**HACCP WORKSHEET SAMPLE**

**Process: Acidified Rice** **Restaurant Name and Location:**

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| **Hazards** |  |
| **Hazards** |  | **Critical Control Point (List only CCP’s)** | **Critical Limits** | **Monitoring** | **Corrective Actions** | **Verification** | **Records** |
| Bacillus CereusStaph Aureus |  | CCP1: Acidification of cooked sushi rice | Acidify to maintain a pH of 4.2 or less | Cook will measure pH or each batch with calibrated pH meter and record on log | If pH above 4.2, add more vinegar, re-test until 4.2 or less, record on batch log | Manger reviews/initials logs a on a daily basis | Corrective action and temperature logs maintained for 1 year |
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|  | Prerequisite Programs: 1. SOP-pH/thermometer Calibration
2. SOP-Handwashing, Employee Health, Bare Hand Contact, Cooking, Cooling/Reheating (if applicable)

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