



# HACCP Plan Template

Bayside Cuisine / APR432019W / Preserved goods  
/ 8 Jun 2023 / Michelle Viney

Complete

Score	0%	Flagged items	0	Actions	0
-------	----	---------------	---	---------	---

## Reference number

APR432019W

## Establishment name

Bayside Cuisine

## Cover

Preserved goods

## Intended use and consumer

Ready-to-eat; served in the food establishment to consumers

## Conducted on

08.06.2023 12:45 PST

## Prepared by

Michelle Viney

## HACCP Plan

Click to add a step in the manufacturing process

## Process

### Process 1

#### Step

Receiving

#### Take a photo of the process



Photo 1

#### Description of step/process

Receiving of goods/materials used for products from suppliers

#### Potential Hazards

Biological hazards

Chemical hazards

Physical hazards

#### Please specify

(B) Pathogens: Salmonella spp., and Shiga toxin-producing E-coli, Listeria monocytogenes, yeast and mold (mycotoxin)  
(P) Foreign material  
(C) Poisonous chemicals

#### Describe the hazard

(B) - Yeast and mold (mycotoxin) growth and spores and bacterial pathogens may be present on produce and spices but normally should not be at levels hazardous to public health.  
(P) & (C) - When purchased from approved suppliers, ingredients and materials normally do not contain foreign material or chemicals above food safety threshold.

#### Likelihood to occur

Low

#### Preventive Measures

- Products will be purchased from approved suppliers and received at proper temperatures.  
- Control measures: Storage step and thermal processing step

**CCP (refer to second page)**

None

**Process 2**

**Step**

Storage

**Take a photo of the process**



Photo 2

**Description of step/process**

Storage of received goods from suppliers

**Potential Hazards**

Biological hazards

**Please specify**

(B) Yeast and mold (mycotoxin)  
(B) Pathogens: Salmonella spp., and Shiga toxin-producing E-coli, L. monocytogenes, yeast and mold (mycotoxin)

**Describe the hazard**

Yeast and mold (mycotoxin) growth and spores and bacterial pathogens may be present on produce and spices but normally should not be at levels hazardous to public health.

**Likelihood to occur**

Medium

**Preventive Measures**

- All products will be immediately stored in coolers and dry storage areas.
- Control measure: SOPs

**CCP (refer to second page)**

None

**Process 3**

**Step**

Preparation

**Take a photo of the process**



Photo 3

**Description of step/process**

The preparation of ready-to-eat goods

**Potential Hazards**

Biological hazards

**Please specify**

(B) Pathogens: Salmonella spp., and Shiga toxin-producing E-coli, L. monocytogenes, yeast and mold (mycotoxin)

**Describe the hazard**

Yeast and mold (mycotoxin) growth and spores and bacterial pathogens may be present on produce and spices but normally should not be at levels hazardous to public health.

**Likelihood to occur**

Low

**Preventive Measures**

- An acceptable standard recipe and process for acidification of the product will be followed.
- All fresh produce will be rinsed with tap water prior to further preparation.
- Control measures: Thermal processing and testing steps

**CCP (refer to second page)**

None

**Process 4**

**Step**

Testing

**Take a photo of the process**



Photo 4

**Description of step/process**

Test to see if product is injurious to health of consumers. If proven to be injurious, product should not enter commerce and be discarded.

---

**Potential Hazards**

Biological hazards

---

**Please specify**

(B) Pathogens: C. botulinum

---

**Describe the hazard**

Finished product pH of 4.6 or below controls the pathogen growth and toxin formation.

---

**Likelihood to occur**

High

---

**Preventive Measures**

Finished product pH 4.6 or below.

---

**CCP (refer to second page)**

CCP 1

---

## Critical Control Points (CCP)

### CCP

#### CCP 1

##### Process Step / CCP

Testing / CCP1

##### Critical Limits

pH of 4.6 or below

##### Monitoring Procedures

##### What

pH of finished product

##### How

- Use a pH meter.
- Follow SOPs for preparing product slurry, calibrating pH meter, and testing pH

##### Frequency

Each batch

##### Who

Chef or other designated employee

##### Corrective Action(s)

- If product slurry does not meet critical limit, the batch will be discarded.
- Identify and retrain employee(s) on how to ensure that critical limits are met.
- Record corrective actions on the Thermal Processing and pH Testing Log.

### Completion

#### Signature of Assigned Employee



Michelle Viney  
08.06.2023 13:11 PST

Media summary



Photo 1



Photo 2



Photo 3



Photo 4