



State of Florida
 Department of Business and Professional Regulation
Division of Hotels and Restaurants
 www.hospitalityeducation.org



HACCP CHART

(Hazard Analysis and Critical Control Point)

DATE:	A.M.	MIDDAY	P.M.	CORRECTIVE ACTION	CRITICAL LIMITS
WALK – IN COOLERS					COLD HOLDING All foods should be held 41° F or below. Corrective Action: If food is out of temperature for less than 4 hours, rapidly cool to 41° F or less within the remaining time period or discard.
COOKLINE COOLERS					COOKING Poultry products: 165° F/15 seconds Ground beef: 155° F/15 seconds Eggs, fish, pork, beef: 145° F/15 seconds Rare roast beef: 130° F/121 minutes All other foods: 145° F/15 seconds Corrective Action: Continue cooking.
COOKING					REHEATING Reheat foods to 165° F within 2 hours. Corrective Action: Discard if not reheated within 2 hours.
REHEATING					HOT HOLDING All foods should be held 140° F or above. Corrective Action: If food is out of temperature for less than 4 hours, rapidly reheat to 165° F or greater within the remaining time period or discard.
HOT HOLDING					COOLING Cool cooked foods from 140° F to 70° F within 2 hours. Then continue to cool from 70° F to 41° F within 4 hours. Food products made from ingredients at room temperature must be cooled to 41° F within 4 hours. Corrective Action: Reheat to 165° F and cool properly, serve, or discard.
COOLING					RECEIVING All PHFs must be at 41° F or less. Corrective Action: Reject food if not at proper temperature.
	2 Hours	6 Hours			
RECEIVING					RECEIVING All PHFs must be at 41° F or less. Corrective Action: Reject food if not at proper temperature.
	Temperature at Receipt				