

20 points on the 7 steps of HACCP

NAME \_\_\_\_\_

Give an example of the following:

1. Conduct a hazard analysis
2. Determine critical control points, CCP
3. Establish critical limits
4. Establish monitoring procedures
5. Identify corrective actions
6. Establish procedures for record keeping and documentation
7. Verify the System Works

**Fill out the attached Temperature log according to the following and answer the questions at the end:**

1. You pulled soup from the walk-in at 10:00am to reheat it. It was at 39 degrees.
2. You heated it on the stove slowly until 12:30, the temperature was 155 degrees.
3. You placed the soup in a bain marie in the steam well and checked it again in 3 hours, it was 170 degrees.
4. You pulled the soup at 2:00 for closing and it was 150 degrees.
5. You placed it back in the cooler in the bain marie and in 2 hours it was 80 degrees.
6. After 6 hours it was at 40 degrees.
7. Fill out the temp log with the appropriate information.
8. What did you do wrong in this scenario? There are at least 4 critical mistakes.
9. What corrective actions could have been used at each of the critical control points?



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