The following is an example of a 2 Barrier ROP Plan.

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| --- | --- | --- | --- | --- | --- | --- | --- |
| Minimum Required CCPs | Required Critical Limits | Monitoring | | | Corrective Action | Records | Verification |
| Who | How | Frequency |
| Cold Holding of ROP products at processing facility (and outlet facilities if applicable) | Temperature  (i.e. 41 °F or below. First barrier)  Demonstrate one other additional barrier as part of the plan:  Water activity of 0.91 or <  pH 4.6 or <  Meat/Poultry cured at a food processing plant regulated by USDA regulation.  Is a food with high level of competing organisms (raw meat, raw poultry, or raw vegetables) | Food handler is responsible for monitoring cold holding temperatures | Monitor ambient refrigeration temperatures by checking external gauge or internal thermometer of unit  Provide process authority review for water activity/pH. | Cold holding temperature will be monitored at least once daily | If equipment is not holding at 41°F or below, repair equipment and relocate food until unit is holding at 41°F or below.  If unit is not operating properly, check food temperature by placing probe in between 2 bags of ROP food.  If food temperature is greater than 41°F, discard food. | Cold holding temperatures will be documented on refrigeration log and will be maintained on site for at least 6 months. | The chef will verify the refrigeration log at least once daily. |
| Shelf Life (not exceeding 30 days unless frozen) | Person in charge is responsible for monitoring shelf life | Shelf life will be monitored by checking date labels on product | Date labels on product will be checked daily | If food held for greater than 30 days, discard food | Monitoring shelf life (labels) will be documented on the shelf life log and will be kept on site for at least 6 months | The chef will verify the refrigeration log at least once daily |
| Cooling (required for 2 barrier ready to eat ROP products) | Cooling from ambient to 41 °F within 4 hours | Food handler is responsible for monitoring cooling | Monitor cooling by folding the bag over a probe thermometer | Monitor cooling temperature hourly | If ready to eat ROP products are not cooled from ambient to 41 °F within 4 hours, discard food | Cooling log will be used to document temperatures during cooling and will be maintained on site for at least 6 months. | The chef will verify the cooling log at least once daily. |



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