

NEW YORK STATE DEPARTMENT OF HEALTH GENERIC HACCP PLAN FOR:

**THICK MEATS**

<u>Flow Process</u>	<u>Hazard</u>	<u>Degree of Concern (Critical Control Point)</u>	<u>Criteria for Control</u>	<u>Monitor and Verify (Monitoring Procedure)</u>	<u>Action to take if Criteria are not Met</u>
Raw Product	Contamination with Salmonella C. perfringens and other pathogens.		Approved source and microbiological status.	Acknowledge potential contamination and consider in subsequent steps, monitor supplies for quality.	Discard or return to purveyor if quality unacceptable.
Thaw	Incomplete thawing can lead to insufficient cooking and microbe survival. Holding thawed items at room temperature for a few hours or in refrigerator for several days can lead to bacterial growth.		Use approved methods for thawing: thaw completely. Minimize time between thawing and cooking.	Observe thawing method. Do not use until completely thawed. Assure prompt cooking.	Modify thaw procedure: continue to thaw, if frozen. Discard products of questionable quality.
Cook	Microorganisms survive in rare and medium rare cooked meat: spores survive: can be heat activated to vegetative growth during cooling.	<b>CCP</b>	Cook Beef >130 F, Pork >150 F, Poultry > 165 F.	Measure temperature at geometric center.	Continue cooking process.
Reduce Volume	Introduction of microorganisms from cross contamination and workers hands.		Prevent hand contact. Clean and sanitize equipment & utensils prior to this step. Reduce volume if cooking rate below cannot be achieved. Monitor for ill food workers. Protect food from contamination.	Observe if product is touched by bare hands or exposed to raw food contamination and if equipment has been cleaned and sanitized, exclude ill food workers.	Modify procedure. Discard if product contaminated or does not cool to 45 F within 6 hrs.
Cool	Growth of microorganisms in meats held between 120 F and 45 F.	<b>CCP</b>	Cool rapidly and individually on racks in refrigerator with circulating air; refrigerator air temperature <45 F cooling rates 120 F to 70 F < 2 hrs.; 70 F to 45 F < 4hrs. (4" thick &/or 6 lbs.)	Measure temperature at 2 hrs. & 6 hrs. Observe/measure size or width of product.	Modify cooling method while process is ongoing. If time/temperature requirements are not met, recook to 165 F or discard food.
Reheat	Slow or inadequate reheat may allow growth instead of destruction of microorganisms.	<b>CCP</b>	Reheat rapidly (less than 2 hrs.) to 165 F.	Measure temperature and time of reheat.	Rapidly reheat food > 165 F.
Hot Hold	Spores germinate: Microorganisms multiply.	<b>CCP</b>	Maintain temperature of food >140 F in hold unit. Minimize time between cooking and service.	Measure temperature. Observe if preparation is >24 hrs. before service.	If food is 120 F-140 F < 2 hrs., reheat; >165 F > 2 hrs., discard. Adjust preparation time.
Slice	Bacterial or viral contamination from hands or bacteria from slicer.	<b>CCP</b>	Prevent hand contact: use clean and sanitized equipment & utensils. Monitor for ill food workers.	Observe whether cooked product is touched. Observe whether wash/rinse/sanitize procedure is used for cleaning slicer and utensils. Measure sanitizer concentration. Exclude ill food workers.	Reheat food > 165 F within 2 hrs. or discard if raw food or equipment contamination, or if bare hand contact, or > 45 F & < 140 F > 2 hrs. discard.
Serve	Contamination from worker's hands.	<b>CCP</b>	Prevent hand contact. Monitor for ill food workers.	Observe whether cooked product is touched, exclude ill food workers.	Modify procedure, reheat or discard as in slice above.

**NEW YORK STATE DEPARTMENT OF HEALTH GENERIC HACCP PLAN FOR:  
COOK AND SERVE FOOD (Meat, Fish, Eggs)**

Flow Process	Hazard	Degree of Concern (Critical Control Point)	Criteria for Control	Monitor and Verify	Action to Take if Criteria Not Met
<pre> graph TD     A[Frozen] --&gt; C[Prepare]     B[Refrigerated] --&gt; C     C --&gt; D[Thaw]     D --&gt; E[Prepare]     E --&gt; F[Cook]     F --&gt; G[Hot Hold]     G --&gt; H[Serve]                     </pre>	Presence of pathogenic bacteria slow growth at refrigeration temperatures	CCP*	Refrigerate food < 45 F. Origin of food and microbiologic status.	Monitor refrigerator and freezer temperature. Acknowledge potential contamination and consider in subsequent steps. Monitor supplies for quality.	Discard food or return to purveyor. Change purveyor.
	Incomplete thawing can lead to insufficient cooking and hence, microbes survive. Keeping thawed items at room temperature for a few hours or in refrigerator for several days can lead to bacterial growth.		Use approved thawing methods. Thaw completely.	Observe thawing. Do not use product until completely thawed, if thawing is required. Assure prompt cooking.	Modify thaw procedure: continue to thaw if frozen. Discard products of questionable quality or > 70 F.
	Contamination from equipment or hands.		Wash hands prior to work. Use sanitized equipment.	Observe procedure. Observe hand contact. Observe that sanitized equipment is used. Exclude ill food workers.	Rapidly reheat to > 165 F within 2 hrs. or discard contaminated food.
	Microorganisms survive inadequately cooked food. Spores survive.	CCP	Cooking: Pork > 150 F, Poultry > 165 F, eggs > 145 F, ground meat 158 F, all others > 140 F.	Measure final temperature at geometric center.	Continue cooking.
	Spores germinate: microorganisms multiply.	CCP	Maintain temperature > 145 F. Minimize time between cooking and service.	Measure product and holding unit temperature 140 F.	Rapidly reheat product > 165 F if food is 120 F; 120 F - 70 F > 2 hrs. discard. Adjust preparation time.
	Contamination from worker's hands.		Prevent hand contact. Monitor for ill food workers.	Observe whether cooked product is touched. Exclude ill food workers.	Modify procedure. Discard contaminated food.

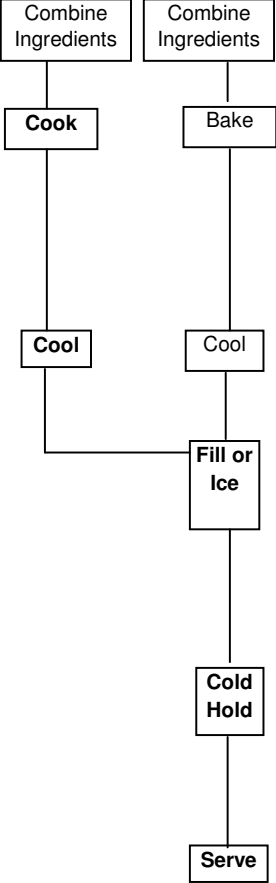
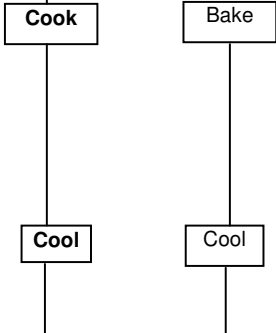
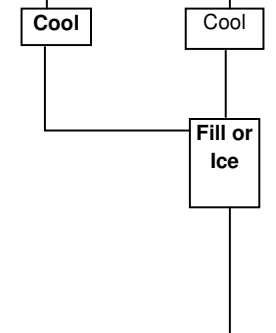
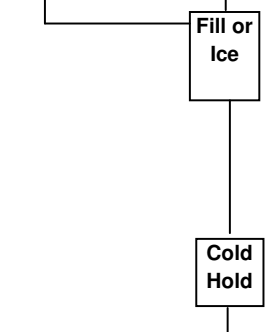
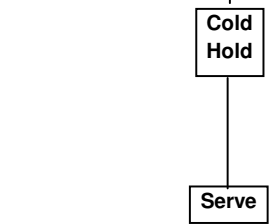

\*Scombroid species of fish only

**NEW YORK STATE DEPARTMENT OF HEALTH GENERIC HACCP PLAN FOR:  
COLD VEGETABLES, COLD SALADS AND SANDWICHES**

<u>Flow Process</u>	<u>Hazard</u>	<u>Degree of Concern (Critical Control Point)</u>	<u>Criteria for Control</u>	<u>Monitor and Verify</u>	<u>Action to Take if Criteria Not Met</u>
<pre> graph TD     Obtain[Obtain Ingredients] --&gt; Prepare[Prepare Ingredients]     Prepare --&gt; Cook[Cook]     Prepare --&gt; Prechill[Prechill Ingredients]     Prechill --&gt; Combine[Combine Ingredients]     Combine --&gt; ColdHold[Cold Hold]     ColdHold --&gt; Serve[Serve]     </pre>	May contain pathogenic bacteria and bacterial spores. Mushrooms may be of poisonous variety.	<b>CCP*</b>	Reject spoiled, dirty, or moldy items. Shellfish tags available and complete. Separate raw vegetables and ready-to-eat food from raw meat, poultry, fish. Obtain mushrooms only from cultivated sources.	Observe source and condition of product when received. Acknowledge potential contamination and consider subsequent steps. Observe tags, observe storage.	Discard or return food to purveyor.
	Contamination from equipment of hands: bacterial spores survive cooking.	<b>CCP</b>	Prevent hand contact with those ingredients which will not be cooked. Use sanitized equipment and utensils. Wash vegetables. Monitor for ill food workers. Cook potentially hazardous food to > 140 F. Poultry > 165 F.	Observe procedure, prevent hand contact with raw food. Observe that sanitized equipment is used. Exclude ill food workers. Measure product temperatures.	Continue cooking to required temperature or discard.
	If product is potentially hazardous, it can support growth of bacteria.	<b>CCP</b>	Cool to below 45 F under cold running water or in shallow pans.	Measure temperature of product before assembly of ingredients.	Cool product rapidly in shallow pans to < 45 F or discard.
	Infective dose of viral or bacterial agents introduced to ready-to-eat foods from hands or equipment.	<b>CCP</b>	Prevent direct hand contact, use clean, sanitized equipment. Monitor for ill food workers.	Observe preparation procedures. Exclude ill food workers.	Discard food that had hand contamination or had been contaminated by equipment. Modify procedure for equipment cleaning/sanitizing if bacteria may have been introduced by equipment.
	Spoilage upon long term storage. Failure allows growth of pathogenic bacteria in potentially hazardous food.	<b>CCP</b>	Maintain product temperature at or below 45 F. Minimize time between preparation and service.	Measure temperature of storage unit and product daily.	Discard food if food temperature exceed 70 F. Between 45 F and 70 F > 2 hrs. discard, < 2 hrs. service or refrigerate.
	Customer contamination	<b>CCP</b>	Use counter protective device or wrap, provide utensil. Prevent hand contact with food.	Observe serving method, particularly hand contact with food.	Wrap or protect food. Discard food that has been contaminated or held on serving line > 45 F > 2 hrs.

\*CCP for shellfish to be served raw or lightly cooked and for species of wild mushrooms.

**NEW YORK STATE DEPARTMENT OF HEALTH GENERIC HACCP PLAN FOR:  
BAKED GOODS**

<u>Flow Process</u>	<u>Hazard</u>	<u>Degree of Concern (Critical Control Point)</u>	<u>Criteria for Control</u>	<u>Monitor and Verify</u>	<u>Action to Take if Criteria Not Met</u>
	May contain pathogenic bacteria and heat resistant spores. Equipment and utensils can introduce microorganisms.	<b>CCP</b>	Examine flour for filth. Use clean, whole or pasteurized eggs. Use clean and sanitized equipment.	Observe ingredient examination. Observe if equipment has been washed/rinsed/sanitized.	Discard or return unacceptable ingredients.
	Inadequate cooking may allow pathogen survival: spores will survive.	<b>CCP*</b>	Assure that shell eggs not used in uncooked food. Shell eggs used in cooked food should be used within one hour of breaking. Final cooking temperature for potentially hazardous food > 140 F. If shell eggs are used > 145 F.	Measure temperature after cooking, must be > 140 F or > 145 F for eggs.	Continue to cook to required temperature or discard food.
	Inadequate cooling may allow pathogen growth: spores may grow.	<b>CCP*</b>	Cool rapidly on individual pans in refrigerator with circulating air. 120 F to 70 F < 2 hrs. and 70 F to 45 F < 4 hrs.	Observe cooling by measuring product temperature.	Rapidly reheat to 165 F, cool quickly or discard.
	Opportunity for introduction of viral agents or bacteria from worker's hands. Possible bacteria contamination from equipment/utensils.	<b>CCP</b>	Prevent bare hand contact with food. Use refrigerated ingredients for potentially hazardous icing or filling. Use only sanitized equipment and utensils. Monitor for ill food workers.	Observe whether product is touched with bare hands. Observe that pH ingredients were prechilled - measure temperature < 45 F. Observe wash/rinse/sanitize of equipment/utensils. Exclude ill food workers.	Discard food if hand contact or unsanitized equipment used. Chill potentially hazardous filling or icing < 45 F or discard.
	Failure to cold hold allows growth of bacteria.	<b>CCP*</b>	Store in refrigerator with air temperature < 45 F. Minimize time between preparation and service.	Verify location of food and check refrigerator temperature daily. Observe if preparation > 12 hrs. before service.	Discard food if above 70 F; > 45 F and < 70 F > 2 hrs. discard: < 2 hrs. refrigerate or serve. Adjust preparation time.
	Employee contamination viral or bacteria.	<b>CCP</b>	Wrap or protect food. Prevent hand contact. Monitor for ill food workers.	Observe product service. Observe use of hands. Exclude ill food workers.	Wrap or protect product. Discard contaminated food.

\*CCP only if a potentially hazardous food

**NEW YORK STATE DEPARTMENT OF HEALTH GENERIC HACCP PLAN FOR:  
SOUPS, CHOWDERS, GRAVIES, SAUCES, STEWS, CASSEROLES, AND RICE**

<u>Flow Process</u>	<u>Hazard</u>	<u>Degree of Concern (Critical Control Point)</u>	<u>Criteria for Control</u>	<u>Monitor and Verify</u>	<u>Action to Take if Criteria Not Met</u>	
<pre> graph TD     A[Obtain Ingredients] --&gt; B[Prepare Ingredients]     B --&gt; C[Cook]     C --&gt; D[Cool]     D --&gt; E[Reheat]     E --&gt; F[Hot Holding]     F --&gt; G[Serve]             </pre>	May contain pathogenic bacteria and spores. Mushrooms may be of poisonous variety.	<b>CCP*</b>	Reject spoiled, dirty, or moldy items. Obtain mushrooms only from regulated growers/processors.	Acknowledge potential hand contamination. Observe source and condition of product when received.	Discard or return to purveyor.	
	Contamination from equipment or hands: bacterial spores survive cooking.			Wash hands prior to working. Use sanitized equipment. Wash vegetables to reduce microbial load. Monitor for ill food workers.	Observe hand contact and use of sanitized equipment. Observe washed vegetables. Exclude ill food workers.	Modify procedures.
	Inadequate cooking may allow pathogen survival: spores will survive.	<b>CCP</b>	Cook to > 145 F if food contains eggs; > 150 F if it contains pork; > 158 F if it contains ground meat; 165 F if it contains poultry; and all others 140 F.	Measure geometric center temperature.	Continue cooking process.	
	Large masses of food cool slowly, growth of microorganisms, particularly spore formers.	<b>CCP</b>	Cool rapidly in shallow containers on racks in refrigerator with good air circulation or ice bath. Air temperature < 45 F. Product cooling rate: 120 F to 70 F < 2 hrs. 70 F to 45 F < 4 hrs.	Measure product temperature. Observe that shallow pans have been used.	Modify method while process is ongoing. If cooling rate is not met, (120 F to 70 F in 2 hrs.), discard food.	
	Slow or inadequate reheat may allow growth instead of destruction of microorganisms.	<b>CCP</b>	Reheat rapidly to 165 F (within 2 hrs.)	Measure product temperature at geometric center.	Continue heating	
	Spores germinate: microorganisms multiply.	<b>CCP</b>	Maintain temperature of food > 140 F. Minimize time between initial cook and service.	Measure temperature at geometric center. Observe that food is prepared close to the time of service.	If food is 120 F - 140 F < 2 hrs. reheat, > 165 F > 2 hrs. discard. Adjust preparation time.	
	Contamination from worker's hands.	<b>CCP</b>	Prevent hand contact. Monitor for ill food workers	Observe worker practices. Exclude ill food workers.	Modify procedure. Rapidly reheat to 165 F or discard if < 120 F > 2 hrs. or if touched by bare hands, otherwise discard.	

\*CCP for scomboid fish species and species of wild mushrooms