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

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

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **CCP 1 COOKING** | | **YES** | **NO** | **COMMENTS** |
| 1 | Were all batches accepted for the week free of extraneous matter? |  |  |  |
| 2 | Were all batches cooked for a minimum of 30 minutes? |  |  |  |
| 3 | Were all batches finished at or above a temperature of 195°F? |  |  |  |
| 4 | Were all batches finished at a pH between 2.9 and 3.2? |  |  |  |
| 5 | Were all batches finished at or above a brix of 65°? |  |  |  |
| 6 | Were all batches bottled at or above a temperature of 185°F? |  |  |  |
| 7 | Where spot audits are conducted, were the results consistent with the supervisor’s observation? |  |  |  |
| 8 | Are the thermometers and pressure gauges currently calibrated? |  |  |  |
| 9 | Where extraneous matter tests are done on batches, are batches free from extraneous matter? |  |  |  |
| 10 | Where there were deviations at this CCP, were the agreed corrective actions taken? (See deviation report) |  |  |  |

Signature**:** ..........................................

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