**The following table is a template for a cook chill HACCP worksheet.**

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| --- | --- | --- | --- | --- | --- | --- | --- |
| Critical  Control Points | Critical Limits | Monitoring | | | Corrective Actions | Records | Verification |
| Who | How | Frequency |
| Cooking | Beef 145°F for 15 seconds **or** \_\_\_\_\_\_°F for \_\_\_\_\_\_\_ minutes  Chicken 165°F for 15 seconds **or** \_\_\_\_\_\_°F for \_\_\_\_\_\_\_ minutes  Pork 155°F for 15 seconds **or** \_\_\_\_\_\_°F for \_\_\_\_\_\_\_ minutes  Vegetables 135°F for 15 seconds **or** \_\_\_\_\_\_°F for \_\_\_\_\_\_\_ minutes | The (job title) is responsible for monitoring cooking times and temperatures | Cooking temperatures will be monitored by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Cooking temperatures will be monitored at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | If products do not meet the required cooking temp/time, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Cooking time and temperature will be documented on the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_and will be maintained on site for at least \_\_\_\_\_\_\_\_\_\_\_\_. | The (job title) is responsible for verification of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| Bagging | Ensure food is bagged at temperature of ≥135°F | The (job title) is responsible for monitoring bagging temperatures | Bagging temperatures will be monitored by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Bagging temperatures will be monitored at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | If product temperature is <135 °F during bagging, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Bagging temperature will be documented on the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and will be maintained on site for at least \_\_\_\_\_\_\_\_\_\_\_\_. | The (job title) is responsible for verification of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

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| --- | --- | --- | --- | --- | --- | --- | --- |
| Cooling | Cooling from 135°F to 41°F within 6 hours total time, including 135°F to 70°F within 2 hours.  **AND**  Continue cooling from 41°F to 34°F within 48 hours | The (job title) is responsible for monitoring cooling temperatures | Cooling temperatures will be monitored by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Cooling temperatures will be monitored from 135°F to 41°F at least \_\_\_\_\_\_\_\_\_\_\_  **AND**  Cooling temperatures will continue to be monitored from 41°F to 34°F at \_\_\_\_\_\_\_\_\_\_\_ from the time the product reached 41°F | If temperature is >70 °F and > 2 hours into cooling , \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  If temperature is >41 °F and >6 hours into cooling, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  **AND**  If product temperature >38°F and >48 hours into cooling but product met cooling to 41°F within 6 hours, the product can \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Cooling time/ temperature will be documented on \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and will be maintained on site for \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | The (job title) is responsible for verification of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| Cold Holding ROP Product at processing facility and outlet facilies | Cold holding temperature at 34°F , then at 41°F when removed from 34°F  **OR**  Cold holding temperature at 41°F for 7 days | The (job title) is responsible for monitoring cold holding temperatures | Cold holding temperatures will be monitored by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Cold holding temperatures will be monitored at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | If ambient refrigeration temperatures >34°F, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and measure food temperatures by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.  Relocate food with temperatures at 34°F or below to operable unit.  For food with temperatures >34°F but <41°F, relocate to 41°F and label for \_\_\_\_\_\_\_\_\_\_\_\_  (not to exceed 30 days total)  **OR**  If food temperatures >41°F, \_\_\_\_\_\_\_\_\_\_\_\_  \_\_\_\_\_\_\_\_\_\_\_\_ | Cold holding temperature (from external gauge) will be documented on \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and will be maintained on site for at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  If applicable specify how often continuous electronic monitoring data will be downloaded  Continuous electronic monitoring data will be maintained on site for at least \_\_\_\_\_\_\_\_\_\_\_\_ | The (job title) is responsible for verification of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and continuous electronic monitoring at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| Cold Holding ROP product at processing facility and outlet facilities | Shelf life 30 days if holding at 34°F  **OR**  Shelf life 7 days if holding at 41°F | The (job title) is responsible for monitoring shelf life | Monitor shelf life by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Monitor shelf life at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | If food has been held for >30 days at 34°F, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. If food has been held for 7 days at 41°F, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.  If food has been held for >7 days at 41°F, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. | Monitoring shelf life (labels) will be documented on the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and will be kept on site for at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | The (job title) is responsible for verification of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| Reheating (Required if reheating in ROP)  Note: Reheating is not required if packaging and reheating for individual service only | Food will be reheated to 165°F for at least 15 seconds within 2 hours | The (job title) is responsible for monitoring reheating time/ temperatures | Reheating temperatures will be monitored by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Reheating temperatures will be monitored at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | If food temperature is <165°F and <2 hours, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  If food temperature is <165°F and >2 hours\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | Reheating times/ temperatures will be documented on \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and will be maintained on site for at least \_\_\_\_\_\_\_\_\_\_\_\_ | The (job title) is responsible for verification of \_\_\_\_\_\_\_\_\_\_\_\_\_at least \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |



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