

Flow Charts for Process HACCP

1. No Cook Process

Definition: All menu items in this process category lack a cooking step thus the item does not go through the temperature danger zone (41°F to 140°F). Foods that are in this category include foods that are received cold and served cold or foods that are received at room temperature and served at room temperature.

Example Flow Chart

Receive → Store → Prepare → Hold → Serve

Examples of Food Items (menu items with an “PHF” are potentially hazardous)

- Apple sauce cake (commercially prepared)
- Brownies (commercially prepared)
- Fruit (cut or whole)
- Egg salad sandwich (commercially prepared egg salad mixture)^{PHF}
- Macaroni salad (commercially prepared)^{PHF}
- Milk^{PHF}
- Pumpkin pie (commercially prepared)
- Rice pudding (commercially prepared)^{PHF}
- Tuna salad prepared in-house
- White bread

Critical Control Points for Potentially Hazardous Foods	Hazard
Cooked and/or ready-to-eat foods above raw foods in the refrigerator. Foods are stored in this order: <ul style="list-style-type: none"> • Prepared or ready-to-eat food (top shelf) • Fish, seafood items, eggs • Whole cuts of raw beef and pork • Ground or processed meats • Raw and ground poultry (bottom shelf) 	Bacteria
Cold-holding at 41°F or colder or using time alone (less than 4 hours).	Bacteria
Date marking ready-to-eat food that is prepared in the operation, refrigerating, and using within seven days from the time of preparation.	<i>Listeria monocytogenes</i>
Cooling potentially hazardous foods from room temperature to 41°F or colder within four hours.	Spore-forming and toxin-forming bacteria
No bare-hand contact of any cooked or ready-to-eat food.	Viruses and bacteria
Critical Control Point for Non-Potentially Hazardous Foods	Hazard
No bare-hand contact of any cooked or ready-to-eat food.	Viruses and bacteria

2. Same Day Service Process

Definition: All menu items in this process category typically pass through the temperature danger zone (41°F to 140°F) only once before serving. Food can be cooked and held until served or cooked and served immediately. Other food items that are included in this category are non-potentially hazardous foods that are reheated, baked, fried, or undergo a heat treatment. Menu items that result in leftovers are not included in this category.

Example Flow Chart

Receive → Store → Prepare → Cook → Hold → Serve

Examples of Food Items (menu items with an “^{PHF}” are potentially hazardous)

- Apple sauce cake (prepared in the operation)
- Brownies (prepared in the operation)
- Baked beans^{PHF}
- Bean burrito (prepared with commercially precooked ground beef or raw ground beef and served the same day)^{PHF}
- Chicken tomato bake (made with commercially precooked chicken or raw chicken prepared and served the same day)^{PHF}
- Orange glazed carrots^{PHF}
- Pizza with cheese topping^{PHF}
- Toasted cheese sandwich^{PHF}

Critical Control Points for Potentially Hazardous Foods	Hazard
Cooking to recommended temperatures.	Bacteria and parasites
Hot-holding at 140°F or hotter or using time alone (less than 4 hours).	Spore-forming bacteria
No bare-hand contact of any cooked or ready-to-eat food.	Viruses and bacteria
Critical Control Point for Non-Potentially Hazardous Foods	Hazard
No bare-hand contact of any cooked or ready-to-eat food.	Viruses and bacteria

3. Complex Food Preparation Process

Definition: Menu items prepared in advance for next day service or items that are cooked, cooled, and served the same day are defined as a complex food preparation processes. These foods pass through the temperature danger zone (41°F to 140°F) more than one time. Leftovers of foods that are typically prepared using same day service are not assigned to this category.

Example Flow Charts

Receive → Store → Prepare → Cook → Cool → Hold → Serve
 Receive → Store → Prepare → Cook → Cool → Reheat → Hold → Serve

Examples of Food Items (menu items with an “PHF” are a potentially hazardous food)

- Bean burrito (made with ground beef cooked and cooled in the operation)^{PHF}
- Beef stew (made one or more days in advance, cooled, and then reheated)^{PHF}
- Egg salad sandwich (prepared fresh from raw eggs)^{PHF}
- Macaroni salad (prepared fresh in the operation)^{PHF}
- Minestrone (made one or more days in advance, cooled, and then reheated)^{PHF}
- Taco salad (made with ground beef that is cooked and cooled in the operation)^{PHF}

Critical Control Points for Potentially Hazardous Foods	Hazard
Cooking to safe temperatures.	Bacteria and parasites
Cooling to 41°F within four to six hours.	Spore-forming and toxin-forming bacteria
Hot-holding at 140°F or hotter, cold-holding at 41°F or colder, or using time alone (less than four hours).	Bacteria and their toxins
Date marking ready-to-eat food that is prepared in the operation, refrigerating, and using within seven days from the time of preparation.	<i>Listeria monocytogenes</i>
No bare hand contact of any cooked or ready-to-eat food.	Viruses and bacteria
Critical Control Points for Non-Potentially Hazardous Foods	Hazard
No bare hand contact of any cooked or ready-to-eat food.	Viruses and bacteria