

No Process - No Cook - chips-crackers-cookies

RECEIVE				
Control Measures: Known and Approved Source, Confirm Expiration Dates				
CCP: EXPIRATION DATE STAMP				
Check and Record Expiration Dates				
STORE				
Control Measures: Proper Storage, Prevention of Cross-Contamination, Store Away from Chemicals				
PREPARE				
Control Measures: Personal Hygiene, Restrict Ill Employees, Prevention of Cross-Contamination				
CCP: EXPIRATION DATE STAMP				
Check and Record Expiration Dates				
SERVE				
Control Measures: No Bare Hand Contact and Ready to Eat Food, Personal Hygiene, Restrict Ill Employees				

Selected Recipes for No Process - No Cook - chips-crackers-cookies

Item Name	Process Type	Ingredient	Food Category	Vendor
Test	No Process - Custom	Azucar Hagel (Piedra)	Requires Update	Praml International
		Canola Oil	Requires Update	Dawn Foods Products

Process 1 - No Cook

<div>RECEIVE</div> <div>Control Measures: Known and Approved Source, Receiving Temperatures</div>
<div>CCP: COLD RECIEPT</div> <div>Critical Limit: Hold at 41°F or Below*</div> <div>Check and Record Temperatures</div>
<div>STORE</div> <div>Control Measures: Proper Storage, Temperatures, Prevention of Cross-Contamination, Store Away from Chemicals</div>
<div>PREPARE</div> <div>Control Measures: Personal Hygiene, Restrict Ill Employees, Prevention of Cross-Contamination</div>
<div>CCP: COLD HOLDING</div> <div>Critical Limit: Hold at 41°F or Below*</div> <div>Check and Record Temperatures</div>
<div>SERVE</div> <div>Control Measures: No Bare Hand Contact and Ready to Eat Food, Personal Hygiene, Restrict Ill Employees</div>

Selected Recipes for Process 1 - No Cook

No Data Found

Process 2 - Same Day Service

RECEIVE				
Control Measures: Known and Approved Source, Receiving Temperatures				
CCP: COLD RECIEPT				
Critical Limit: Hold at 41°F or Below*				
Check and Record Temperatures				
STORE				
Control Measures: Proper Storage, Temperatures, Prevention of Cross-Contamination, Store Away from Chemicals				
PREPARE				
Control Measures: Personal Hygiene, Restrict Ill Employees, Prevention of Cross-Contamination				
CCP: COOK				
Critical Limit: Internal Temperature of 165°F or greater for no less than 15 seconds*				
Check and Record Temperatures				
CCP: HOT HOLDING				
Critical Limit: Hold at no less than 135°F*				
Check and Record Temperatures				
SERVE				
Control Measures: No Bare Hand Contact and Ready to Eat Food, Personal Hygiene, Restrict Ill Employees				

Selected Recipes for Process 2 - Same Day Service

Item Name	Process Type	Ingredient	Food Category	Vendor
dfsg	Process 2	"Cinammon stick 3"" Batavia "	Requires Update	Praml International

Process 3 - Complex Preparation

<div>RECEIVE</div> <div>Control Measures: Known and Approved Source, Receiving Temperatures</div>
<div>STORE</div> <div>Control Measures: Proper Storage, Temperatures, Prevention of Cross-Contamination, Store Away from Chemicals</div>
<div>REPAIRE</div> <div>Control Measures: Personal Hygiene, Restrict Ill Employees, Prevention of Cross-Contamination</div>
<div>CCP: COOK</div> <div>Critical Limit: Cook to 165°F or greater for no less than 15 seconds* Check and Record Temperatures</div>
<div>CCP: COOL</div> <div>Critical Limit: Cool to 70°F within 2 hours and from 70°F to 41°F or lower within an additional 4 hours* Check and Record Temperatures</div>
<div>CCP: REHEAT</div> <div>Critical Limit: Heat to 165°F or greater for no less than 15 seconds* Check and Record Temperatures</div>
<div>CCP: HOT HOLDING</div> <div>Critical Limit: Hold at no less than 135°F* Check and Record Temperatures</div>
<div>SERVE</div> <div>Control Measures: No Bare Hand Contact and Ready to Eat Food, Personal Hygiene, Restrict Ill Employees</div>

Selected Recipes for Process 3 - Complex Preparation

No Data Found

