

HACCP PLAN –Xscape Theatres

1 & 2. Identification of Critical Control Points & Critical Limits

All Beef Hot Dogs commercially packaged (Cook/Hot-Hold/Serve) – 145°F
Chicken Strips commercially packaged (Cook/Serve) – 135°F
Popcorn Chicken commercially packaged (Cook/Serve) - 135°F
Fries commercially processed and packaged (Cook/Serve) – 135°F
Pretzel Bites commercially packaged (Cook/Serve) – 135°F
King Size Pretzels commercially packaged (Cook/Serve) - 135°F
Cheese Pizza commercially packaged (Cook/Serve) – 135°F
Funnel Cake Fries commercially packaged (Cook/Serve) – 135°F
Nacho Cheese commercially packaged (Cook/Hot-Holding/Serve) – 135°F
Chili commercially packaged (Cook/Hot-Holding/Serve) – 135°F
White Castle Cheeseburgers commercially packaged (Cook/Serve) – 135°F
Mac N Cheese bites commercially packaged (Cook/Hot-Holding/Serve)- 135°F
Mozzarella Sticks commercially packaged (Cook/Hot-Holding/Serve)- 135°F
Churro Bites commercially packaged (Cook/Serve) – 135°F

3. Monitoring Procedures

Internal Product Temperature of food is taken at completion of cooking time using a thermocouple with a metal probe. Any Freeze/Hold items will be monitored by a thermometer located inside storage freezer.

4. Corrective Actions

If food has not reached the required temperature, continue cooking. Recheck temperature after additional cooking to make sure Critical Limits have been met.

If Hot-Held items come off temp. for less than two hours they will be rapidly heated to 165°F

If Hot-Held items come off temperature for more than 2 hours they will be discarded.

If any Freeze-hold items temperature go's above 41°F it will be discarded

5. Verification

Manager will review cooking process and monitor equipment temperature settings periodically. Manager will calibrate thermometers weekly and log it that it has been completed.

6. Equipment

Turbo Chef

Hot Dog Grill

Nacho Cheese/Chili Warmer (supplied by Rico's)

Commercial Microwave

Commercial Freezers

Fryer

HACCP Plan

CCP: COOK/SERVE

CCP and Critical Limits:

- Commercially processed fries for immediate service, cooked to 135° F
- Commercially processed chicken tenders for immediate service, cooked to 135° F
- Commercially processed Popcorn chicken for immediate service, cooked to 135° F
- Commercially processed mozzarella sticks for immediate service, cooked to 135° F
- Commercially processed fried Churro Bites for immediate service, cooked to 135° F
- Commercially processed mac n cheese bites for immediate service, cooked to 135° F
- Commercially processed Corn Dog Nuggets for immediate service, cooked to 135° F

Monitoring:

Internal product temperature of food is taken at completion of cooking time using a thermocouple with a metal probe.

Corrective Actions:

If food has not reached required temperature for the specified time, continue cooking. Recheck temperature after additional cooking to make sure standard is reached.

Verification:

Manager to review cooking process and fryer oven settings periodically.

Equipment:

Fryer

Menu items using this CCP:

- Fries (Cook, Serve)
- Cheese Fries (Cook, Serve)
- Chili Cheese Fries (Cook, Serve)
- Chicken Tenders (Cook, Serve)
- Popcorn Chicken (Cook, Serve)
- Mozzarella Sticks (Cook, Serve)
- Mac N Cheese Bites (Cook, Serve)
- Churro Bites (Cook, Serve)
- Corn Dog Nuggets (Cook, Serve)

HACCP Plan

CCP: COOK/SERVE

CCP and Critical Limits: Commercially processed fries for immediate service, cooked to 135° F Commercially premade and packaged cheese pizza for immediate service, cooked to 135° F Commercially premade and packaged pretzel bites for immediate service, cooked to 135° F Commercially processed funnel cake fries for immediate service, cooked to 135° F Commercially processed mac n cheese bites for immediate service, cooked to 135° F
Monitoring: Internal product temperature of food is taken at completion of cooking time using a thermocouple with a metal probe.
Corrective Actions: If food has not reached required temperature for the specified time, continue cooking. Recheck temperature after additional cooking to make sure standard is reached.
Verification: Manager to review cooking process and monitor oven settings periodically.
Equipment: Turbo Chef
Menu items using this CCP: Fries (Cook, Serve) Cheese Fries (Cook, Serve) Chili Cheese Fries (Cook, Serve) Cheese Pizza (Cook, Serve) Pretzel Bites (Cook, Serve) King Size Pretzel (Cook, Serve) Funnel Cake Fries (Cook, Serve)

HACCP Plan

CCP: COOK/SERVE

CCP and Critical Limits: Commercially precooked chicken tenders for immediate service, cooked to 135°F. Commercially processed fries for immediate service, cooked to 135° F
Monitoring: Internal product temperature of food is taken at completion of cooking time using a thermocouple with a metal probe.
Corrective Actions: If food has not reached required temperature for the specified time, continue cooking. Recheck temperature after additional cooking to make sure standard is reached.
Verification: Manager to review cooking process and monitor oven settings periodically.
Equipment: Turbo Chef Fryer
Menu items using this CCP: Chicken Tenders w/ Fries (Cook, Serve)

HACCP Plan

CCP: COOK/HOT-HOLD/SERVE

<p>CCP and Critical Limits: Commercially precooked all beef hot dog for immediate service. Cook/Hot-Hold/ Serve to a constant 145°F. Commercially processed and bagged chili cook/hot-hold/serve at a constant temperature of 135° F Commercially processed and bagged nacho cheese. Cook/Hot-Hold/Serve at a constant temperature of 135° F</p>
<p>Monitoring: Internal product temperature of food is taken at completion of cooking time using a thermocouple with a metal probe before serving. Nacho cheese and chili will be dispensed in a container and temperature taken immediately. Contents in container to be discarded after temperature taken.</p>
<p>Corrective Actions: If food has not reached required temperature for the specified time, continue cooking. Recheck temperature after additional cooking to make sure standard is reached. Rapidly reheat food to 165°F if found out of Temperature for less than 2 hours. Discard food if out of temperature for more than 2 hours</p>
<p>Verification: Manager to review grilling process and monitor hot dog temperature and grill temperature periodically. Manager to dispense Nacho Cheese and Chili in a small container and check internal temperature. Contents in container to be discarded after verification.</p>
<p>Equipment: Hot Dog Grill Nacho Cheese/Chili Warmer (Supplied by Rico's) Commercial Microwave Turbo Chef</p>
<p>Menu items using this CCP: All Beef Hot Dogs (Cook, Serve) Cheese Fries (Cook/Serve) Chili Cheese Fries (Cook/Serve) Nachos (Heat/Serve) Pretzel Bites (Cook/Serve)</p>

HACCP Plan

CCP: COOK/SERVE

CCP and Critical Limits:

Commercially precooked/prepackaged White Castle Cheeseburgers for immediate service, cooked to 135°F.
Commercially processed fries for immediate service, cooked to 135° F

Monitoring:

Internal product temperature of food is taken at completion of cooking time using a thermocouple with a metal probe.

Corrective Actions:

If food has not reached required temperature for the specified time, continue cooking. Recheck temperature after additional cooking to make sure standard is reached.

Verification:

Manager to review cooking method by employee periodically checking temperature themselves.

Equipment:

Commercial Microwave
Fryer

Menu items using this CCP:

White Castle Cheeseburgers and Fries (Cook/Serve)