

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
Menu items using this CCP: Chicken Tenders w/ Fries (Cook, Serve)