

# HACCP Plan Chart

*Complete a separate HACCP Plan Chart for each food item prepared using the special process. Please leave unused boxes blank. Additional HACCP Plan Charts must be attached, as needed.  
Examples of HACCP Plan Charts can be found on the [HACCP Plan Resources website](#).*

Menu Item:		Restaurant Name & Permit Number:							
Hazards	Critical Control Points	Critical Limits	Monitoring				Corrective Actions	Verification	Records
			What	How	Frequency	Who			

