

INGREDIENTS BY FOOD CATEGORY,CCP AND CP

Ingredient	Associated CCP	Associated CP
"Cinammon stick 3"		
Batavia "		
Asiago Cheese		
Azucar Hagel (Piedra)		
Basil leaves cut		
Black Sesame Seed		
Brown Sugar DL 50#		
Butter European 83%		
No Salt 36lb		
Canola Oil		
Cayenne Pepper (Chili		
Polvo)		
Cherry		
Chive Rings		
Cinammon powder		
Clavo en Polvo		
CRGLL Salt Hi Grd		
Evap		
Dehidrated mashed		
potato		
Dill		
Dried currants		
Dried Onion Chop		
Dried Onions		
Egg Color		
Egg whole frozen		
Enzyme Bake Soft		
Fennel		
Fennell Molido		
Fig		
Garlic granulated		
Ginger		
Green Olive		
Improve 200		
Jalapeno Sliced		
Kalamata Olive		
Liquid Eggs		
Malt		
Manchego cheese		
diced		
Mashed Potato		
Mineral Oil		
Molasses		
Natural Lemon		
Essence		
Natural orange		
essence		
Natural vanilla essence		
Nutmeg		
Oil Pan Coat No Stick		
Oil Pan No Stick 14z 6		
ct		
Oregano leaves 24oz		
Parmesan Cheese		
Grated		
Parmesan Cheese		
Polvo		
Powder sugar		
Pumpkin		
Red pepper crushed		
(chillies)		
Salt Pretzel		
Shortening Pure Veg		
50#		
Sliced mango		
Sliced papaya		
Sugar grains/Hail		
Sugar		
Sundried tomato		
Sunflower seeds		
Vital Wheat gluten 50#		
Vitamin C		
White sugar		
Caraway Ground	Store for no mre then seven days	Store at room temperature ot cold or frozen

		until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
Flour Rice 50#	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
GM Wheat Flour	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
Golden Yeast SAF	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
Grain Mix Nine Grain	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
HNYYVL Flour Rye Med	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
HNYYVL Grain Mx Nine Grain 50#	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
Honey Wildflower	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
Oatmeal	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
Rye Flour Med	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
SAF Yeast Dry Inst Red 20/1	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
Semolina	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
White Rye Flour	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
Whole Caraway	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
Caramel Color	Store for no mre then seven days	Store at room temperature ot cold or frozen until use; 41 degrees F or less,. or lower, hygiene requirements, time requirements and prevention of cross-contamination
Milk powder	Cook to appropriate temperature to kill pathogenic bacteria - minimum requirement of 165 degrees F for 15 seconds	Store cold or frozen until use; 41 degrees F or less, hot holding of 135 degrees F or higher, cold holding of 41 degrees F or lower, hygiene requirements, time requirements and prevention of cross-contamination
New Item	Cook to appropriate temperature to kill pathogenic bacteria - minimum requirement of 165 degrees F for 15 seconds	Store cold or frozen until use; 41 degrees F or less, hot holding of 135 degrees F or higher, cold holding of 41 degrees F or lower, hygiene requirements, time requirements and prevention of cross-contamination
Caraway Seeds	No CCP requirement	No Temperature Zone Requirement
Flax seeds	No CCP requirement	No Temperature Zone Requirement
Mustard seeds	No CCP requirement	No Temperature Zone Requirement
Pecans	No CCP requirement	No Temperature Zone Requirement
Semilla Poppy	No CCP requirement	No Temperature Zone Requirement
Sesame Seed Black	No CCP requirement	No Temperature Zone Requirement
Sesame Seeds	No CCP requirement	No Temperature Zone Requirement

Cheddar Cheese Hickory Smoked	Store at 41 degrees F or less. Store for no more then seven days	Store cold or frozen until use; 41 degrees F or less, hygiene requirements, time requirements and prevention of cross-contamination
Corn Grip	Store at 41 degrees F or less. Store for no more then seven days	Store cold or frozen until use; 41 degrees F or less, hygiene requirements, time requirements and prevention of cross-contamination
Corn Meal	Store at 41 degrees F or less. Store for no more then seven days	Store cold or frozen until use; 41 degrees F or less, hygiene requirements, time requirements and prevention of cross-contamination
Corn Syrup	Store at 41 degrees F or less. Store for no more then seven days	Store cold or frozen until use; 41 degrees F or less, hygiene requirements, time requirements and prevention of cross-contamination
Azucar Hagel (Piedra)	Cook to appropriate temperature to kill pathogenic bacteria - minimum requirement of 145 degrees F for 15 seconds	Store cold or frozen until use; 41 degrees F or less, hot holding of 135 degrees F or higher, cold holding of 41 degrees F or lower, hygiene requirements, time requirements and prevention of cross-contamination
Sausage Chorizo	Cook to appropriate temperature to kill pathogenic bacteria - minimum requirement of 165 degrees F for 15 seconds	Store cold or frozen until use; 41 degrees F or less, hot holding of 135 degrees F or higher, cold holding of 41 degrees F or lower, hygiene requirements, time requirements and prevention of cross-contamination