

Categorizing Product/Menu Items and Identification of Control Measures and CCP'

The product/menu cycle is posted in the location. Each product/menu item available for service is listed in this food safety program in the table: Selected Product/Menu Items - Categorized by Process with associated CCPs - Detailed Index.

When new product/menu items are added, the list is updated. Each item is evaluated to determine which of the four processes is applicable and to identify the appropriate control measures and critical control points (CCPs) using the Process Approach (Food Processes - Detailed Index).

Once the determination is made for each product/menu item, the food service manager will make the rest of the food service staff aware of the product/menu items and applicable process and control measures by posting the Process Charts (Food Processes - Detailed Index) in the location. In addition, the product/menu cycle, product/menu, recipes, product directions, and charts are kept in a digital record online and are accessible via the World Wide Web.

STAFF

- * All food service personnel will be given an overview of the Process Approach (Food Processes - Detailed Index) to HACCP after being hired and before handling food.
- * Any substitute food service staff will be given instructions on the Process Approach (Food Processes - Detailed Index) and a list of necessary procedures relevant to the tasks they will be performing and the corresponding records to be kept.
- * Periodic refresher training for employees will be provided on a quarterly basis.
- * An easily accessible copy of an explanation of the Process Approach (Food Processes - Detailed Index) taken from the USDA HACCP guidance document will be available online via the World Wide Web.

Product/Menu Detail All Recipes