



Knox
PUBLIC HEALTH

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For your HACCP Plan to meet all requirements, all fields and attachments must be completed. If you have questions regarding this form, or the approval process, please contact our office by emailing EH@knoxhealth.com or calling (740) 392-2200 ext. 2003.

According to 3717-1-03.4(L), additional scientific data or other information may be requested to ensure that food safety is not compromised by the processes occurring in the HACCP Plan.

Food Service/Food Establishment Name		
Food Service/ Food Establishment Street Address		
City	State	Zip Code
Name of Primary Contact	Email Address	Phone

For Office Use Only

Primary Reviewer	Secondary Reviewer
<input type="checkbox"/> Approved <input type="checkbox"/> Denied	Date Approved
Special Considerations/ Restrictions For Approval:	

Section 1:

1. Please check which method you'll be using to package your foods using reduced oxygen packaging (ROP):

Cook/Chill - Cooked food is hot filled into impermeable bags which have the air expelled and are then sealed or crimped closed. The bagged food is rapidly chilled and refrigerated at temperatures that inhibit the growth of pathogens

Sous Vide - Raw or partially cooked food is vacuum packaged in an impermeable bag, cooked in the bag, rapidly chilled, and refrigerated at temperatures that inhibit the growth of pathogens

Vacuum Packaging Cold Foods

2. According to the Ohio Uniform Food Safety Code, if cook/chill or sous vide were not checked above, please identify which food standard will be met:

The food item has a water activity of 0.91 or less

The food item has a pH of 4.6 or less

Is a meat or poultry product cured at a food processing plant regulated by the Ohio Department of Agriculture under Chapter 918 of the Revised Code or USDA using Substances specified in 9 C.F.R. 424.21, and is received in an intact package

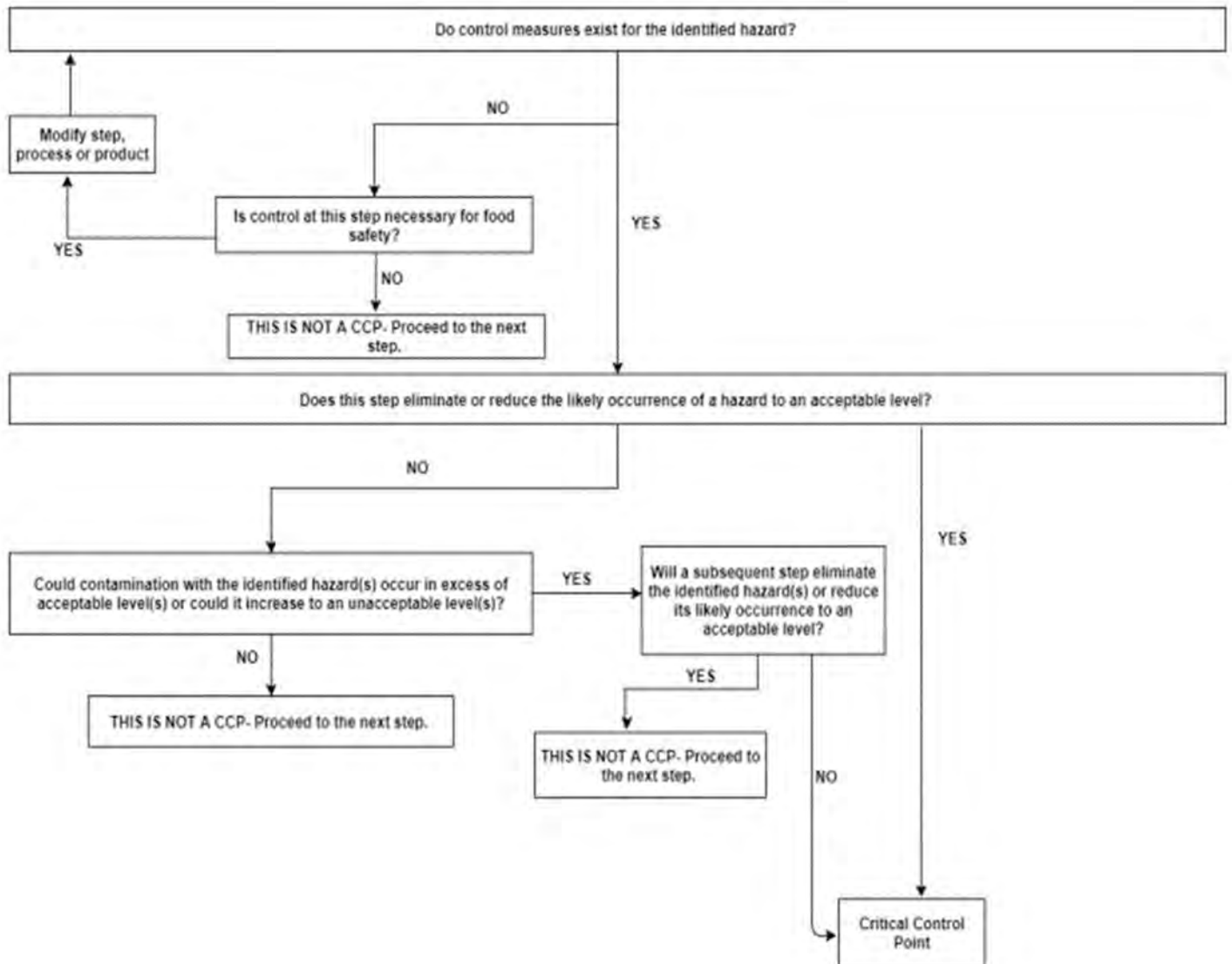
Raw meat, raw poultry, or raw vegetables, which are foods that have a high level of Competing organisms in them

Fish that is frozen before, during, and after packaging

Commercially manufactured cheeses produced in a food processing plant that meet the standards of identity as specified in 21 C.F.R. 133.150, 21 C.F.R. 133.169 or 21 C.F.R. 133.187. No additional ingredients will be added in the food service operation or retail food establishment.

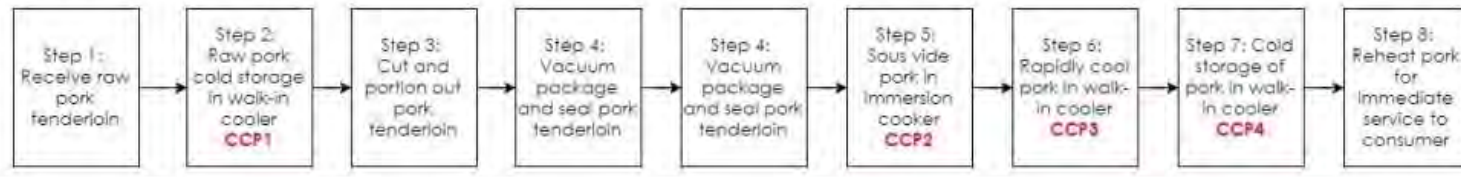
Section 2:

Please utilize this flowchart below to determine the appropriate CCP steps for **each** food product that will undergo Cook-Chill, Sous Vide, or ROP.



1. Insert or attach flow charts by menu item or specific food/ category type identifying **Critical Control Points (CCPs)**. Start the flow chart from when the food is received into your facility and end when food is served to the consumer.

Example:



Insert CCP Flow Chart(s) here:

Insert CCP Flow Chart(s) here:

Section 3:

Hazard Analysis Terms:

Hazard- significant risk that can cause harm and that is reasonably likely to occur if not controlled

Critical Limit (CL)- a maximum or minimum value to which a biological hazard must be controlled to prevent, eliminate, or reduce the occurrence of the identified food safety hazard

Monitoring Procedure(s)- method and frequency for monitoring and controlling each CCP by the employee designated by the Person In Charge (PIC)

Corrective Action(s)- Action to be taken by the PIC if Critical Limits are not met

Record Keeping- Records to be maintained by the PIC to demonstrate that the HACCP plan is properly operated and managed

Verification- the method and frequency for the PIC to routinely verify that the food employee is following standard operating procedures and monitoring CCPs

Records- All records must be kept for a minimum of six (6) months and made available to the licensor per OAC 3717-1-03.4(K)(4)(c)

EXAMPLE HAZARD PLAN SUMMARY FORM:

Facility Name FCPH's Kitchen of Excellence				Product Description Sous Vide or Cook/Chill: Pork Tenderloin					
(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits For each Preventive Measure	Monitoring (4)				(5) Corrective Action(s)	(6) Verification	(7) Records (keep records for minimum of 6 months)
			A What	B How	C Frequency	D Who			
Cooking	Pathogens	Cook Product to 165°F	Internal Product Temp.	Metal Probe Thermometer	Each tenderloin	Manager or Designee	Continue Cooking until Critical Limit is Reached	Daily Calibration of thermometer	Cooking logs and thermometer calibration
Cooling	Pathogens	Cooled to 38°F within 24hrs of reaching 41°F and held at 38°F	Temp. and Time	Metal Probe Thermometer	Each Tenderloin	Manager or Designee	If product is found to be out of compliance for cooling, it will be destroyed	Daily Calibration of thermometer	Cooling Log, thermometer calibration log, product destruction log
Signature:							Date:		

Section 5:

Packages must be labeled with a 'use by' date that does not exceed 30 days from the day of packaging OR the original manufacturer's 'sell by' date, whichever occurs first. All labels must include product name, packaged date, and use-by date. **You must submit a sample label with this form.** If products are observed not labeled properly, they will be subject to destruction.

1. Have you attached a sample label to this form?

YES

NO

For Office Use Only

<input type="checkbox"/> Label Approved	<input type="checkbox"/> Label Denied
REHS Signature	Date
If denied, reason why:	

Section 6:

According to OAC section 3717-1-03.4(K)(e), all HACCP plans must include operation procedures. Using the space provided below, please describe how you will comply with the following:

1. Prohibiting barehand contact with ready-to-eat foods

2. Identify a designated work area and how facility will keep separation of raw foods and ready to eat foods

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<input type="checkbox"/> Training Plan Approved	<input type="checkbox"/> Training Plan Denied
REHS Signature	Date
If denied, reason why:	