

## 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 mozzarella sticks for immediate service, cooked to 135° F  
Commercially processed fried twinkies 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 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)  
Mozzarella Sticks (Cook, Serve)  
Mac N Cheese Bites (Cook, Serve)  
Fried Twinkies (Cook, Serve)