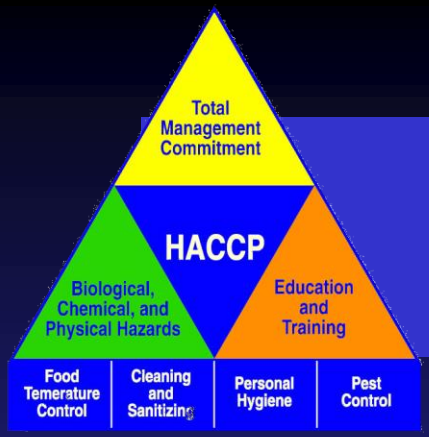

Chapter 6

PRINCIPLE #3

ESTABLISH CRITICAL LIMITS

What's Your Knowledge?
(T or F)

1. A critical limit is a measurable but simple and clearly written direction to take specific action.
2. A critical limit need not be established for each identified CCP.
3. Critical limits most used in child nutrition programs are related to time/ temperature.
4. Critical limits are based on scientific data, regulations and other information.
5. Critical limits must be appropriate for the food and equipment in your operation.

Objectives

Be able to:

- Define Critical Limits
- State the difference between a CCP and a critical limit
- State 4 characteristics that make critical limits effective
- Identify good sources for critical limits
- Write critical limits for the CCPs in your operation

Critical Limits

- Typically, minimum and/or maximum times and temperatures that must be met to keep food safe at the CCPs
- Boundaries of safety

Effective Critical Limits

- Measurable
- Based on scientific data, food regulations, and expert advice
- Appropriate for the food and equipment in your operation
- Clear and easy to follow

Critical Limits Ex: A. Hamburger Patties

Type of Kitchen	Product	CCPs	Critical Limits	Source
Satellite	Hamburger patties, delivered **cooked**	Receiving	Receive at 140°F or above	1999 FDA Food Code
		Holding	Hold food at 140°F or above	1999 FDA Food Code

Critical Limits Ex: A. Hamburger Patties

Type of Kitchen	Product	CCPs	Critical Limits	Source
Satellite	Hamburger patties, delivered raw, **frozen**	Cooking	Cook to an internal product temperature of 155°F or above for at least 15 seconds	1999 FDA Food Code
		Holding	Hold food at 140°F or above	1999 FDA Food Code

Critical Limits Ex: A. Hamburger Patties

Type of Kitchen	Product	CCPs	Critical Limits	Source
Full-Service Kitchen	Hamburger patties, raw, **frozen**	Cooking	Cook to an internal product temperature of 155°F or above for at least 15 seconds	1999 FDA Food Code
		Holding	Hold food at 140°F or above	1999 FDA Food Code

Critical Limits Ex: A. Hamburger Patties

Type of Kitchen	Product	CCPs	Critical Limits	Source
Central Kitchen	Hamburger patties, raw, **frozen**	Cooking	Cook to an internal product temperature of 155^{o}F or above for at least 15 seconds	1999 FDA Food Code
		Holding	Hold food at 140^{o}F or above	1999 FDA Food Code
		Transport-ing	Hold food at 140^{o}F or above during transporting period	1999 FDA Food Code

Critical Limits Ex: B. Ground Beef Chili

Type of Kitchen	Product	CCPs	Critical Limits	Source
Central Kitchen	Ground Beef Chili, made from scratch	Cooking	Cook to an internal product temperature of 155°F or above for at least 15 seconds.	1999 FDA Food Code
		Cooling	Product temperature should be lowered from 140°-70°F within 2 hours and from 70°-41°F or below within 4 hours for a total of 6 hours or less.	1999 FDA Food Code

Critical Limits Ex: B. Ground Beef Chili

Type of Kitchen	Product	CCPs	Critical Limits	Source
Satellite	Ground Beef Chili	Reheat-ing	Reheat, within 2 hours, to an internal product temperature of 165°F or above for at least 15 seconds	1999 FDA Food Code
		Holding	Hold food at 140°F or above after reheating	1999 FDA Food Code

Critical Limits Form

Date: 7/31/00 Person Deciding on CL: Maria Hernandez

Product: **Ground Beef Chili**

CCP	Critical Limits	Source
Reheating	Reheat, within 2 hours, to an internal product temperature of 165°F or above for at least 15 seconds	1999 FDA Food Code
Holding	Hold food at 140°F or above after reheating	1999 FDA Food Code

Activity

1. Discussion Questions
2. Review Questions
3. Case Study (FSD) (See next slide)
4. Activity: Establishing Critical Limits (FSD) Tuna Salad Sandwich
5. Activity: Establishing Critical Limits (FSD) Beef Taco Filling
6. Homework: Establishing Critical Limits (FSD)

Case Study (FSD)

Monroe Middle School has a satellite kitchen with cooking facilities. It receives tuna casseroles cold from a central kitchen. The cook follows the instructions in the recipe: “Cook 45 minutes at 350°F.” When the cook receives the casseroles, she puts them in a preheated oven. What is wrong with this? What are your suggestions?