

HACCP PROCEDURAL QUESTIONS AND ANSWERS

HACCP Procedural Questions: Buyer Specifications

Describe Establishment Requirements for Vendor Selection

HACCP Procedural Questions: Allergen Management

Do any product/menu items contain potential allergen ingredients

☐Yes ☐No ☐NA

If yes, describe allergen ingredients

Please describe procedures for allergen control:

HACCP Procedural Questions: Safety Hazard Procedures

Describe basic procedures to eliminate product/menu items from contamination by biological, chemical and physical food safety hazards

HACCP Procedural Questions: Soiled and Unsanitized Surfaces

Do soiled and unsanitized surfaces of equipment and utensils contact raw or cooked food ☐Yes

☐No ☐NA

If yes, describe how the raw or cooked food comes into contact with unclean or unsanitized surfaces

HACCP Procedural Questions: Daily Requirements (HACCP Builder will fulfill requirements daily)

| Question | Answer |
|---|---|
| Raw animal foods do not contaminate cooked (ready-to-eat) food | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Effective handwashing is practiced | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Eating, smoking, and drinking in food preparation areas are prohibited | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Water in contact with food and food-contact surfaces and used in the manufacture of ice is potable | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Toxic compounds are properly labeled, stored, and safely used | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Contaminants such as condensate, lubricants, pesticides, cleaning compounds, sanitizing agents, and additional toxic materials do not contact food, food-packaging materials, and food-contact surfaces | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Food, food-packaging materials, and food-contact surfaces are not contaminated by physical hazards such as broken glass from light fixtures, jewelry, etc. | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| An effective pest control system is in place | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Hair restraints are used | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Clean clothing is worn | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| The wearing of jewelry (other than a wedding ring) is prohibited | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Food-contact surfaces, including utensils, are cleaned, sanitized, and maintained in good condition | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Temperature measuring devices (e.g., thermometer or temperature recording device) are calibrated regularly | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Cooking and hot holding equipment (grills, ovens, steam tables, conveyer cookers, etc.) are routinely checked, calibrated, and operated to ensure correct product temperature | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Cold holding and cooling equipment (refrigerators, rapid chill units, freezers, salad bars, etc.) are routinely checked, calibrated, and operated to ensure correct product temperature | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Warewashing equipment is operated according to manufacturer' s specifications | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |
| Toilet facilities are accessible to employees and maintained | <input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> NA |