

Getting Started on Your HACCP Plan

To get started on your HACCP plan, first identify all menu items in your facility that contain potentially hazardous foods. Then review how those potentially hazardous menu items flow through your facility- from receiving to serving. Note whether they undergo cooking for same day serving, cooling and reheating following cooking, or no cooking at all. Some facilities may have all three processes or variations of the three. The processes listed below are not intended to be all-inclusive.

Place each potentially hazardous menu item into the appropriate category:

| No Cook | Same Day | Complex | Other |
|--|---|---|--------------|
| Receive – Store – Prepare – Hold -- Serve | Receive – Store – Prepare– Cook – Hot Hold – Serve | Receive – Store –Prepare –Cook – Cool – Reheat – Hot Hold – Serve | |
| Example: Tuna salad prepared and served cold | Example: Foods such as chili that are cooked and held hot until service | Example: Foods prepared in large volumes or in advance for next day service | |
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