

Example of a HACCP Plan for Sous Vide

Patio Cafe

Texas, 78216

January 8, 2016

To whom it may concern:

Patio Café is requesting a variance regarding Sous Vide preparation of a few menu items.

Please find the HACCP plan attached to prevent bacterial contamination for all items that are prepared in this fashion

All items are kept at 40 degrees or below before they are vacuum sealed

A commercial vacuum sealer VacMaster VP540 Chamber machine is used to vacuum seal the items.

A Polyscience Professional Sous Vide Machine is used to set and maintain water temperature.

All items are chilled after vacuum sealing to ensure a temp of 40 degrees or below.

Beef Tenderloin Fillets: (2.5 – 3 Inch thick) 90 Minutes at 138 degrees

After cooking the 90 minutes the product is immersed in a mix of ice water and ice to rapidly chill. The product is stored on ice in the cooler at all times.

To serve the vacuum sealed fillet is immersed in a hot water bath of 165 degrees for at least 5 minutes, then removed from the sealed pouch and placed on a 500 degree grill for at least 1 minute on each side. The fillet is then served immediately.

Pork Baby Back Ribs : 18-20 hours at 143 degrees

After cooking at 143 degrees for 18- 20 hours the ribs are removed from the water bath and chilled rapidly in a mix of ice water and ice. The product is stored on ice in the cooler at all times.

To serve the vacuum sealed ribs are immersed in a hot water bath of 165 degrees for at least 10 minutes. They are removed from the sealed pouch and placed in the fryer which is at 350 degrees for at least one minute. The ribs are then coated in a sauce and then served immediately.

Double Bone Pork Chop – 2-3 inches thick: 150 minutes at 143 degrees:

After cooking at 143 degrees for 150 minutes the chops are removed from the water bath and chilled rapidly in a mix of ice water and ice. The product is stored on ice in the cooler at all times.

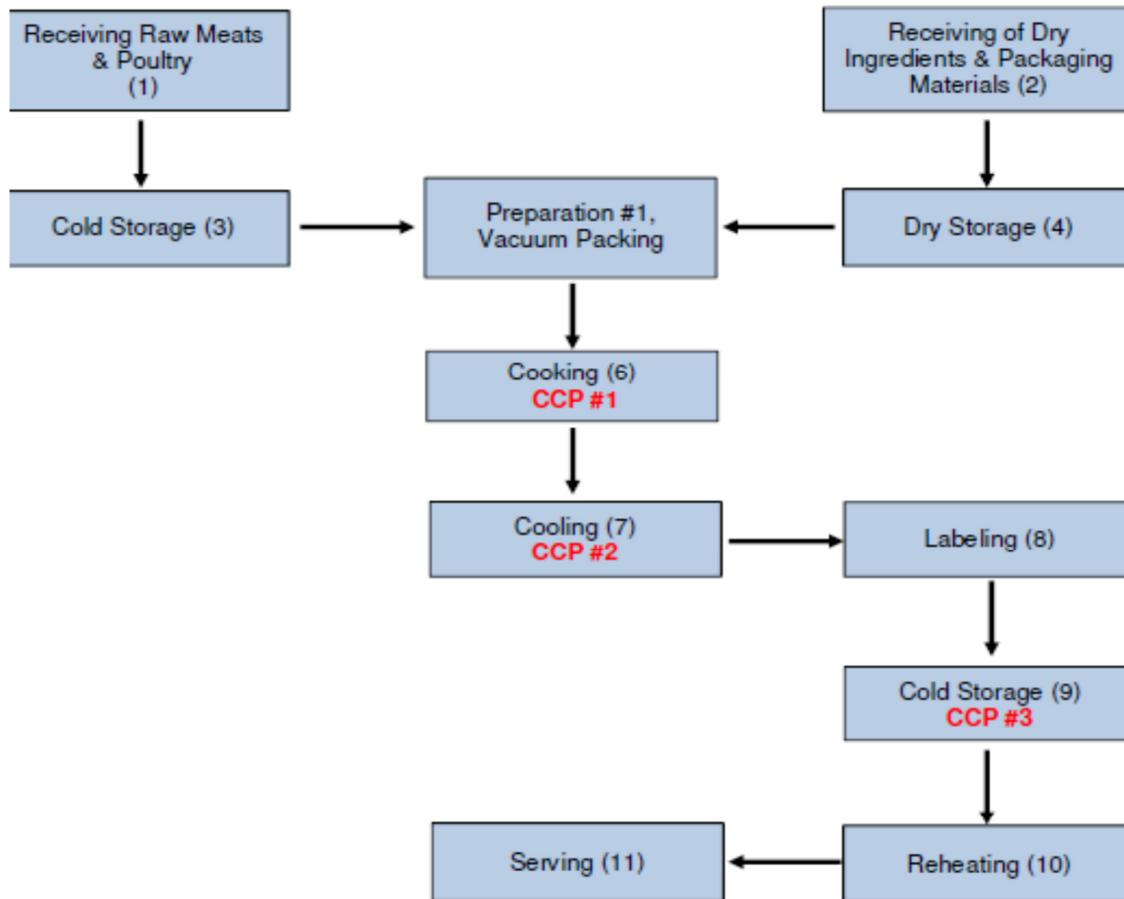
To serve the vacuum sealed pork chop is immersed in a hot water bath of 165 for at least ten minutes. The chops is then removed from the pouch and seared on a 500 degree grill for at least 2 minutes on each side, and then served immediately.

Lamb Chops – Small 1.5 – 2 inches thick : 90 minutes at 143 degrees

After cooking at 143 degrees for 90 minutes the chops are removed from the water bath and chilled rapidly in a mix of ice water and ice. The product is stored on ice in the cooler at all times.

To serve the vacuum sealed lamb chops are immersed in a hot water bath of 165 degrees for at least 7 minutes. The chops are removed from the pouch and seared on a 500 degree grill for at least one minute on each side.

FLOW DIAGRAM



Hazard Analysis

PROCESS STEP					
Process Step	Potential Hazards (B) Biological, (C) Chemical, (P) Physical	Hazard Significant?	Justification of Decision	Preventative Measures	Is this step a CCP?
Receiving Raw Meats & Poultry (1)	(B) Salmonella, E. coli, Campylobacter jejune, Clostridium Botulinum, etc.	Yes	Fresh meat and poultry are known to contain pathogens	Meat and poultry will be purchased from approved suppliers and received at proper temps.	No
Receiving Dry Ingredients & Bags (2)	(C) Deleterious Chemicals (P) Foreign Material.	No		Letters of guarantee ensuring bags ingredients are from approved sources and appropriate for product use	No
Cold Storage of Raw Meats & Poultry (3)	(B) Salmonella, E. coli, Campylobacter jejune, Clostridium Botulinum, etc.	Yes	Potential growth of pathogens	All meat and poultry will be immediately stored in coolers and freezers.	No
Storage of Dry Goods & Bags (4)	(P) Foreign Material.	No		Visual inspection of packaging materials to ensure no foreign material is present.	No
Preparation #1 & Vacuum Packing(5)	(B) Salmonella, and E. coli, Campylobacter jejune, Clostridium Botulinum, etc.	No	Potential growth of pathogens due to cross-contaminations is likely	Time product will be in the temperature danger zone during preparation will be minimized and monitored.	No
Cooking (6)	B) Salmonella, E. coli, Campylobacter jejune, Clostridium Botulinum, Listeria, etc.	Yes	Survival of bacterial spores if products are not properly cooked to correct internal temperatures.	Products will be cooked to as required in Texas Food Code.	Yes CCP 1
Cooling (7)	B) Clostridium Perfringes, Clostridium Botulinum and Listeria	Yes	Improperly cooling can lead to growth of spore-forming pathogens	Products will be cooled to 41°F as described in Texas Food Code.	Yes CCP 2
Labeling (8)	B) Clostridium Perfringes, Clostridium Botulinum and Listeria	Yes	Improperly labeled products will result in outdated or unsafe products	Each bag will be properly labeled with product name, date packaged, and 'Use-By' date	No
Cold Storage (9)	B) Clostridium Perfringes, Clostridium Botulinum and Listeria	Yes	Potential growth of pathogens if proper temperatures and time are not maintained.	ROP packaged and labeled products will be monitored for time and temperature control.	Yes CCP 3
Reheating (10)	B) Clostridium Perfringes, Clostridium Botulinum and Listeria	Yes	Survival of bacterial spores if products are not properly cooked or reheated to correct internal temperatures.	ROP packaging will be opened prior to reheating and product properly heated for hot holding or service.	No
Serving (11)	B) Clostridium Perfringes, Clostridium Botulinum and Listeria	Yes	Survival of bacterial spores if products are not properly cooked or reheated to correct internal temperatures.	Products will be served immediately after reheating	No

HACCP FORM

CCP

(1) Critical Control Point	(2) Hazard Description	(3) Critical Limits	Monitoring				(8) Corrective Action	(9) Verification Activities	(10) Record-keeping Procedures
			(4) What	(5) How	(6) Frequency	(7) Who			
Cooking (CCP 1)	Pathogens	Temperatures: Beef: 145°F for 15 seconds Pork: 155°F for 15 seconds Poultry: 165°F for 15 seconds	Product temperature	Use of thermometer	One food product per batch	Designated food worker	Continue cooking and adjust circulator temps if below designated temp for product	Cooking Log reviewed daily by chef.	Cooking Log Thermometer Validation Log
Cooling (CCP 2)	Pathogens	Temperatures: 140°F to 70°F in 2hrs or less; 70°F to 41°F in additional 4hrs or less.	Product temperature	Use of thermometer	Every hour	Designated food worker	Reheat to cooking temp and restart cooling process if not cooled to 70°F in first 2hrs. Discard product if product not cooled to 41°F within 4hrs of reaching 70°F.	Cooling Log reviewed daily by chef.	Cooling Log Thermometer Validation Log
Cold Storage (CCP 3)	Pathogens	Temperatures: 41°F or less Time Limit: 7 days or less	Cooler and product temperature Date on ROP bag label	Use of thermometer Data loggers Visual check of the labels on the bag	2x Daily plus Continues Daily	Designated food worker Designated food worker	Immediately discard product if temp exceeds 41°F. Identify and eliminate cause of deviation. Identify out of date products and discard them.	Refrigerator/F reezer Log reviewed daily by chef. Product Date/ Label Log will be reviewed daily by chef.	Refrigerator/F reezer Log; Thermometer Validation Log Product Date and Label Log