

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
Fries commercially processed and packaged (Cook/Serve) – 135°F
Pretzel Bites 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
Ice Cream commercially packaged (Freeze/Hold/Serve) - -10°F
Mac N Cheese bites commercially packaged (Cook/Hot-Holding/Serve)- 135°F
Mozzarella Sticks commercially packaged (Cook/Hot-Holding/Serve)- 135°F
Fried Twinkies commercially packaged (Cook/Hot-Holding/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