

## HACCP Plan

CCP: COOK/SERVE

<b>CCP and Critical Limits:</b> Commercially precooked/prepackaged White Castle Cheeseburgers for immediate service, cooked to 135°F.
<b>Monitoring:</b> Internal product temperature of food is taken at completion of cooking time using a thermocouple with a metal probe.
<b>Corrective Actions:</b> If food has not reached required temperature for the specified time, continue cooking. Recheck temperature after additional cooking to make sure standard is reached.
<b>Verification:</b> Manager to review cooking method by employee periodically checking temperature themselves.
<b>Equipment:</b> Commercial Microwave
<b>Menu items using this CCP:</b> White Castle Cheeseburgers (Cook/Serve)