

## HACCP Plan Inspection Checklist

Type of Plan	Records	Record Keeping	Critical Limits	Date-Marking	Additional
<b>All HACCP Plans</b>	• Complete HACCP Plan	Approval Letter On-Site	N/A	N/A	N/A
	• Employee Training Log	Update as needed.			
<b>Acidification</b>	• pH Logs	6 months	• $\text{pH} \leq 4.2$	N/A	• Operator must be able to demonstrate proper pH meter calibration.
	• Third-party documentation or preapproved process for acidification.	Update as needed.			
<b>Canning</b>	• pH Logs • Thermal Processing Logs • Batch Logs	2 years	• Determined by process authority or preapproved process.	N/A	• Operator must be able to demonstrate proper pH meter calibration. • Operator must be able to demonstrate thermal processing temperature measurement.
	• Third-party documentation or preapproved process for canning.	Update as needed.			
<b>Cook-Chill / Sous Vide</b>	• Cooking Logs • Cooling Logs • Hot-holding Logs, if hot-holding before bagging (Cook-Chill) or after cooking (Sous Vide) • Refrigeration Continuous Monitoring Logs • Reheating Logs	6 months	• Standard cooking temperatures • Standard cooling parameters • Cook-Chill products must be bagged at 135F or above, • Product must be reheated to 165F or above within 2 hours, if hot-holding.	• 7 days $\leq$ 41F • 30 days if cooled to 34F within 48 hours of bagging • Frozen indefinitely	• The facility must have continuous monitoring equipment for refrigeration units holding bagged products. • Food products must be bagged at 135F or above.
<b>Dehydrating</b>	• Batch Logs	6 months	• Determined by process authority or preapproved process.	N/A	N/A
	• Third-party documentation or preapproved process for dehydration.	Update as needed.			

<b>Fermentation</b>	<ul style="list-style-type: none"> <li>• Batch Logs</li> <li>• Refrigeration Logs</li> </ul>	6 months	<ul style="list-style-type: none"> <li>• pH ≤ 4.6</li> </ul>	<ul style="list-style-type: none"> <li>• Determined by process authority.</li> </ul>	<ul style="list-style-type: none"> <li>• Operator must be able to demonstrate proper pH meter calibration.</li> </ul>
	<ul style="list-style-type: none"> <li>• Third-party documentation or preapproved process, specific to the type of food being fermented.</li> </ul>	Update as needed.			
<b>Packaging Juices</b>	<ul style="list-style-type: none"> <li>• Refrigeration Logs</li> <li>• Batch Logs</li> <li>• Pasteurization Logs</li> </ul>	6 months	Determined by process authority or preapproved process.	N/A	N/A
<b>Freeze-drying</b>	<ul style="list-style-type: none"> <li>• Batch Logs</li> </ul>	6 months	<ul style="list-style-type: none"> <li>• Determined by process authority or preapproved process.</li> </ul>	N/A	<ul style="list-style-type: none"> <li>• Package labels must include a consumer advisory for raw meat, if applicable.</li> </ul>
	<ul style="list-style-type: none"> <li>• Third-party documentation or preapproved process, specific to the type of food being processed.</li> <li>• Third-party or manufacturer verification that raw pork is free from <i>Trichinella spiralis</i>, if applicable.</li> </ul>	Update as needed.			
<b>ROP – Two Barriers</b>	<ul style="list-style-type: none"> <li>• Refrigeration Log</li> </ul>	6 months	<ul style="list-style-type: none"> <li>• Datemarking parameters</li> </ul>	<ul style="list-style-type: none"> <li>• 30 days ≤ 41F</li> <li>• Frozen indefinitely</li> </ul>	<ul style="list-style-type: none"> <li>• The facility must have continuous monitoring equipment for refrigeration units holding bagged products.</li> </ul>
	<ul style="list-style-type: none"> <li>• Documentation verifying that meat/poultry was cured in a USDA-regulated establishment and/or that cheese is commercially manufactured.</li> <li>• Third-party documentation verifying the process for rendering the food product with <math>a_w \leq 0.91</math> and/or the pH ≤ 4.6.</li> </ul>	Update as needed.			
<b>ROP – One Barrier</b>	<ul style="list-style-type: none"> <li>• Refrigeration Log</li> </ul>	6 months	<ul style="list-style-type: none"> <li>• Datemarking parameters</li> </ul>	<ul style="list-style-type: none"> <li>• 30 days ≤ 41F</li> <li>• Frozen indefinitely</li> </ul>	<ul style="list-style-type: none"> <li>• The facility must have continuous monitoring equipment for refrigeration units holding bagged product.</li> </ul>
	<ul style="list-style-type: none"> <li>• Third-party documentation verifying that the process adequately controls for <i>C. botulinum</i> and <i>L. monocytogenes</i>.</li> </ul>	Update as needed.			

<b>Smoking / Curing</b>	<ul style="list-style-type: none"> <li>• Refrigeration Log</li> <li>• Batch Log</li> </ul>	6 months	<ul style="list-style-type: none"> <li>• Nitrite <math>\leq</math> 200ppm</li> <li>• Nitrite (bacon only) <math>\leq</math> 120ppm</li> <li>• Determined by process authority or preapproved process.</li> </ul>	N/A	N/A
	<ul style="list-style-type: none"> <li>• Third-party documentation or preapproved process specific to the type of food being processed.</li> </ul>	Update as needed.			
<b>Sprouting</b>	<ul style="list-style-type: none"> <li>• Refrigeration Log</li> <li>• Germination Batch Log</li> <li>• Wash (Chlorination) Log (for raw sprouts)</li> </ul>	6 months	<ul style="list-style-type: none"> <li>• FDA recommends disinfectant of 20,000 ppm calcium hypochlorite</li> </ul>	<ul style="list-style-type: none"> <li>• 7 days <math>\leq</math> 41F</li> </ul>	<ul style="list-style-type: none"> <li>• Microgreens do not need a chlorination wash of the seeds if they are intended to be consumed raw.</li> </ul>
	<ul style="list-style-type: none"> <li>• Laboratory testing of spent irrigation water – only for sprouts being consumed raw.</li> </ul>	Updated annually.			
<b>Sushi Rice</b>	<ul style="list-style-type: none"> <li>• Cooking Log</li> <li>• Cooling Log</li> <li>• Sushi Rice pH Log</li> </ul>	6 months	<ul style="list-style-type: none"> <li>• pH <math>\leq</math> 4.2</li> </ul>	N/A	<ul style="list-style-type: none"> <li>• Operator must be able to demonstrate proper pH meter calibration.</li> </ul>
	<ul style="list-style-type: none"> <li>• Third-party documentation or preapproved process for acidification.</li> </ul>	Update as needed.			

