The following table is an example of a sous vide HACCP worksheet.

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| --- | --- | --- | --- | --- | --- |
| CriticalControl Points | Critical Limits | Monitoring | Corrective Actions | Records | Verification |
| Who | How | Frequency |
| Cooking | Beef 130°F for 112 minutesChicken 136°F for 32 minutesFoie Grais 135°F for 37 minutesPork 140°F for 12 minutesSeasonal vegetables 135°F for 15 seconds | Food handler is responsible for monitoring cooking times and temperatures | Cooking temperatures will be monitored by inserting a probe thermometer into product through thermocouple tape | Cooking temperatures will be monitored at least twice per batch for each product, i.e., once when internal critical limit is initially met and then at the end of the cooking time | 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 |
| 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 inserting a probe thermometer into product through thermocouple tape | 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 productIf temperature is >41 °F and >6 hours into cooling, discard productIf 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 |
| Cold Holding ROP product at processing facility and outlet facilities | 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 inserting a probe thermometer into product through thermocouple tape. 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 day 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 monthsIf 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 |
| Shelf Life | 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 at least daily  | If food has been held for >30 days at 34°F, discard. If food has been held for >7 days at 41°F, discard. | Monitoring shelf life (labels) will be documented on an expiration log and will be kept on site for at least 6 months | Chef is responsible for verification of expiration 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 inserting probe thermometer through thermocouple tape into product | 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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