

HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

HACCP System: A food safety system that identifies hazards and develops control points throughout the receiving, storage, preparation, service and holding of food. This system is designed to prevent foodborne illness.

- **Critical Control Point (CCP):** A point in a specific food service process where loss of control may result in an unacceptable health risk. Implementing a control measure at this point may eliminate or prevent the food safety hazard.
- **Critical Limits:** Elements such as time and temperature that must be adhered to in order to keep food safe. The Temperature Danger Zone is defined by the Food and Drug Administration's Food Code as 41° F. to 140° F.
- **Foodborne Illness:** An illness transmitted to humans through food. Any food may cause a foodborne illness, however *potentially hazardous foods* are responsible for most foodborne illnesses. Symptoms may include abdominal pain/cramps, nausea and vomiting.
- **Potentially Hazardous Food:** A food that is used as an ingredient in recipes or served alone that is capable of supporting the growth of organisms responsible for foodborne illness. Typical foods include high protein foods such as meat, fish, poultry, eggs and dairy products.

COOKING TEMPERATURES <i>These temperatures represent the minimum required temperature. The time represents the minimum amount of time the temperature must be maintained.</i>	
Eggs, Raw shell eggs	155° F. for 15 seconds
Eggs, Egg products, pasteurized	145° F. for 15 seconds
Poultry	165° F. for 15 seconds
Pork	145° F. for 15 seconds
Whole Beef Roasts and Corned Beef Roasts	145° F. for 3 minutes
Fish	145° F. for 15 seconds
Stuffed meat, fish, poultry or pasta, OR stuffings containing meat, fish or poultry	165° F. for 15 seconds
Meat or fish that has been reduced in size by methods such as chopping (i.e., beef cubes), grinding (i.e., ground beef, sausage), restructuring (i.e., formed roast beef, gyro meat), or a mixture of two or more meats (i.e., sausage made from two or more meats)	155° F. for 15 seconds
CCP: SERVING AND HOLDING (hot foods)	140° F.
COOLING <i>FDA recommends a cooled product temperature of 41° F. In order to achieve a cooled internal product temperature of 34-38° F., the temperature of the refrigerator must be lower than 41° F.</i>	Cooling from 140° F. to 70° F. should take no longer than 2 hours. Cooling from 70° F. to 41° F. should take no longer than 4 hours.

