**The following table is an example of 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  Chicken 165°F for 15 seconds  Pork 155°F for 15 seconds  Seasonal vegetables 135°F for 15 seconds | Food handler is responsible for monitoring cooking times and temperatures | Cooking temperatures will be monitored by measuring internal temperatures with a probe thermometer | Cooking temperatures will be monitored at least once per batch | If products do not meet the required cooking temp/time, continue cooking until required time and internal temperature are met | Cooking time and temperature will be documented on the cooking log and will be maintained on site for at least 6 months. | Chef is responsible for verification of cooking logs at least once daily |
| Bagging | Ensure food is bagged at temperature of ≥135°F | Food handler is responsible for monitoring bagging temperatures | Bagging temperatures will be monitored by measuring internal temperatures with a probe thermometer | Bagging temperatures will be monitored by taking temperatures of 3 bags: the first, middle, and final bag of each batch | If product temperature is <135°F during bagging, reheat all bagged product to 165°F within 2 hours. Reheating can only be done once.  Any product that cannot be reheated must be discarded or if product has already been reheated once and the product temperature drops below 135°F during bagging, the product must be discarded. | Bagging temperature will be documented on the cooking log and will be maintained on site for at least 6 months. | Chef is responsible for verification of bagging logs at least once daily |

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| --- | --- | --- | --- | --- | --- | --- | --- |
| Critical Control Points | Critical Limits | Monitoring | | | Corrective Actions | Records | Verification |
| Who | How | Frequency |
| Cooling | Cooling from 135°F to 41°F within 6 hours total time, including 135°F to 70°F within 2 hours.  Continue cooling from 41°F to 34°F within 48 hours. | Food handler is responsible for monitoring cooling temperatures | Cooling temperatures will be monitored by folding a bag over the probe thermometer | Cooling temperatures will be monitored hourly from 135°F to 41°F  Cooling temperatures will continue to be monitored from 41°F to 34°F at 48 hours from the time the product reached 41°F | If temperature is >70 °F and > 2 hours into cooling , discard product  If temperature is >41 °F and >6 hours into cooling, discard product  If product temperature >34°F and >48 hours from reaching 41°F but product met cooling to 41°F within 6 hours, the product can be labeled for 7 days from time the product initially reached 41°F | Cooling time/ temperature will be documented on cooling log and will be maintained on site for at least 6 months | Chef is responsible for verification of cooling logs at least once daily |

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| --- | --- | --- | --- | --- | --- | --- | --- |
| Critical Control Points | Critical Limits | Monitoring | | | Corrective Actions | Records | Verification |
| Who | How | Frequency |
| Cold Holding ROP product at processing facility and outlet facilities  Critical Control Points | Cold holding temperature at 34°F , then at 41°F when removed from 34°F | Food handler is responsible for monitoring cold holding temperatures | Cold holding temperatures will be monitored by checking the external refrigeration temperature gauge against the data from the continuous electronic monitoring | Cold holding temperatures will be monitored at least twice daily | If ambient refrigeration temperatures >34°F, repair unit and measure food temperatures by folding bags over probe thermometer.  Relocate food with temperatures at 34°F or below to operable unit.  For food with temperatures >34°F but <41°F, relocate food to refrigeration holding at 41°F and re-label food for up to a 7 day shelf life from the last known temperature of 34°F (but cannot exceed 30 days total shelf life).  If food temperatures are >41°F, discard food. | Cold holding temperature (from external gauge) will be documented on refrigeration log at least twice daily and will be maintained on site for at least 6 months  If applicable specify how often continuous electronic monitoring data will be downloaded (i.e. daily, weekly, etc.)  Continuous electronic monitoring data will be maintained on site for at least 6 months | Chef is responsible for verification of refrigeration logs and continuous electronic monitoring at least once daily |
| Critical Limits | Monitoring | | | Corrective Actions | Records | Verification |
| Shelf Life | Who | How | Frequency |
| Shelf life 30 days if holding at 34 °F or 7 days if product previously held at 34 °F is moved to 41°F. | Food handler is responsible for monitoring shelf life | Monitor shelf life by checking labels | Monitor shelf life by checking labels daily | If food has been held for >30 days at 34°F, discard. If food has been held for >72 hours at 41°F, discard. | Monitoring shelf life (labels) will be documented on a shelf life log and will be kept on site for at least 6 months | Chef is responsible for verification of shelf life log at least once daily |
| 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 | Food handler is responsible for monitoring reheating time/ temperatures | Reheating temperatures will be monitored by folding bag over probe thermometer | Reheating temperatures will be monitored at least once per batch | If food temperature is <165°F and <2 hours continue reheating until required time and internal temperature met.  If food temperature is <165°F and >2 hours, discard food. | Reheating times/ temperatures will be documented on reheating log and will be maintained on site for at least 6 months | Chef is responsible for verification of reheating logs at least once daily |



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