

Components of a HACCP Plan

School: _____ District: _____

Name of Responsible Person: _____

BINDER 1: Recipes	Date Completed
1 – Menu Summary	
2 – No Cook	
3 – Same Day Service	
4 – Complex Cooking	
BINDER 2: HACCP Plan	Date Completed
1 – Food Safety Team	
2 – School Description	
3 – Operation Assessment	
4 – Prerequisite Programs	
5 – Safe Food Handling Procedures	
6 – Monitoring and Recordkeeping	
7 – Corrective Actions	
8 – Verification	
9 – Training	
10 – Crisis Management	
11 -- Allergens	
12 – Donating Foods	
13 – Recalls and Traceback	