

HACCP Plan

CCP: COOK/SERVE

<p>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</p>
<p>Monitoring: Internal product temperature of food is taken at completion of cooking time using a thermocouple with a metal probe.</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.</p>
<p>Verification: Manager to review cooking process and monitor oven settings periodically.</p>
<p>Equipment: Turbo Chef</p>
<p>Menu items using this CCP: Fries (Cook, Serve) Cheese Fries (Cook, Serve) Chili Cheese Fries (Cook, Serve) Pizza (Cook, Serve) Pretzel Bites (Cook, Serve)</p>