



Aramark Food Safety Standards (HACCP Manual)

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1.0 Safety & Risk Control Food Safety Contact List

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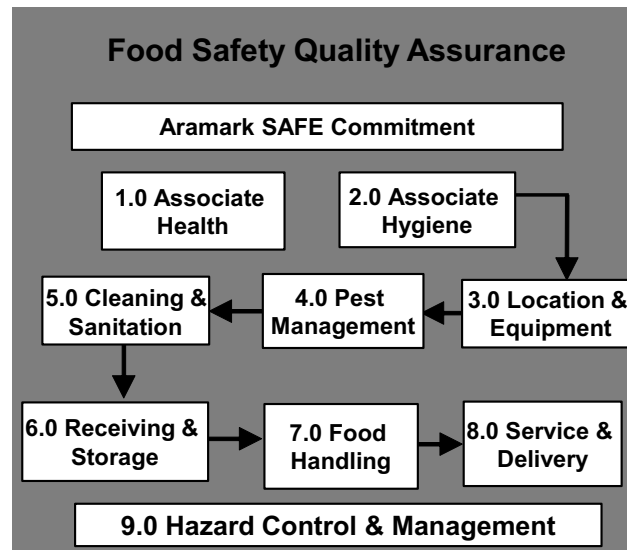
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2.0 HACCP STANDARDS

Aramark's Food Safety Quality Assurance Process (see figure below) is integrated into our daily food service operations and includes specific standards that are operationally aligned into our daily practices. Being dedicated to this process enables consistent, repeatable food safety performance and clarifies roles and responsibilities for our associates.



FOOD SAFETY STANDARDS & PROCEDURES

These standards apply all to Aramark's foodservice operations and outline how we keep our customers and our food safe. The food safety standards include:

[Associate Health](#)

[Hygiene](#)

[Location & Equipment](#)

[Pest Management](#)

[Cleaning & Sanitation](#)

[Receiving & Storage](#)

[Food Handling](#)

[Service & Delivery](#)

[Food Allergens](#)

Hazard Control & Management (Allergens)

- All U.S. locations must post the [Aramark Food Allergy Policy and Poster](#) in each kitchen. Additional information and tools on this standard and procedure is also available on the Aramark SAFE Portal.
- All U.S. service areas that sell Aramark-prepared foods must post the [Customer-Facing Aramark Food Allergy Awareness Poster](#)

Food allergy Awareness Training should be done for associates. Refer to the Food Allergy Awareness Training Tool on the SAFE Portal:

Food Allergy Awareness Training Tool for Associates - [English](#) [Spanish](#)

1. What is a food allergy?

- Body's negative reaction to a protein in a food.
- Small amount of food protein can trigger a reaction.
- No cure.
- Only prevention is avoiding certain foods.

2. What are the symptoms of an allergic reaction?

Respiratory Tract

- Breathing difficulty
- Coughing
- Wheezing

Skin

- Rash
- Swelling
- Itching

Gastrointestinal Tract

- Vomiting
- Diarrhea

3. How can we prevent reactions?

- Awareness
- Communication
- Teamwork
- Know the top 8 food allergens: Soy, wheat, peanuts, milk, shellfish, tree nuts, eggs, fish

4. What to do

- Refer all customer questions to the manager on duty.
 - If a customer has a reaction, CALL 911 IMMEDIATELY.
 - We are not medically trained or qualified to provide allergy counseling.
-

Aramark Food Allergy Policy and Required Training - Massachusetts Only

There are specific legal requirements for food allergy awareness and training that must be implemented at locations in the Commonwealth of Massachusetts. *Massachusetts law requires that all food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises must comply with the following requirements.*

Effective October 1, 2010

1. **Allergy Poster (The Food Allergy and Anaphylaxis Network (FAAN) Food Allergy and Cross-Contact Restaurant Poster) must be prominently displayed in the work area.**

Action needed for all accounts in all lines of business:

- Display (1) Aramark Allergy Policy and (2) FAAN Food Allergy and Cross-Contact Restaurant Poster in English and Spanish if appropriate. Access the Aramark SAFE Portal to download the policy and posters: https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Food_Allergens/Hazard_Control_Management_including_Food_Allergens/
 - Aramark Managers to review the Aramark Allergy Policy Frequently Asked Questions (FAQs). Access the Aramark SAFE Portal to download the FAQs: https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Food_Allergens/Hazard_Control_Management_including_Food_Allergens/
2. **The following Consumer Allergen Awareness notice must be added to every Menu and Point of Service Signs must be posted that state:**

'Before placing your order, please inform your server if a person in your party has a food allergy.'

Action needed for all accounts in all lines of business (Certain K-12*, Corrections and Healthcare** accounts may be exempt):**

Menu Boards (Menu definition: printed menus, indoor and outdoor menu boards, drive-thru menu boards, and web menus):

- Printed menus shall have the information stated on the menu. Catering menu/brochures used by a client to order food should have the information stated near the client sign off section.
- All notices on menu boards must be easily readable from the point of service at which food is ordered. On the menu board itself, the font size of the notice must be equal to or greater than the font size of the smallest menu item listed on the menu board.
- **In lieu** of placing the notice directly on the indoor or outdoor menu board itself, the food location may post the notice adjacent to the menu board **or at each point of service** where food is ordered. Such notice must be securely posted in a manner so that it may be easily seen and read from a distance of five feet by a person standing at or approaching the point of service, shall directly face the purchaser, and shall not be obstructed from view.
- Aramark allergen awareness signage is available for 'Point of Service.' Access the Aramark SAFE Portal to download this sign: https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Food_Allergens/Hazard_Control_Management_including_Food_Allergens/

Effective February 1, 2011

3. Food Allergen Awareness Manager Training. A Certified Food Protection Manager (i.e., ServSafe Certified Manager) must take a Massachusetts-approved food allergen awareness training.
-

Action needed for all accounts in all lines of business (Certain K-12* accounts may be exempt):

- Aramark ServSafe or equivalent Certified Manager must complete a 30-minute on-line allergen awareness video available on the Aramark SAFE ServSafe Portal. There is a \$10 fee per manager and a certificate is issued at the end of the video. Access the Aramark SAFE ServSafe Portal via:
https://safe.Aramark.net/Food_Safety/Resources/
- Or, click here to access ServSafe's Massachusetts Allergen Training:
<http://www.servsafe.com/catalog/ProductList.aspx?SCID=56&RCID=46&NRAEFProd=1>

4. Employees must be properly trained in food allergy awareness.

Action needed for all accounts in all lines of business:

- Hourly Associates must be trained using Aramark Allergen Awareness training tool and Aramark Associates Allergen Policy FAQs. Access the Aramark SAFE Portal to download the training tool and FAQs:
https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Food_Allergens/Hazard_Control_Management_including_Food_Allergens/

*K-12 accounts participating in the USDA Child Nutrition Program may be exempt from Requirements 2 and 3 above provided such accounts have (1) written policies and procedures for identifying, documenting and accommodating students with food allergies; and (2) documentation verifying participation in food allergen training recognized by the Massachusetts Department of Elementary and Secondary Education and the Massachusetts Department of Public Health (if you have questions about whether prior training qualifies for this exemption, please contact the attorney responsible for your business unit).

**Corrections and Healthcare accounts may be exempt from Requirement 2 above provided such accounts have written procedures for identifying, documenting and accommodating customers with food allergies.

Standard Operating Procedures

The safe food handling procedures contained in the ServSafe manual form the basis of our Standard Operating Procedures. In addition to those measures Aramark has incorporated the following specific policies and techniques in our program:

- 1) Hand washing procedure
- 2) Glove procedure
- 3) Thermometer use and calibration
- 4) Refrigerator and Freezer Logs

Hand washing Procedure

Improper handling and cross contamination of food by food workers that do not wash their hands continues to be one of the major causes of foodborne illness across the country.

At Aramark we want to continue to assure we are diligent in assuring that proper hand washing procedures are followed for the protection of customers we serve everyday.

The best method to prevent cross contamination of food, and potential spread of bacterial or viral illnesses such as Hepatitis A, is to practice thorough hand washing. Put a Hand washing sign above your hand sink(s). Hand washing is

extremely important and is a requirement for all of us, along with the proper use of gloves as a second level of protection. Glove use is not a substitute for proper hand washing.

Thorough hand washing practices to be followed after using the restroom, beginning of shift, after a break and prior to and during preparing and serving of food.

1. Turn on warm/hot water, wet hands.
2. Apply soap to hands and scrub soap over tops and palms of hands, between fingers and fingernails. Scrub hands for about 20 seconds.
3. Rinse hands thoroughly under running water.
4. Dry hands with paper towel.
5. Turn the faucet off with the paper towel.

Please assure janitorial is re-supplying soap and towels and make sure all hand sinks are easily accessible and never blocked or partially blocked by anything such as carts, or garbage cans. A blocked hand sink is a violation that will be noted by the health department.

Remember that you are responsible to protect our customers, your co-workers and your health by washing your hands.

After using the restroom and washing your hands, you must wash your hands again in the kitchen or other appropriated hand washing area before returning to your workstation.

Glove Procedure

It is Aramark's standard practice for plastic gloves to be worn when handling raw foods that will not be cooked, or when handling cooked products that will not be reheated.

However, while plastic gloves can provide an effective barrier to the transmission of foodborne illness, there is no substitute for properly practiced hand washing techniques. It is important to use the following hand washing guidelines to prevent potential cross- contamination:

- *Wash hands thoroughly before putting on gloves.*
- *Gloves must be changed at any point when you would normally wash your hands — e.g., when they are dirty, or when moving from handling raw products to cooked food items.*
- Hands must be washed and gloves replaced *after using the restrooms.*
- *Throw away dirty gloves when leaving work area.* Wash hands and put on new gloves prior to returning to work.
- *After using gloves, always wash hands.* This will assist in eliminating bacteria that grow in the warm, damp environment provided by gloves.

• • •

Note: Lack of hot water and soap in the kitchen, restrooms, and all hand washing sinks must be reported and corrected immediately!

Thermometer use and calibration

Potentially hazardous food pathogens grow best in the Danger Zone, between 41 and 140 degrees. It is important to take temperatures of food and make sure that proper temperatures are achieved in order to keep food safe. For that reason, the proper use of thermometers is extremely important in a food service operation. Calibration results must be recorded in the Thermometer Calibration Log.

✓ Digital

Measures the temperatures through a metal tip and displays the temperature on a digital read-out panel. Digital thermometers are quite accurate.

How to calibrate:

All thermometers must be accurate to within plus or minus two degrees, and calibrated so they measure temperatures correctly. Thermometers should be calibrated on a daily basis as well as after using to measure very hot and then very cold foods, or if the unit has been dropped. It is necessary to maintain a Thermometer Calibration Log recording the calibration results as well as any corrective actions that may have been taken. If the read-out is off by more than 2 degrees, a new battery may be necessary.

1. *Prepare an ice bath, fill a large glass to the very top with ice and slowly add very cold water until water reaches ½-in (1 cm) below the top of the ice. If the ice floats up off bottom of the glass, pour off any excess water.*
2. *Gently stir the ice mixture. Let stand for a minute or two.*
3. *To test thermometer, insert probe about 2 in. (5 cm) into the ice bath and gently stir. Don't let probe touch the sides or bottom.*
4. *Press and hold the calibration button for 8 seconds (see photos). "CAL" will appear on the LCD screen.*
5. *When CAL disappears and the temperature is showing again, remove the thermometer/ thermocouple from the ice water bath. Begin normal use.*

Product Testing

How to Test an Item:

Select item to be tested. Place thermometer at least two inches into item being tested until temperature stabilizes. Once temp has stabilized, read indicator and record temperature onto the time/temp log. Return item and make sure to sanitize thermometer before testing another item, to avoid cross-contamination.

Items should be tested once every two hours to ensure that food is maintaining proper temperatures.

Refrigerator and Freezer Logs

It is necessary to keep cold food below 41 degrees F in refrigerated storage and frozen food to zero degrees or below to reduce the growth rate of pathogenic bacteria. It is Aramark policy to maintain temperature logs that document the correct operation of our refrigerators and freezers. Temperatures are recorded on at least a daily basis, every day we are operating in the Refrigerator Temperature Log or the Freezer Temperature Log.

3.0 ARAMARK HACCP PROGRAM

Over the past several years, there has been an increased focus on food safety, particularly where there is a microbiological risk. To address that risk, we have elected to use a two-tier approach to ensuring the safety of our food items. The first tier consists of our Food Safety Standards.

The second tier is our Hazard Analysis and Critical Control Point (HACCP) management system. As a general overview, HACCP is a system designed to reduce, prevent, or eliminate food hazards. The system works by identifying potential hazards in food handling, and setting up steps to control each one. The steps that go into developing a HACCP program are as follows:

1. Assess the hazards in each recipe:

- An appropriately trained manager reviews food production. The review will consist of a list of steps in the process where significant hazards can occur as well as preventive measures.
- A hazard must be controlled if it is reasonably likely to occur or is likely to result in an unacceptable risk to the consumer.

2. Identify the Critical Control Point (CCP) associated with each risk:

- The analysis of food flow will indicate at what points in production certain measures can be taken to prevent, reduce, or eliminate contamination or growth of organisms that cause foodborne illness.

3. Establish the procedures and Critical Limits associated with each Control Point; these can include time/temperature ratios or product acidity:

- Procedures to reduce contamination and time and temperature limits to reduce microbiological growth are written into the food production plans.

4. Monitor the Critical Control Points:

- Each time a Critical Control Point occurs in the food production process, the production is supervised so as to ensure that none of the established limits is exceeded.
- Monitoring will also: identify trends toward critical limits that may need adjustment; identify loss of control; document the control process.

5. Take corrective action for any critical limits that aren't met:

- In case an established critical limit is exceeded, procedures must be in place to reduce or eliminate the hazard, or the product must be destroyed.

6. Verification that the system is working:

- Review the records and system as a whole on a regular basis to be sure that the system is working as expected.

7. Recordkeeping:

- Records must be kept of the HACCP plan and support documentation; Critical Control Point monitoring; corrective actions taken; and verification that the plan is working.

To begin the implementation process, the Manager, who is fully responsible for implementing the HACCP program, needs to identify the team that will be responsible for maintaining the HACCP program in the facility. Team members should

include the executive chef, concessions manager, and other concerned operators as well as any individuals who will be responsible for the day-to-day maintenance of records.

The HACCP plan is based on a generic recipe system. Generic recipe system works because, from the standpoint of microbiological risk, the opportunity for bacteria to grow will occur (and can be reduced, controlled, or prevented) at the same point in the flow of food production.

For individual account implementation, steps 1-7 have been addressed in the generic recipe package and flow charts. To develop the recipes, all food produced was divided into basic categories or groups of recipes. Each one of the generic recipe groups starts with a title page, describing the category of item and listing a few samples of that type of item. Next is a flow-chart diagramming the steps that the food follows from receiving, until it is served to the customer. The final piece of the generic recipe is a recipe hazard evaluation that identifies:

- Process steps.
- Hazards.
- Critical Control Points.
- What the criteria for control are.
- How the process needs to be monitored.
- What corrective action is needed if there is a deviation from the Critical Control Point.
- What records are needed for each step.

The location must begin its HACCP implementation with monitoring procedures. The 5 Critical Control Points (Final Cook, Hot-hold, Cool Down, Cold-hold, and Reheat) of the food production process must be monitored on a daily basis. The food items that are being produced are reviewed against the generic recipe hazards and the monitoring of CCPs is scheduled. Throughout the day, temperatures of items being produced are taken and recorded, providing documentation that the food was produced safely.

The generic recipes also provide the information for the food handlers to perform the corrective action step. When an item being prepared fails to meet the established criteria, it is necessary to take corrective action as listed for that step, and to document what action was taken.

The records necessary for the tracking system consist of a description of what items were produced, the temperature-handling information, and a listing of what corrective action was taken if a Critical Control Point wasn't met.

HAZARDS ASSOCIATED WITH FOODS (Remove those foods that doesn't pertain to your operation)

Butter and Butter Substitutes

- *Staphylococcus species* (enterotoxin)
- *Listeria monocytogenes*

Cereal and Cereal Products

- Salmonella in toasted oats.
- *Bacillus cereus*
- *Bacillus subtilis*
- Mycotoxins
- *Bacillus cereus* in rice dishes.
- *Staphylococcus aureus*

Flour, starches

- Mycotoxins
- Salmonella has been detected often in soy flour. Its incidence in wheat flour is very low.
- *Bacillus cereus*

Doughs

- Refrigerated doughs may contain salmonella if ingredients such as unpasteurized eggs are used as a raw ingredient.
- Dried yeast preparations have been found to contain salmonella.
- *Bacillus cereus*

Pasta

- Salmonella associated with frozen stuffed pasta.
- Staphylococcal enterotoxin associated with dry pasta.
- *Clostridium perfringens*

Pastries

- *Staphylococcus aureus*
- *Salmonella species*
- *Listeria monocytogenes*

Cocoa, Chocolate and Confectionery

- Salmonella associated with chocolate.

Eggs and Egg Products

- *Salmonella enteritidis*

Liquid egg

- *Salmonella enteritidis*
 - *Staphylococcus aureus*
 - *Listeria monocytogenes*
-

Fish and Shellfish Products

- *Vibrio cholerae*
- *Vibrio parahaemolyticus*
- *Vibrio vulnificus*
- *Salmonella species*
- *Clostridium botulinum*
- *Shigella*
- *Staphylococcus aureus*
- *Bacillus cereus*
- *Clostridium perfringens*
- *Listeria monocytogenes*

Marine toxins

- Ciguatera and scombroid fish poisoning (histamine)

Parasites

- *Anisakis simplex*
- *Pseudoterranova species*
- *Gnathostoma species*

Meat and Meat Products

- *Salmonella species*
- *E. coli* O157: H7
- *Campylobacter jejuni*
- *Yersinia enterocolitica* (pork)
- *Staphylococcus aureus*
- *Listeria monocytogenes*
- *Clostridium botulinum*
- *Clostridium perfringens*
- *Toxoplasma gondi*
- *Trichinella spiralis* (pork)
- *Taenia saginata*, *Taenia solium* (beef and pork tapeworm)

Other:

- *Salmonella* – Sesame Seed Paste, Unpasteurized Juice
- *Cryptosporidium species* - Unpasteurized Juice
- *Clostridium Botulinum* – Cheese Sauce, Bean Dip

Milk and Dairy Products

Pasteurized milk

- Some cases of *Salmonella*, *Listeria monocytogenes*, *Campylobacter*, *Yersina enterocolitica*.
- Verotoxin producing *E. coli*, other than *E. coli* O157:H7.
- *Bacillus cereus*

Cream

- Salmonellosis (desserts or dishes prepared with cream.)
 - *Staphylococcus aureus* (desserts or dishes prepared with cream.)
-

Cheese

- *Salmonella*
- *Listeria monocytogenes*
- *E. coli* O157: H7
- *Streptococci*
- *Staphylococcus aureus*
- *Clostridium botulinum*.
- *E. coli* enteropathogenic
- *Shigella*.
- Mycotoxin

Ice cream and frozen dairy desserts

- *Salmonella*
- *Staphylococcus aureus*
- *Listeria monocytogenes*

Nut Products

- Aflatoxins
- *Staphylococcus aureus* in dehydrated coconut.
- *Salmonella* in desiccated coconut.
- *Vibrio cholerae* in frozen coconut milk.
- *Salmonella* in peanut butter.

Oil-and-Fat-Based Food

Mayonnaise and dressings

- *Salmonella* associated with unpasteurized egg-based mayonnaise and salad dressings.

Poultry and Poultry Products

- *Salmonella*
- *Campylobacter jejuni*
- *Clostridium perfringens*
- *Staphylococcus aureus*
- *Listeria monocytogenes*
- *Clostridium botulinum*

Spices, Dry Soups and Oriental Flavorings

Spices, herbs and dry vegetable seasonings

- *Bacillus cereus*
 - *Bacillus subtilis* and *B. licheniformis*
 - *Clostridium perfringens*
 - *Salmonella* species
 - *Staphylococcus aureus*
 - *Clostridium botulinum* – Garlic Oil mixtures
 - *Cyclospora cayetanensis* – Fresh Basil
-

Dry soup and gravy mixes

- *Staphylococcus aureus*
- *Clostridium perfringens*
- *Bacillus cereus*
- Salmonella has been associated with dry mixes containing cottonseed flour and dried yeast.

Sugar, Syrups, Honey

Honey

- *Clostridium botulinum* spores.

Vegetables and Vegetable Products

- *Bacillus cereus*
- *Listeria monocytogenes*
- *Clostridium botulinum* – Baked Potatoes
- *Clostridium perfringens*
- *Salmonella* – Melons, Seed Sprouts
- *Shigella* – Lettuce, Parsley
- *E. coli* O157: H7 – Seed Sprouts
- *Cyclospora Cayetanensis* – Snow Peas

Equipment utilized at each Critical Control Point (REMOVE and/or ADD to your operation)

CCP #1 – Cooking:

- Conventional oven
- Charbroiler
- Impinger oven
- Gas stove top
- Convection oven
- Deep Fryer
- Tilt Skillet
- Steam Kettle
- Grill

CCP #2 – Hot Holding:

- Steam table
- Bain Marie
- Warming Cabinet
- Heat Lamps

CCP #3 – Chill Down:

- Walk-in cooler
 - Walk-in Freezer
 - Blast Chiller
-

CCP #4 – Reheating:

- Conventional oven
- Convection oven
- Microwave
- Warmer
- Steam Kettle

CCP #5 – Cold Holding

- Walk –in cooler
- Reach-in refrigerator
- Refrigerated deli station
- Refrigerated salad bar

4.0 RECIPE INDEX (REMOVE WHAT IS NOT NEEDED OR USED)

HOT FOOD FLOW CHART

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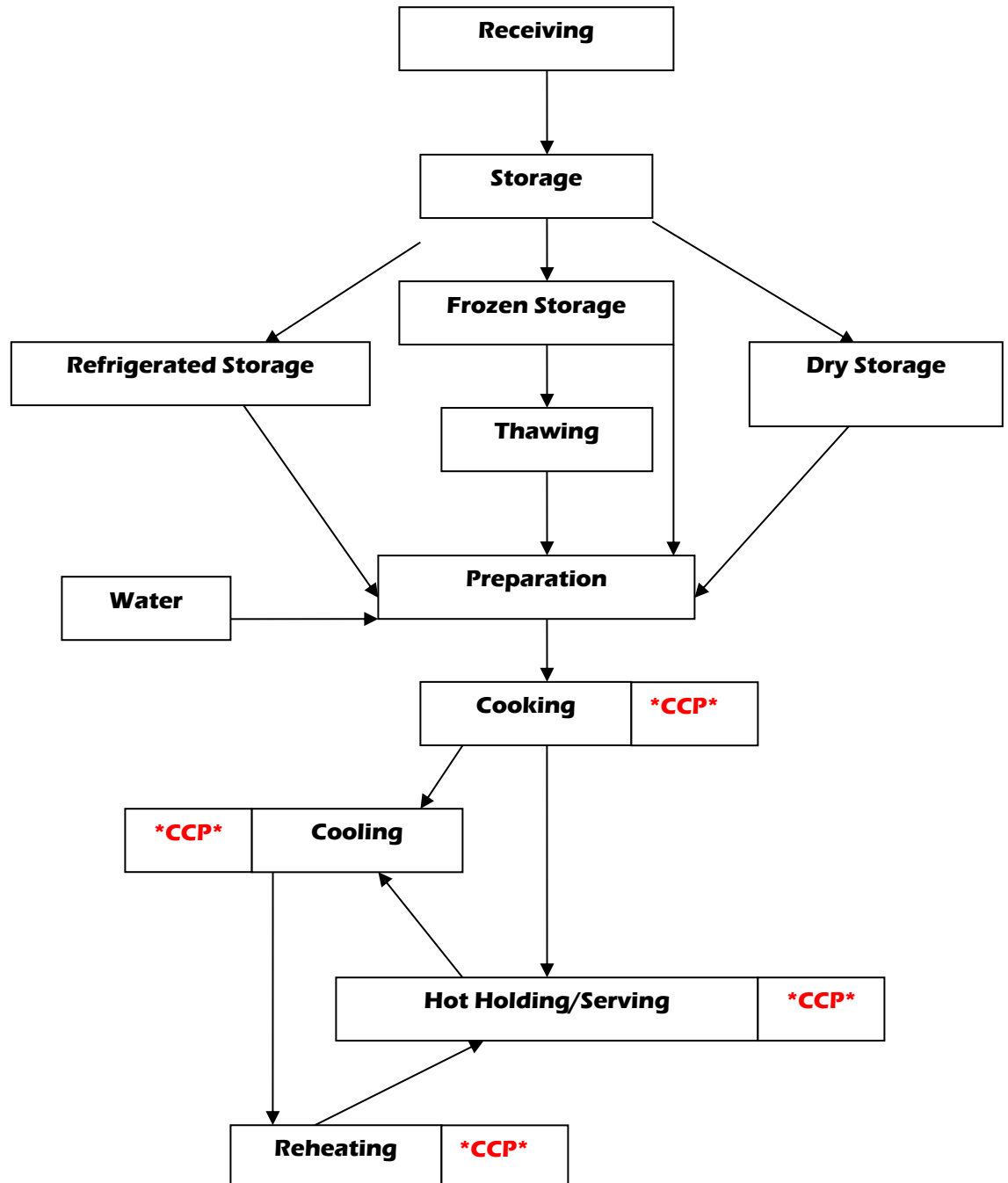
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Flow Diagram – Hot Food



RECIPE HAZARD EVALUATION

Name of Food: GROUND BEEF

Quantity/Volume/Weight:

Examples: Hamburger, Meat Loaf, Meatballs, Tacos, Burritos, Hot Sandwiches including Patty Melts, Meatballs

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens .		Purchase products from an approved source (USDA inspected facility). Receive frozen products frozen. Receive refrigerated products at or below 41°F (5°C)	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens .		Store frozen products in a freezer at or below 0°F (-18°C). Store refrigerated products in a refrigerator at or below 41°F (5°C). Raw potentially hazardous foods must not be stored above ready-to-eat product or raw produce.	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens .		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling and Preparing Raw Food	Vegetative pathogens .		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature: > 41°F (5°C) > 4 hours, discard; > 70°F (21°C), discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens.	CCP	Cook ground beef products to a minimum temperature of 160°F (71°C).	Measure cooking temperature with a thermometer.	Continue cooking until 160°F (71°C) or above	Record final cooking temp.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore-forming pathogens.	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 1 – 2 hours during holding.	Food temperature 140°F (60°C) - 120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp on log sheet.
Cooling	Prevent outgrowth of spore-forming pathogens.	CCP	Cool product: 140°F (57°C)-70°F (21°C) within 2 hours; 70°F (21°C)-41°F (5°C) within 4 hours. Total cooling time: 6 hours. Use shallow pans or ice baths.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F (57°C)-70°F (21°C) > 2 hours, discard; 70°F (21°C)-41°F (5°C) > 4 hours, discard; 41°F (5°C) or less, but cooled too slowly, discard food.	Record cooling times and temp.
Reheating	Vegetative pathogens.	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure product temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final reheating temp.

RECIPE HAZARD EVALUATION

Name of Food: Solid Beef/Veal Entrees

Examples: Prime Rib, Pot Roast, Brisket, Top Round, Tenderloin, Steaks, Veal Roasts and Cutlets

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring & Receiving	Vegetative pathogens		Purchase products from an approved source (USDA inspected facility). Receive frozen products frozen. Receive refrigerated products at or below 41°F (5°C).	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens		Store frozen products in a freezer at or below 0°F (-18°C). Store refrigerated products in a refrigerator at or below 41°F (5°C).	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods..	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling & Preparing Raw Food	Vegetative pathogens		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature > 41°F (5°C) > 2 hours discard. > 70°F (21°C) discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens	CCP	Cook steak until both surfaces reach 145°F (63°C) for 15 seconds Cook roast – rare 130°F (54°C) for 112 minutes or 145°F (63°C) for 4 minutes	Measure cooking temperature with a thermometer.	Continue cooking until product reaches appropriate temperature	Record final cooking temp. on a log.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore forming pathogens	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 1-2 hours during holding.	Food temperature 140°F (60°C) - 120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore forming pathogens	CCP	Cool product: 140°F (57°C)- 70°F (21°C) 2 hours. 70°F (21°C)- 41°F (5°C) 4 hours. Total cooling time 6 hours. Cut solid beef entrees into quarters for quicker cooling.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F (57°C)- 70°F (21°C) more than 2 hours, discard food. 70°F (21°C) - 41°F (5°C) more than 4 hours, discard food. 41°F (5°C) or less but cooled too slowly, discard food.	Record cooling time and temp.
Reheating	Vegetative pathogens	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temperatures during reheating.	Continue reheating process until product reaches 165°F (74°C) (74°C) or above. Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final temp. on a log.

RECIPE HAZARD EVALUATION

Name of Food: Pinned, Jakarted or Injected Beef or Pork

Examples: Steaks, roasts

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring & Receiving	Vegetative pathogens		Purchase products from an approved source (USDA inspected facility). Receive frozen products frozen. Receive refrigerated products at or below 41°F (5°C).	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens		Store frozen products in a freezer at or below 0°F (-18°C). Store refrigerated products in a refrigerator at or below 41°F (5°C).	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling & Preparing Raw Food	Vegetative pathogens		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature >41°F (5°C) > 2 hours discard. > 70°F (21°C) discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens	CCP	Cook product to a minimum temperature of 155°F for 15 seconds.	Measure cooking temperature with a thermometer.	Continue cooking until 155°F or above for 15 seconds.	Record final cooking temp. on a log.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore forming pathogens	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 1-2 hours during holding.	Food temperature 140°F (60°C) - 120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore forming pathogens	CCP	Cool product: 140°F (57°C)-70°F (21°C) 2 hours. 70°F (21°C)- 41°F (5°C) 4 hours. Total cooling time 6 hours. Cut solid beef entrees into quarters for quicker cooling.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F (57°C)-70°F (21°C) more than 2 hours, discard food. 70°F (21°C)- 41°F (5°C) more than 4 hours, discard food. 41°F (5°C) or less but cooled too slowly, discard food.	Record cooling time and temp.
Reheating	Vegetative pathogens	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final temp. on a log.

RECIPE HAZARD EVALUATION

Name of Food: COMMINUTED PRODUCTS

Examples: Pork, Veal, Beef, Seafood, Crabcakes

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens.		Purchase products from an approved source (USDA inspected facility). Receive frozen product frozen. Receive refrigerated products at or below 41°F (5°C)	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens.		Store frozen product at or below 0°F (-18°C.) Store refrigerated products in a refrigerator at or below 41°F (5°C) Raw potentially hazardous foods must not be stored above ready-to-eat product or raw produce. Pasteurized crab at or below 38°F. Verify manufacturer's label.	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens.		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill..	
Handling and Preparing Raw Food	Vegetative pathogens.		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature: > 41°F (5°C) > 4 hours, discard; > 70°F (21°C), discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens.	CCP	Cook products to a minimum temperature of 155°F (68°C) for 15 seconds. .	Measure cooking temperature with a thermometer.	Continue cooking until 155°F (68°C) or above for 15 seconds.	Record final cooking temp.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore-forming pathogens.	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 1 – 2 hours during holding.	Food temperature 140°F (60°C) - 120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore-forming pathogens.	CCP	Cool product: 140°F (57°C) -70°F (57°C-21°C) within 2 hours; 70°F-41°F (21°C-5°C) within 4 hours. Total cooling time: 6 hours. Use shallow pans or ice baths for cooling.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F (57°C) - 70°F (57°C-21°C) > 2 hours, discard; 70°F (21°C)-41°F (21°C-5°C) > 4 hours, discard; 41°F (5°C) or less, but cooled too slowly, discard food.	Record cooling times and temp.
Reheating	Vegetative pathogens.	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final reheating temp.

RECIPE HAZARD EVALUATION

Name of Food: **EGG ENTREES**

Quantity/Volume/Weight:

Examples: Omelets, Quiches, Flans

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens.		Purchase products from an approved source. Receive frozen pasteurized eggs frozen. Receive fresh shell eggs at or below 45°F (5°C.)	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens.		Store frozen product at or below 0°F (-18°C.) Store refrigerated products in a refrigerator at or below 41°F (5°C.)	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens.		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling and Preparing Raw Food	Vegetative pathogens.		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature: > 41°F (5°C) > 4 hours, discard; > 70°F (21°C), discard. Discard if equipment and utensils are contaminated.	

Name of Food: **EGG ENTREES**

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens.	CCP	Cook product to a minimum temperature of 145°F (63°C) for 15 seconds for immediate service. If product is to be hot held than cook the product to 155* for 15 seconds.	Measure cooking temperature with a thermometer.	Continue cooking until appropriate temperature is achieved.	Record final cooking temp.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore-forming pathogens.	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 1 – 2 hours during holding.	Food temperature 140°F (60°C) -120°F (49°C) > or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore-forming pathogens.	CCP	Cool product: 140°F (57°C) -70°F (57°C-21°C) within 2 hours; 70°F-41°F ((21°C-5°C) within 4 hours. Total cooling time: 6 hours. Use shallow pans.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F (57°C) -70°F (57°C-21°C) > 2 hours, discard; 70°F-41°F (21°C-5°C) > 4 hours, discard; 41°F (5°C) or less, but cooled too slowly, discard food.	Record cooling times and temp.
Reheating	Vegetative pathogens.	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final reheating temp.

RECIPE HAZARD EVALUATION

Name of Food: FISH AND SEAFOOD ENTREES

Quantity/Volume/Weight:

Examples: Flounder, Cod, Haddock, Catfish, Trout and Shrimp, Scallops, Crab Including (Shrimp, Sea-Legs), Hot Sandwiches

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens.		Purchase products from an approved source. Receive frozen product frozen. Receive refrigerated products at or below 41°F (5°C)	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens.		Store frozen product at or below 0°F (-18°C). Store refrigerated products in a refrigerator at or below 41°F (5°C). Raw potentially hazardous foods must not be stored above ready-to-eat product or raw produce. Pasteurized crab at or below 38°F. Verify manufacturer's label.	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens.		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling and Preparing Raw Food	Vegetative pathogens.		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature: > 41°F (5°C) > 4 hours, discard; > 70°F (21°C) discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens.	CCP	Bake, broil or fry product to a minimum temperature of 145°F (63°C) for 15 seconds. Crab Cakes @ 155°F for 15 seconds.	Measure cooking temperature with a thermometer.	Continue cooking until appropriate temperature is reached.	Record final cooking temp.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore-forming pathogens.	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 1 – 2 hours during holding.	Food temperature 140°F (60°C) - 120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore-forming pathogens.	CCP	Cool product: 140°F (57°C) - 70°F (57°C-21°C) within 2 hours; 70°F-41°F (21°C-5°C) within 4 hours. Total cooling time: 6 hours. Use shallow pans or ice baths for cooling.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F (57°C) - 70°F (57°C-21°C) > 2 hours, discard; 70°F-41°F (21°C-5°C) > 4 hours, discard; 41°F (5°C) or less, but cooled too slowly, discard food.	Record cooling times and temp.
Reheating	Vegetative pathogens.	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final reheating temp.

RECIPE HAZARD EVALUATION

Name of Food: **CASSEROLES, STEWS AND CHOWDERS**

Quantity/Volume/Weight:

Examples: Creoles, Etouffees, Jambalaya, Newburg, Chowders, Pot Pies

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens.		Purchase products from an approved source (USDA inspected facility). Receive frozen product frozen. Receive refrigerated products at or below 41°F (5°C.)	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens.		Store frozen product at or below 0°F (-18°C.) Store refrigerated products in a refrigerator at or below 41°F (5°C.) Raw potentially hazardous foods must not be stored above ready-to-eat or raw produce. Pasteurized crab below at or below 38°F.	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens.		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling and Preparing Raw Food	Vegetative pathogens.		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature: > 41°F (5°C) > 4 hours, discard; > 70°F (21°C) discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens.	CCP	Cook product to a minimum temperature of 165°F (74°C) for 15 seconds.	Measure cooking temperature with a thermometer.	Continue cooking until 165°F (74°C) or above for 15 seconds.	Record final cooking temp.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore-forming pathogens.	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 1 – 2 hours during holding.	Food temperature 140°F (60°C) - 120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore-forming pathogens.	CCP	Cool product: 140°F (57°C) - 70°F (57°C-21°C) within 2 hours; 70°F-41°F (21°C-5°C) within 4 hours. Total cooling time: 6 hours. Use shallow pans or ice baths for cooling.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F (57°C) - 70°F (57°C-21°C) > 2 hours, discard; 70°F-41°F (21°C-5°C) > 4 hours, discard. 41°F (5°C) or less, but cooled too slowly, discard food.	Record cooling times and temp.
Reheating	Vegetative pathogens.	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final reheating temp.

RECIPE HAZARD EVALUATION

Name of Food: **BAKED PASTA**

Quantity/Volume/Weight:

Examples: Lasagna, Baked Ziti

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens.		Purchase products from an approved source. Receive refrigerated pasta at or below 41°F (5°C) and frozen pasta at or below 0°F (-18°C.) Receive all dry pasta products with packages intact with no signs of insect infestation or contamination. Receive cheese at 41°F (5°C) or less	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens.		Store refrigerated products in a refrigerator at or below 41°F (5°C.) Store frozen products at or below 0°F (-18°C.) Store dry products in a clean, dry room, 6 inches off the floor.	Shift manager verifies product temperatures in accordance with standard operating procedures. Observation.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens.		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures. Observation.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling and Preparing Raw Food	Vegetative pathogens.		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature: > 41°F (5°C) > 4 hours, discard; > 70°F (21°C), discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens.	CCP	Bake pasta to a minimum temperature of 165°F (74°C) for 15 seconds.	Measure product temperature with a thermometer.	Continue cooking until product temperature reaches 165°F (74°C) or 15 seconds.	Record final cooking temp.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore-forming pathogens.	CCP	Hot-hold food at 140°F (57°C) or above. .	Measure food temperature at the thickest part every 1 – 2 hours during holding.	Food temperature 140°F (60°C) - 120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore-forming pathogens.	CCP	Cool product: 140°F (57°C) - 70°F (57°C-21°C) within 2 hours; 70°F-41°F (21°C-5°C) within 4 hours. Total cooling time: 6 hours. Use shallow pans or ice baths for cooling.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F (57°C) - 70°F (57°C-21°C) > 2 hours, discard; 70°F-41°F (21°C-5°C) > 4 hours, discard; 41°F (5°C) or less, but cooled too slowly, discard food.	Record cooling times and temp.
Reheating	Vegetative pathogens.	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final reheating temp.

RECIPE HAZARD EVALUATION

Name of Food: **SOLID PORK ENTREES**

Quantity/Volume/Weight:

Examples: Pork Tenderloin, Chops, Roasts

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens.		Purchase products from an approved source (USDA inspected facility). Receive frozen products frozen. Receive refrigerated products at or below 41°F (5°C).	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens.		Store frozen products in a freezer at or below 0°F (-18°C). Store refrigerated products in a refrigerator at or below 41°F (5°C).	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens.		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling and Preparing Raw Food	Vegetative pathogens.		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature > 41°F (5°C) > 2 hours discard. > 70°F (21°C) discard. Discard if equipment and utensils are contaminated.	

Name of Food: **SOLID PORK ENTREES**

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens.	CCP	Cook roast products to a minimum temperature of 145°F (63°C) for 4 minutes. Note- cook ground pork and pork sausage to 155°F for 15 seconds. Cook Pork chops to 145°F (63°C) for 15 seconds	Measure cooking temperature with a thermometer.	Continue cooking until 145°F (63°C) or above for 4 minutes. Note- cook ground pork and pork sausage to 155°F for 15 seconds.	Record final cooking temp.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore forming pathogens	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 1-2 hours during holding.	Food temperature 140°F (60°C) - 120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore forming pathogens	CCP	Cool product: 140°F (57°C) - 70°F (21°C) 2 hours. 70°F (21°C)- 41°F (5°C) 4 hours. Total cooling time 6 hours. Cut solid pork entrees into quarters for quicker cooling.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F (57°C) -70°F (21°C) more than 2 hours, discard food. 70°F (21°C)- 41°F (5°C) more than 4 hours, discard food. 41°F or less but cooled too slowly, discard food.	Record cooling times and temp.
Reheating	Vegetative pathogens.	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final reheating temp.

RECIPE HAZARD EVALUATION**Name of Food: POULTRY****Quantity/Volume/Weight:****Examples: Turkey Burgers, Creoles, Salads, Hot Sandwiches, Solid Entrees (Turkey, Chicken, Duck – whole or parts)**

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens.		Purchase products from an approved source (USDA inspected facility). Receive frozen products frozen. Receive refrigerated products at or below 41°F (5°C.)	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens.		Store frozen products in a freezer at or below 0°F (-18°C.) Store refrigerated products in a refrigerator at or below 41°F (5°C.) Raw potentially hazardous food must not be stored above ready-to-eat product or raw produce.	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens.		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling and Preparing Raw Food	Vegetative pathogens.		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature: > 41°F (5°C) > 4 hours, discard; > 70°F (21°C) discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens.	CCP	Cook ground poultry products to a minimum temperature of 165°F (74°C) for 15 seconds.	Measure cooking temperature with a thermometer.	Continue cooking until 165°F (74°C) or above for 15 seconds.	Record final cooking temp.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore-forming pathogens.	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 1 – 2 hours during holding.	Food temperature 140°F (60°C) - 120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore-forming pathogens.	CCP	Cool product: 140°F (57°C) - 70°F (57°C-21°C) within 2 hours; 70°F-41°F (21°C-5°C) within 4 hours. Total cooling time: 6 hours. Use shallow pans or ice baths.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F (57°C) - 70°F (57°C-21°C) > 2 hours, discard; 70°F-41°F (21°C-5°C) > 4 hours, discard; 41°F (5°C) or less, but cooled too slowly, discard food.	Record cooling times and temp.
Reheating	Vegetative pathogens.	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure product temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final reheating temp.

RECIPE HAZARD EVALUATION

Name of Food: PRECOOKED ENTREES (THIS IS A PRODUCT COOKED BY MANUFACTURERS' UNDER USDA INSPECTION)

Quantity/Volume/Weight:

Examples: Hamburgers, Hot Dogs, Meat Loaf, Chicken Breast, Fish, Stews, and Soups

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens.		Purchase products from an approved source (USDA inspected facility). Receive frozen product frozen. Receive refrigerated products at or below 41°F (5°C.)	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens.		Store frozen product at or below 0°F (-18°C.) Store refrigerated products in a refrigerator at or below 41°F (5°C.)	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens.		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling and Preparing Raw Food	Vegetative pathogens.		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature: > 41°F (5°C) > 4 hours, discard; > 70°F (21°C) discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens.	CCP	Cook product to a minimum temperature of 140°F (57°C) for 15 seconds.	Measure cooking temperature with a thermometer.	Continue cooking until 140°F (57°C) or above for 15 seconds.	Record final cooking temp.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore-forming pathogens.	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 1 – 2 hours during holding.	Food temperature 140°F (60°C) - 120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore-forming pathogens.	CCP	Cool product: 140°F-70°F (57°C-21°C) within 2 hours; 70°F-41°F (21°C-5°C) within 4 hours. Total cooling time: 6 hours. Use shallow pans or ice baths for cooling.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F-70°F (50°C-21°C) > 2 hours, discard; 70°F-41°F (21°C-5°C) > 4 hours, discard; 41°F (5°C) or less, but cooled too slowly, discard food.	Record cooling times and temp.
Reheating	Vegetative pathogens.	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final reheating temp.

RECIPE HAZARD EVALUATION

Name of Food: SOUPS, SAUCES AND GRAVIES

Quantity/Volume/Weight:

Examples: Clear and Cream Base Chicken, Beef, Vegetable, Bisques

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens.		Purchase products from an approved source (USDA inspected facility). Receive frozen product frozen. Receive refrigerated products at or below 41°F (5°C).	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens.		Store frozen product at or below 0°F (-18°C). Store refrigerated products in a refrigerator at or below 41°F (5°C). Raw potentially hazardous foods must not be stored above ready-to-eat product or raw produce.	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens.		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling and Preparing Raw Food	Vegetative pathogens.		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature: > 41°F (5°C) > 4 hours, discard; > 70°F (21°C), discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens.	CCP	Cook product to a minimum temperature of 165°F (74°C) for 15 seconds.	Measure cooking temperature with a thermometer.	Continue cooking until 165°F (74°C) or above for 15 seconds.	Record final cooking temp.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot /Cold	Prevent outgrowth of spore-forming pathogens.	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 1 – 2 hours during holding.	Food temperature 140°F (60°C) -120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore-forming pathogens.	CCP	Cool product: 140°F (57°C) - 70°F (21°C) within 2 hours; 70°F (21°C)-41°F (5°C) within 4 hours. Total cooling time: 6 hours. Use shallow pans or ice baths for cooling.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F (57°C) -70°F (21°C) > 2 hours, discard; 70°F (21°C)- 41°F (5°C) > 4 hours, discard; 41°F (5°C) or less, but cooled too slowly, discard food.	Record cooling times and temp.
Reheating	Vegetative pathogens.	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final reheating temperature.

RECIPE HAZARD EVALUATION

Name of Food: STUFFED PRODUCT AND STUFFING CONTAINING FISH, MEATS, OR POULTRY

Quantity/Volume/Weight:

Examples: Meats, Pasta, Poultry, Fish

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens.		Purchase products from an approved source (USDA inspected facility). Receive frozen product frozen Receive refrigerated products at or below 41°F (5°C.)	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens.		Store frozen product at or below 0°F (-18°C.) Store refrigerated products in a refrigerator at or below 41°F (5°C.) Raw potentially hazardous foods must not be stored above ready-to-eat product or raw produce.	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens.		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling and Preparing Raw Food	Vegetative pathogens.		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature: > 41°F (5°C) > 4 hours, discard; > 70°F (21°C) discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens.	CCP	Cook product to a minimum temperature of 165°F (74°C) or 15 seconds.	Measure cooking temperature with a thermometer.	Continue cooking until 165°F (74°C) or above for 15 seconds.	Record final cooking temp.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore-forming pathogens.	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 1 – 2 hours during holding.	Food temperature 140°F (60°C) - 120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore-forming pathogens.	CCP	Cool product: 140°F-70°F (57°C-21°C) within 2 hours; 70°F-41°F (21°C-5°C) within 4 hours. Total cooling time: 6 hours. Use shallow pans or ice baths for cooling.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F-70°F (57°C-21°C) > 2 hours, discard; 70°F-41°F (21°C-5°C) > 4 hours, discard; 41°F (5°C) or less, but cooled too slowly, discard food.	Record cooling times and temp.
Reheating	Vegetative pathogens.	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final reheating temp.

RECIPE HAZARD EVALUATION

Name of Food: Lamb Entrees

Examples: Roast Lamb; Lamb chops

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring & Receiving	Vegetative pathogens		Purchase products from an approved source (USDA inspected facility). Receive frozen products frozen. Receive refrigerated products at or below 41°F (5°C).	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens		Store frozen products in a freezer at or below 0°F (-18°C). Store refrigerated products in a refrigerator at or below 41°F (5°C).	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling & Preparing Raw Food	Vegetative pathogens		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature > 41°F (5°C) > 2 hours discard. > 70°F (21°C) discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens	CCP	Cook product to a minimum temperature of 145°F (63°C) for 4 minutes and chops 15 seconds.	Measure cooking temperature with a thermometer.	Continue cooking until 145°F (63°C) or above.	Record final cooking temp. on a log.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore forming pathogens	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 30 – 45 minutes during holding.	Food temperature 140°F (60°C) -120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore forming pathogens	CCP	Cool product: 140°F (57°C) -70°F (21°C) 2 hours. 70°F (21°C) - 41°F 4 hours. Total cooling time 6 hours. Cut solid lamb entrees into quarters for quicker cooling. Use shallow pans for thin slices of lamb.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F (57°C) -70°F (21°C) more than 2 hours, discard food. 70°F (21°C)- 41°F (5°C) more than 4 hours, discard food. 41°F (5°C) or less but cooled too slowly, discard food.	Record cooling time and temp.
Reheating	Vegetative pathogens	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temp. during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final temp. on a log.

RECIPE HAZARD EVALUATION

Name of Food: **COMMERCIALLY RAISED GAME**

Examples: Venison, Goat

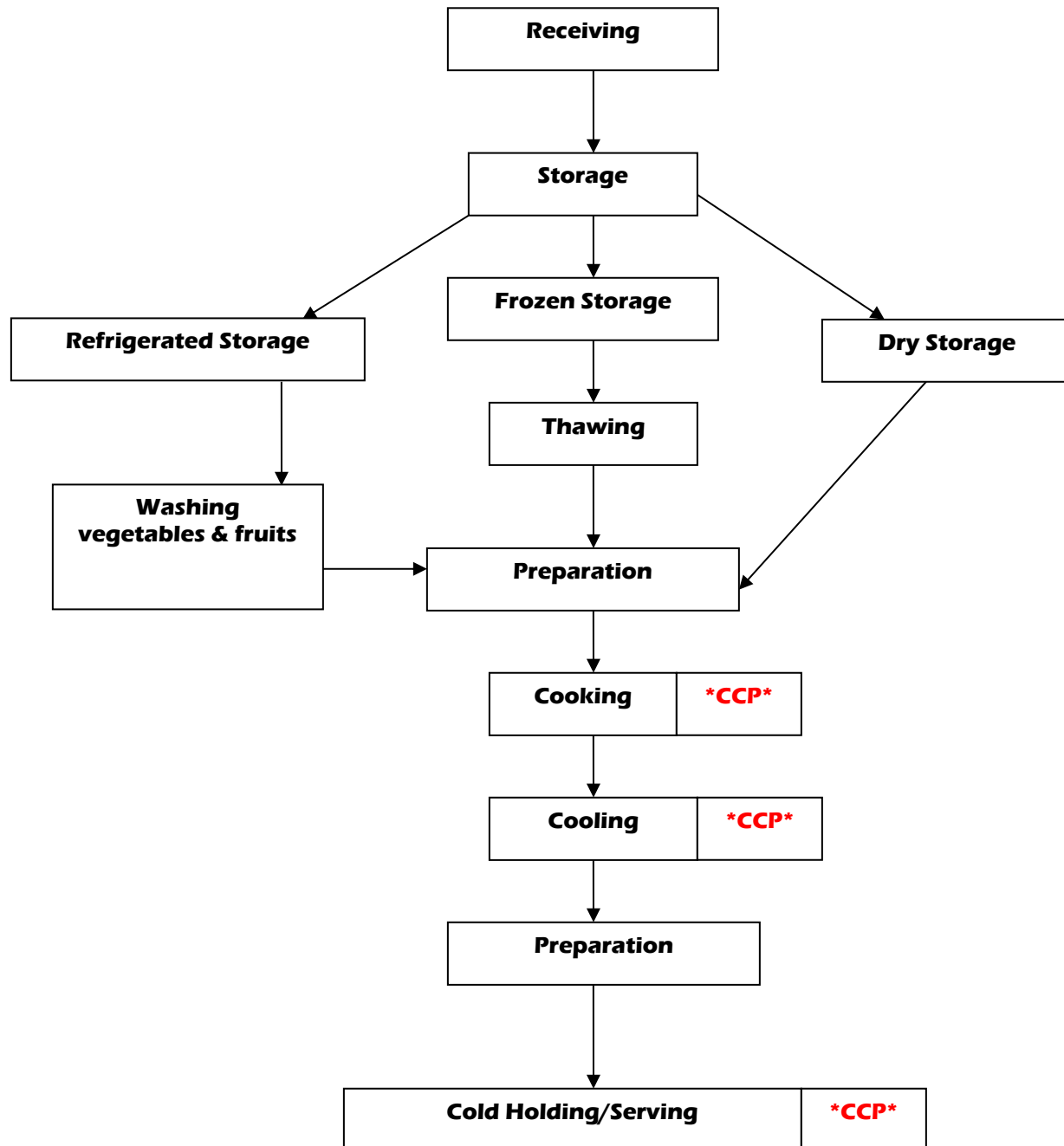
Quantity/Volume/Weight:

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens.		Purchase products from an approved source (USDA inspected facility). Receive frozen products frozen. Receive refrigerated products at or below 41°F (5°C.)	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens.		Store frozen products in a freezer at or below 0°F (-18°C.) Store refrigerated products in a refrigerator at or below 41°F (5°C.) Raw potentially hazardous foods must not be stored above ready-to-eat or raw produce.	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens.		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling and Preparing Raw Food	Vegetative pathogens.		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature: > 41°F (5°C) > 4 hours, discard; > 70°F (21°C) discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens.	CCP	Cook roasts and venison steak to a minimum temperature of 160°F (71°C) or above for 15 seconds	Measure cooking temperature with a thermometer.	Continue cooking until 160°F (71°C) for 4 minutes for roasts, 15 seconds for steaks	Record final cooking temp.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore-forming pathogens.	CCP	Hot-hold food at 140°F (60°C) or above.	Measure food temperature at the thickest part every 1 – 2 hours during holding.	Food temperature 140°F (60°C) - 120°F (49°C) > or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (60°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (60°C)	Record temp on log sheet.
Cooling	Prevent outgrowth of spore-forming pathogens.	CCP	Cool product: 140°F - 70°F (57°C-21°C) within 2 hours; 70°F- 41°F (21°C-5°C) within 4 hours. Total cooling time: 6 hours. Cut solid veal entrees into quarters for quicker cooling. Use shallow pans for thin slices of veal.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F- 70°F (60°C-21°C) > 2 hours, discard; 70°F-41°F (21°C-5°C) > 4 hours, discard; 41°F (5°C) or less, but cooled too slowly, discard food.	Record cooling times and temp.
Reheating	Vegetative pathogens.	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final reheating temp.

Flow Diagram – Cold Foods

(Only for Products containing cooked ingredients)



RECIPE HAZARD EVALUATION

Name of Food: **PASTA AND RICE ENTREES**

Quantity/Volume/Weight:

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens.		Purchase products from an approved source. Receive refrigerated pasta at or below 41°F (5°C) and frozen pasta frozen. Receive all dry pasta and rice products with packages intact with no signs of insect infestation or contamination.	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens.		Store refrigerated products in a refrigerator at or below 41°F (5°C.) Store frozen products at or below 0°F (-18°C.) Store dry products in a clean, dry room, 6 inches off the floor.	Shift manager verifies product temperatures in accordance with standard operating procedures. Observation.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing	Vegetative pathogens.		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved methods. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature more than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling and Preparing Raw Food	Vegetative pathogens.		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature: > 41°F (5°C) > 4 hours, discard; > 70°F (21°C) discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking			Boil all pasta and rice.			Record final cooking temp.
Handling Cooked Food						
Cold Preparation						
Holding Food Hot / Cold	Prevent outgrowth of spore-forming pathogens.	CCP	Hot-hold food at 140°F (57°C) or above.	Measure food temperature at the thickest part every 1 – 2 hours during holding.	Food temperature 140°F (57°C) - 120°F (49°C) >or equal to 4 hours discard. < 4 hours reheat to 165°F (74°C) and hold at 140°F (57°C). 120°F (49°C) - 41°F (5°C) > or equal to 2 hours, discard; <2 hours, reheat to 165°F (74°C) and hold at 140°F (57°C)	Record temp. on log sheet.
Cooling	Prevent outgrowth of spore-forming pathogens.	CCP	Cool product: 140°F-70°F (57°C-21°C) within 2 hours; 70°F- 41°F (21°C-5°C) within 4 hours. Total cooling time: 6 hours. Use shallow pans or ice baths to cool pasta and rice.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F-70°F (57°C-21°C) >2 hours, discard; 70°F-41°F (21°C-5°C) > 4 hours, discard; 41°F (5°C) or less, but cooled too slowly, discard food.	Record cooling times and temp.
Reheating	Vegetative pathogens.	CCP	Reheat items to 165°F (74°C) or above for 15 seconds within 2 hours.	Measure food temperature during reheating.	Continue reheating process until product temperature is 165°F (74°C) or above. Product not reheated to 165°F (74°C) within 2 hours; discard product.	Record final reheating temp.

RECIPE HAZARD EVALUATION

Name of Food: Poultry Salad

Quantity/Volume/Weight:

Examples: turkey or chicken salad

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring & Receiving	Vegetative Pathogens		Purchase products from an approved source. Receive fresh poultry at 41°F (5°C) or below; receive frozen poultry at 0°F (-18°C) or below. Receive celery and onions with packages intact and no signs of insects or mold	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures. Observation	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative Pathogens		Store refrigerated product at or below 41°F (5°C) on the lowest shelf; store frozen product at or below 0°F (-18°C). Store vegetables in a refrigerator at or below 41°F (5°C) away from raw meats or poultry. Raw potentially hazardous foods must not be stored over ready to eat product or raw produce.	Shift manager verifies product temperatures in accordance with standard operating procedures. Observation	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours, discard. < 2 hours, chill to 41°F (5°C) or below and hold; > 70°F (21°C) discard	Daily inspection.
Thawing	Vegetative Pathogens		Thaw products in refrigerator on lowest shelf away from ready to eat foods at or below 41°F (5°C) under running water at or below 70°F (21°C), or by other approved methods.	Observe method; measure temperature	Food temperature >41°F (5°C) or >2 hours discard. >70°F (21°C) discard. <2 hours, return to unit capable of maintaining 41°F (5°C) and chill	
Handling & Preparing Raw Food	Vegetative Pathogens		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves. Thoroughly wash or blanch vegetables	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature >41°F (5°C) or >2 hours discard. >70°F (21°C) discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens	CCP	Cook poultry to a minimum temperature of 165°F (74°C) for 15 seconds	Measure cooking temperature with thermometer	Continue cooking until 165°F (74°C) for 15 seconds	Record final cooking temperature on a log
Cooling (of Poultry)	Prevent outgrowth of spore forming pathogens	CCP	Cool product: 140°F (57°C)-70°F (21°C) within 2 hours. 70°F (21°C)-41°F (5°C) 4 hours. Total cooling time 6 hours. Use shallow pans or ice baths.	Measure temperature every 30 minutes during cooling.	Food temperature: 140°F (57°C)-70°F (21°C) more than 2 hours, discard food. 70°F (21°C)-41°F (5°C) more than 4 hours, discard food. 41°F (5°C) or less but cooled too slowly, discard food.	Record cooling time and temp.
Handling Cooked Food						
Cold Preparation	Vegetative Pathogens		Prevent contamination by: ill workers not working, workers washing hands and sanitizing utensils and equipment. Workers wear gloves. Product temperature 41°F (5°C) or less. Use prechilled ingredients	Observe hand washing, glove use, measure temperatures, observe sanitation of utensils and equipment.	Discard food if an ill worker is working or if direct hand contact has occurred with ready to eat food. More than 41°F (5°C), more than or equal to 2 hours, discard. More than 70°F (21°C) discard	
Holding Food Hot / Cold	Prevent outgrowth of spore forming pathogens Vegetative Pathogens	CCP	Cold hold food at or below 41°F (5°C).	Measure food temperature at the thickest part every 1-2 hours during holding.	Food temperature 41°F (5°C)-70°F (21°C) > or equal to 2 hours discard. < 2 hours serve or refrigerate. > or equal to 70°F (21°C) discard.	Record temp. on log sheet.
Reheating						

RECIPE HAZARD EVALUATION

Name of Food: Seafood Salad

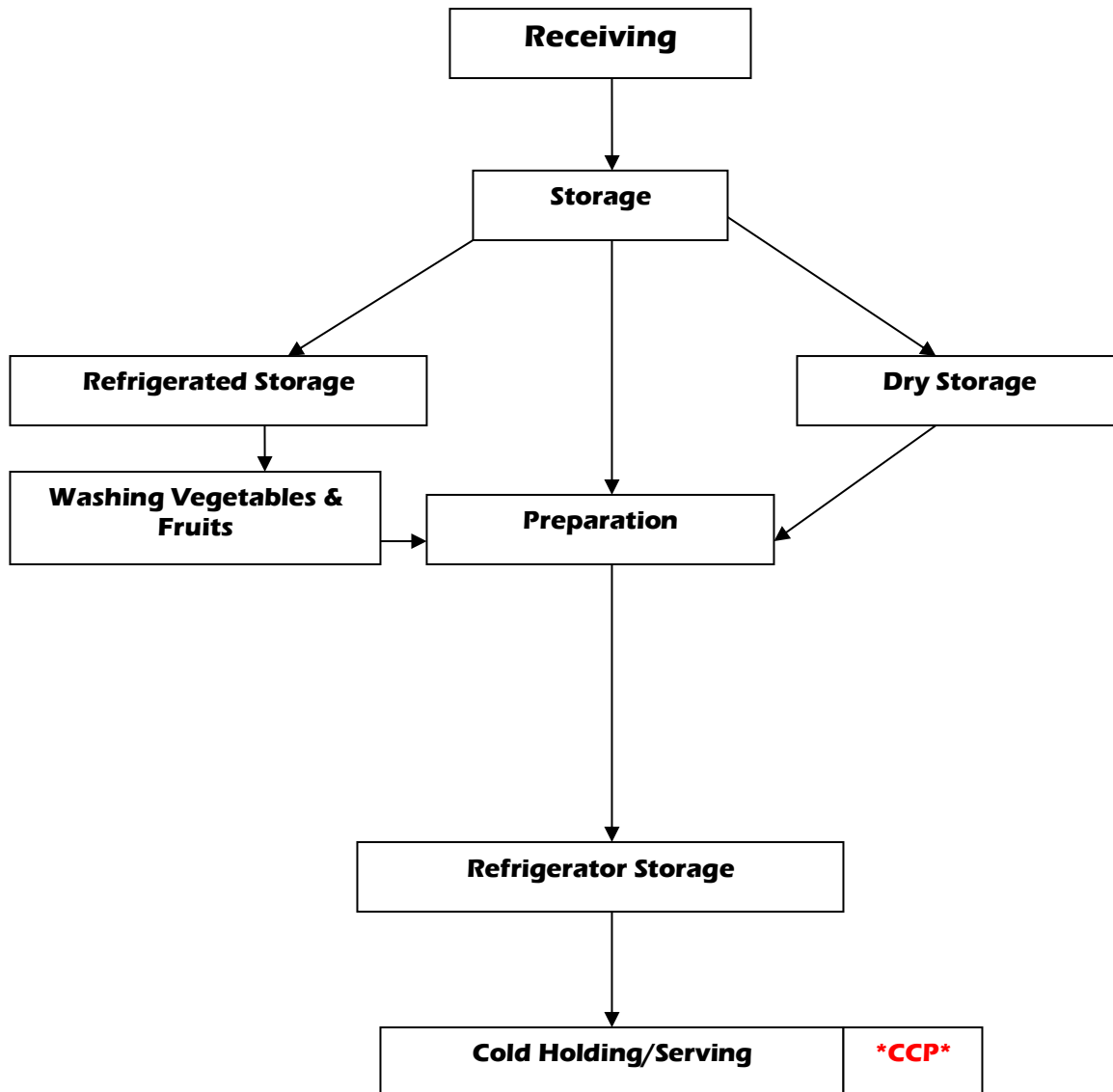
Quantity/Volume/Weight:

Examples: Shrimp, sea-legs

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring & Receiving	Vegetative Pathogens		Purchase products from an approved source. Receive frozen products at or below 0°F (-18°C). Receive refrigerated products at or below 41°F (5°C). Receive all products with packages intact with no signs of insect infestation or contamination.	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative Pathogens		Store frozen products in a freezer at or below 0°F (-18°C). Store refrigerated products in a refrigerator at or below 41°F (5°C). Raw potentially hazardous foods must not be stored over ready to eat product or raw produce.	Shift manager verifies product temperatures in accordance with standard operating procedures. Observation	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours return to 41°F (5°C) and chill. > 70°F (21°C) discard.	Daily inspection.
Thawing	Vegetative Pathogens		Thaw product in refrigerator at or below 41°F (5°C). Thaw under running water at or below 70°F (21°C), or by other approved method. Thaw raw products on the lowest shelf away from ready to eat foods.	Observe method. Measure temperatures.	Food temperature > or equal to 70°F (21°C) discard. More than 41°F (5°C) > 2 hours discard, < 2 hours return to unit capable of maintaining 41°F (5°C) and chill.	
Handling & Preparing Raw Food	Vegetative Pathogens		No ill workers. Workers wash hands and sanitize utensils and equipment. Food temperature 41°F (5°C) or less. Workers wear gloves.	Observe quantity of food at room temperature. Observe time food is held at room temperature.	Food temperature >41°F (5°C) >2 hours discard. >70°F (21°C) discard. Discard if equipment and utensils are contaminated.	

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking	Vegetative pathogens	CCP	Cook shrimp to minimum temperature of 145°F (63°C) for 15 seconds. Sea legs are precooked	Monitor product temperature with a thermometer	Continue cooking until product temperature reaches 145°F (63°C) for 15 seconds	Record on a log sheet
Cooling (of seafood)	Prevent outgrowth of spore forming pathogens	CCP	Cool shrimp from 140°F (57°C) to 70°F (21°C) within 2 hours and from 70°F (21°C) to 41°F (5°C) within 4 hours total cooling time 6 hours. Use shallow pans to cool shrimp	Measure temperature every 30 minutes during cooling	Food temperature 140°F (57°C) - 70°F (21°C) more than 2 hours, discard food. 70°F (21°C) - 41°F (5°C) more than 4 hours, discard food. 41°F or less, but cooled too slowly, discard food	Record cooling time and temp.
Handling Cooked Food						
Cold Preparation	Vegetative Pathogens		Prevent contamination by: ill workers not working, workers washing hands and sanitizing utensils and equipment. Workers wear gloves. Product temperature 41°F (5°C) or less. Use prechilled ingredients	Observe hand washing, glove use, measure temperatures, observe sanitation of utensils and equipment.	Discard food if an ill worker is working or if direct hand contact has occurred with ready to eat food. More than 41°F (5°C), more than or equal to 2 hours, discard. More than 70°F (21°C) discard	
Holding Food Hot / Cold	Prevent outgrowth of spore forming pathogens	CCP	Cold hold food at or below 41°F (5°C).	Measure food temperature at the thickest part every 1-2 hours during holding.	Food temperature 41°F (5°C)- 70°F (21°C) > Or equal to 2 hours discard. < 2 hours serve or refrigerate. > Or equal to 70°F (21°C) discard.	Record temp. on log sheet.
Reheating						

Flow Diagram – Cold Food



RECIPE HAZARD EVALUATION**Name of Food: DELI MEAT SANDWICHES & BOX LUNCHES****Quantity/Volume/Weight:****Examples: Ham, Roast Beef, Corned Beef, Turkey, Salami**

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Procuring and Receiving	Vegetative pathogens.		Purchase products from an approved source (USDA inspected facility). Receive refrigerated products at or below 41°F (5°C.)	Shift manager verifies purchase specifications upon receipt of product. Shift manager verifies temperature in accordance with standard operating procedures.	Reject delivery if product is not within specifications or if product is out of proper temperature range.	Receiving log.
Storage	Vegetative pathogens.		Store refrigerated products at or below 41°F (5°C.)	Shift manager verifies product temperatures in accordance with standard operating procedures.	Move products to a unit capable of maintaining required temperature. Determine time refrigerated products are above 41°F (5°C). > 2 hours discard. < 2 hours chill to 41°F (5°C) or below and hold.	Daily inspection.
Thawing						
Handling and Preparing Raw Food						

Process Step	Hazard	Critical Control Point	Criteria for Control	Monitoring Procedure	Corrective Action	Records
Cooking						
Handling Cooked Food						
Cold Preparation	Vegetative pathogens; cross contamination.		Prevent contamination: No ill workers; workers wash hands and sanitize utensils and equipment. Workers wear gloves. Store pans of deli meats on ice during preparation.	Observe hand washing, glove use, measure temperatures, observe sanitation of utensils and equipment.	Discard food if an ill worker is working or if direct hand contact has occurred with ready-to-eat food.	
Holding Food Hot / Cold	Vegetative pathogens; cross contamination.	CCP	Cold-hold deli meats at or below 41°F (5°C.)	Measure food temperature at the thickest part every 1 – 2 hours during holding.	Food temperature: 41°F- 70°F (5°C-21°C) >2 hours, discard; < 2 hours, chill to 41°F (5°C) or less and hold; > 70°F (21°C), discard.	Record temp. on log sheet.
Cooling						
Reheating						

5.0 TRAINING PROGRAM

All Aramark locations must have a manager on duty with a valid ServSafe Manager's Certification. The ServSafe Manager's Certification developed by the National Restaurant Association (NRA) is the food safety Certification required by Aramark. The procedures for safe food handling detailed in the course in combination with the procedures described in Aramark's Food Safety Standards must be followed. If local/county health departments do not recognize ServSafe, then the Manager may have to be Certified with equivalent food safety training per local requirements.

Those managers responsible for implementing and maintaining the Aramark HACCP plan in their accounts will also need to have taken the Aramark Food Safety Training and also train all their hourly staff.

Specifications for training require at least that:

- All employees will have basic training in food safety and sanitation to understand the importance of the Hazard Analysis and Critical Control Point (HACCP) system.
- A certified ServSafe-trained person should do training.
- All Managers will need to be ServSafe Certified and have all the required Aramark training completed.
 - Aramark Food Safety Training
- The Safety Coordinator should be part of all aspects of the program and assist with periodic audits.
- Based on turnover, each component should have additional training during the season.
- Training and a review of the program must be done every year.
- Each component safety committee should review the effectiveness of the program at least once during the season with results sent to Risk Management.

6.0 HACCP LOGS

3.0 Location & Equipment	Thermometer Calibration Log https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Location_and_Equipment/Weekly_Verification/Calibration_Log/
4.0 Pest Management	Pest Sighting Log https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Pest_Management_Documents/Pest_Sighting_Log/
5.0 Cleaning & Sanitation	Dishmachine Sanitizer Log https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Cleaning_and_Sanitizing_Documents/Dishmachine_Sanitizer_Log/ Dishmachine Temperature Log https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Cleaning_and_Sanitizing_Documents/Dishmachine_Temperature_Log/ Sanitizer Dispenser Log https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Cleaning_and_Sanitizing_Documents/Sanitizer_Dispenser_Log/

<p>6.0 Receiving & Storage</p>	<p>Daily Receiving Log https://safe.aramark.net/Food_Safety/Standards_and_Procedures/Receiving_and_Storage/Receiving_Log/</p> <p>Freezer Temperature Log https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Receiving_and_Storage/Freezer_Temperature_Log_for_Non-24-Hour_Operation/</p> <p>Freezer Temperature Log – 24 hour Operation https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Receiving_and_Storage/Freezer_Temperature_Log_for_24-Hour_Operation/</p> <p>Refrigerator Temperature Log https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Receiving_and_Storage/Refrigerator_Temperature_Log_for_Non-24-Hour_Operation/</p> <p>Refrigerator Temperature Log – 24 hour Operation https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Receiving_and_Storage/Refrigerator_Temperature_Log_for_24-Hour_Operation/</p>
<p>7.0 Food Handling</p>	<p>Cooling Temperature Log https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Food_Handling/Cooling_Temperature_Log/</p> <p>Final Cooking & Reheating Temperature Log https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Food_Handling/Final_Cooking_and_Reheating_Temperature_Log/</p> <p>Refrigerated TCS Food Cold Production Log https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Food_Handling/Refrigerated_TCS_Food_Cold_Production_Log/</p>
<p>8.0 Service & Delivery</p>	<p>Drop-off Service Time and Temp Log https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Service_and_Delivery/Drop-Off_Service_Time_Temperature_Log/</p> <p>Cold Food Holding Log https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Service_and_Delivery/TCS_Food_Cold_Holding_Log/</p> <p>Hot Food Holding Log https://safe.Aramark.net/Food_Safety/Standards_and_Procedures/Service_and_Delivery/TCS_Food_Hot_Holding_Log/</p>