

Recipe for: Roast Turkey	Ingredients: 1 Whole Turkey, 12 lb Salt to taste Pepper to taste
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Step in Flow of Food	CCP	Critical Limits	Monitoring	Corrective Actions	Verification & Records
Receive <i>See SOP for Receiving</i>	<input type="checkbox"/>				
Store <i>See SOP for Storage</i>	<input type="checkbox"/>				
Prepare <i>See SOPs for General Sanitation and Personal Hygiene</i> -Preheat roasting oven to 450°F -Thoroughly wash and rinse turkey -Season outside of turkey with salt/pepper -Place turkey on rack in roasting oven	<input type="checkbox"/>				
Cook -Roast turkey at 450°F for 15 minutes -Reduce heat to 350°F and continue cooking for 3 hours	<input checked="" type="checkbox"/>	Cook to minimum internal temperature of 165°F	Check final cooking temp	Continue cooking until internal temperature of 165°F or above is reached.	Document final cooking temp; thermometer calibration
Cool -Slice turkey -Place turkey in single layer in shallow metal pan in ice bath; loosely cover -Label with date and time of onset of cool down	<input checked="" type="checkbox"/>	Cool turkey from 140°F to 70°F in 2 hours and from 70°F to 41°F in 4 additional hours	Check temp hourly after onset of cool down	<i>See SOP for Cool Down</i> OR If turkey does not reach 70°F in first 2 hrs, rapidly reheat to 165°F or above once, and begin cool down again. Discard if product is below 140°F for longer than 2 hrs.	OR <i>See Verification Step</i>
Reheat	<input checked="" type="checkbox"/>	Rapidly reheat turkey to 165°F or above	Check temp after reheating	Discard product if it has not reached 165°F or above within 2 hrs.	<i>See Verification Step</i>
Hot Hold	<input checked="" type="checkbox"/>	Hold turkey on steam table at 140°F or above	Check temp every 2 hrs	If the temperature falls below 140°F, rapidly reheat to 165°F or above once. Discard if product is below 140°F for longer than 2 hrs.	<i>See Verification Step</i>
Serve	<input type="checkbox"/>				