

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: Sous Vide Steaks		Restaurant Name & License Number: Prime Steakhouse, FL123456							
Hazards	Critical Control Points	Critical Limits	Monitoring				Corrective Actions	Verification	Records
			What	How	Frequency	Who			
Biological <i>Enterobacteriaceae</i> <i>Escherichia coli</i>	Time-2 hours and Temperature -130°F	Steak cooks in immersion circulator at temperature of 130°F for 2 hours	Record temperature of immersion circulator, start time, 1 hour and finish time	Immersion circulator time and temperature log	Start time, 1 hour and when steaks are finished cooking	Trained employees/cooks/chefs	Adjust temperature of the immersion circulator, add additional cooking time (verify time and temperature requirements)	Manager/PIC (person in charge) checks log weekly	Immersion circulator time and temperature log
Biological <i>Clostridium botulinum</i> 5 and/or <i>Listeria monocytogenes</i>	Temperature-41°F, or below	Cold storage at 41°F for 7 or fewer days	Record temperature of cooler	Cooler temperature log	Daily	Trained employees/cooks/chefs	Check continuous electronic temperature monitoring device, move steaks to working refrigerator if out of temperature for less than 4 hours, let manager know of refrigerator issue	Manager/PIC (person in charge) checks log weekly	Refrigerator / cooler temperature log

