The following table is a template for a sous vide HACCP worksheet.

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| --- | --- | --- | --- | --- | --- |
| Critical Control Points | Critical Limits | Monitoring | Corrective Actions | Records | Verification |
| Who | How | Frequency |
| Cooking | Beef \_\_\_\_°F for \_\_\_\_\_\_ minutesChicken \_\_\_\_°F for \_\_\_\_ minutesPork \_\_\_\_°F for \_\_\_\_\_ minutesSeasonal vegetables \_\_\_\_\_°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 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ for each product | 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 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| 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 24 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 **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 >34°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 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |

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| 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**OR**Cold holding temperature at 41° F for no > than 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, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**OR**If ambient refrigeration temperatures >41°F, \_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_and measure food temperatures by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.  Relocate food with temperatures at 41°F or below to operable unit. For food with 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 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| 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.**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, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. | 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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