Hazard Analysis. See participant manual for additional guidance.	RCP, Train Employees, SOP/HACCP Development
Cold Holding	Vegetative Bacteria, Toxin-forming and Spore-forming Bacteria, Scrombrotoxin (Finfish)	Conduct Hazard Analysis. See participant manual for additional guidance.	Change Equipment, RCP, Train Employees, Develop SOP/HACCP/Recipe
Contaminated Equipment	Bacteria, Parasites, and Viruses	Clean and Sanitize Equipment; Discard or Reheat RTE Food.	Train Employees, Change Equipment or Layout, Develop SOP
Cooking	Vegetative Bacteria, Parasites, and Possibly Viruses	Continue Cooking to Proper Temperature.	Change Equipment, RCP, Train Employees, Develop SOP/HACCP/Recipe
Cooling	Toxin-forming and Spore-forming Bacteria	Conduct Hazard Analysis. See participant manual for additional guidance.	Change Equipment, RCP, Train Employees, Develop SOP/HACCP/Recipe
Cross-Contamination of RTE Foods with Raw Animal Foods	Bacteria, Parasites, and Possibly Viruses	Discard or Reheat RTE Food.	Change Equipment Layout, RCP, Train Employees, Develop SOP/HACCP/Recipe
Food Source/ Sound Condition	Bacteria/Parasites/ Viruses/Scombrotoxin/ Ciguatera Toxin	Reject or Discard.	Change Buyer Specifications, Train Employees
Freezing to Control Parasites	Parasites	Freeze Immediately; Discard; or Cook.	Change Buyer Specifications, RCP, Develop SOP/HACCP/Recipe, Change Equipment, Train Employees
Handwashing	Bacteria, Viruses, and Parasites	Wash Hands Immediately; Conduct Hazard Analysis. See participant manual for additional guidance.	Change Equipment Layout, Train Employees, RCP, Develop SOP/HACCP
Hot Holding	Toxin-forming and Spore-forming Bacteria	Conduct Hazard Analysis. See participant manual for additional guidance.	Change Equipment, RCP, Train Employees, Develop SOP/HACCP/Recipe
Receiving Temperatures	Scombrotoxin, Bacteria	Reject or Discard.	Change Buyer Specifications, Train Employees, Develop SOP/HACCP/Recipe
Reheating for Hot Holding	Vegetative Bacteria; Toxin-forming and Spore-forming Bacteria	Conduct Hazard Analysis. See participant manual for additional guidance.	Change Equipment, RCP, Train Employees, Develop SOP/HACCP/Recipe