Trace Codes: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date of Production\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date of Review \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **CCP 1 COOKING** | | **YES** | **NO** | **COMMENTS** |
| 1 | Were all Jerk Season cooked for a minimum of 15 minutes after achieving cook temperature? |  |  |  |
| 2 | Were all batches cooked at or above 190°F for the duration of the timed cook? |  |  |  |
| 3 | Was the finished pH at or above 3.2? |  |  |  |
| 4 | Were all Jerk Seasoning:   * Bottled at or above a temperature of 170°F? * Bulk filled? |  |  |  |
| 5 | Where spot audits were conducted, were the results consistent with the supervisor’s observations? |  |  |  |
| 6 | Are the thermometers and clocks currently calibrated? |  |  |  |
| 7 | Where extraneous matter tests were done on batches, were the results within the required limits? |  |  |  |
| 8 | Where yeast viability tests are done on batches, were the products free from yeast and mold? |  |  |  |
| 9 | Where there was a deviation at this CCP, were the corrective actions taken? (See deviation report) |  |  |  |

Signature: .....................................................

Date: ........................................................