

**Denver Department of Environmental Health
Reduced Oxygen Packaging
HACCP PLAN REVIEW**



Name of Facility: _____

Initial Date of Submission: _____

Address of Facility: _____

Name of Primary Contact: _____

Email of Primary Contact: _____

Phone of Primary Contact: _____

Please refer to sections **3-502.12** and **8-201.14** of the [FDA Food Code 2013](#) for the requirements for conducting Reduced Oxygen Packaging (ROP).

NOTE: Placing food in a bag and sealing it immediately prior to or after cooking, cooling, or reheating the product does not require a HACCP plan as long as:

- the product is labeled with the time and date the product is placed in the bag and
- removed from the bag within 48 hours of the time the product is placed in the bag

If you would like to ROP food for less than 48 hours, contact your inspector and do not complete this application.

Refer to <http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm2006801.htm> for information on HACCP principles, definitions, examples and more.

1. Name the menu item(s), ingredients, and the special process for which the HACCP plan is being submitted:

Menu Item	Process	Ingredients
<i>Example: Beef brisket</i>	<i>cook sous vide</i>	<i>Beef, water, cider, salt, sugar, peppercorns, and bay leaves</i>

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2. Describe the intended consumer (check all that applies) – Please note that food cooked using sous vide or cook-chill must be prepared and consumed on the premises, or prepared and consumed off the premises but within the same business entity with no distribution or sale of the packaged product to another business entity or the consumer.

- ☐ On-site consumption, general population
- ☐ Off-site consumption, general population
- ☐ Institutional
- ☐ Elderly adults, immunocompromised persons, or pre-school aged children
- ☐ Other:

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3. List all materials and equipment involved in the process(es). Attach spec sheets for all equipment involved (all must be commercially designed for food use):

Menu item	Process	Materials/equipment
<i>Example: Beef brisket</i>	<i>sous vide</i>	<i>Sous vide bags, immersion circulator, food grade tape, electronic data logger</i>

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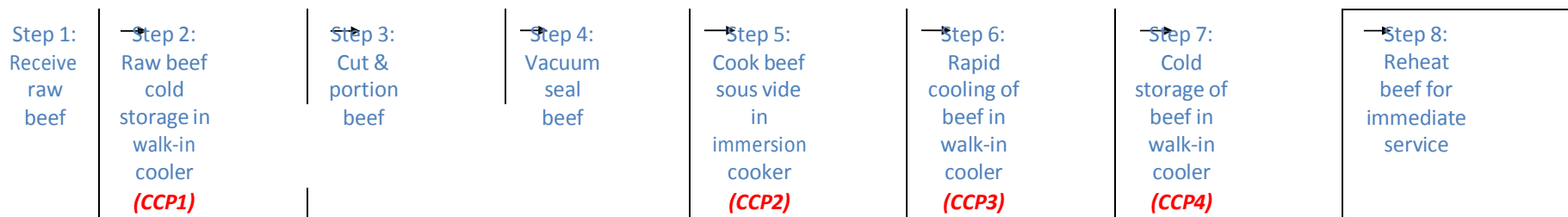
4. Insert or attach flow diagrams by menu item or specific food /category type identifying **CRITICAL CONTROL POINTS (CCPs)**. Start the flow diagram when the food is received into your facility and end when food is served to the consumer.

A CCP is a point, step or procedure at which controls can be applied and a food safety hazard can be prevented, eliminated or reduced to acceptable (critical) levels.

Determine if a step is a Critical Control Point (CCP) based on the following questions. **If the answer is YES to all 3 questions below, it is a CCP.**

- Is the identified hazard likely to occur?
- Are there preventive measures for each hazard?
- Is this the last point in which control can be applied to prevent, reduce or eliminate hazards?

Example flow diagram for sous vide whole beef steak:



Insert flow diagram(s) here:



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5. HAZARD ANALYSIS – List all CCPs and the corresponding Hazards, Critical Limits, Monitoring Procedures, Corrective Actions, Record Keeping, & Verification. Attach additional charts if necessary.

Hazards: a significant biological hazard that can cause harm and that is reasonably likely to occur if not controlled.

Critical Limit (CL): A *maximum or minimum value* to which a biological hazard must be controlled to prevent, eliminate, or reduce (to an acceptable level) the occurrence of the identified food safety hazard.

Monitoring Procedures: The method and frequency for monitoring and controlling each CCP by the food employee designated by the person in charge

Corrective actions: Action to be taken by the person in charge if Critical Limits are not met.

Record Keeping: Records to be maintained by the person in charge to demonstrate that the HACCP plan is properly operated and managed.

Verification: The method and frequency for the person in charge to routinely verify that the food employee is following standard operation procedures and monitoring CCPs

CCP	Biological Hazard	Critical Limit	Monitoring Procedure	Corrective Actions	Record Keeping	Verification
CCP1- Raw Beef Cold Storage	Growth of E.coli and Salmonella	Temperature of beef must be maintained $\leq 41^{\circ}\text{F}$	<u>Who:</u> Sous chef <u>What:</u> monitor air temperature of walk-in cooler <u>How often:</u> twice daily using a calibrated food thermometer	Discard foods $>41^{\circ}\text{F}$	-Refrigeration log -Calibration log	Chef reviews Calibration log and Refrigeration log daily

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6. FOR SOUS VIDE OR COOK-CHILL ONLY (skip this step and go to Step 7 if you are not using sous vide or cook-chill).

- A. After food is cooked then rapidly cooled in the bag from 135°F to 70°F in 2 hours then from 70°F to 41°F in an additional 4 hours, choose your method of final cooling and cold storage:

- ☐ Cooled to 34°F (1°C) within 48 hours of reaching 41°F (5°C) and held at that temperature until consumed or discarded within 30 days after the date of packaging
- ☐ Held at 41°F (5°C) or less for no more than 7 days, at which time the food must be consumed or discarded; or
- ☐ Held frozen with no shelf life restriction while frozen until consumed or used
- ☐ Other proposed temperatures and time frame:

- B. Describe how your facility will comply with the following requirements during cold storage after meeting cooling parameters.

1. Food must be held in a refrigeration unit that is equipped with an electronic system that continuously monitors time and temperature and is visually examined for proper operation twice daily:

2. If transported off-site to a satellite location of the same business entity, verifiable electronic monitoring devices must be used to ensure that times and temperatures are monitored during transportation:

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7. **Attach copies of all logs to be used for record keeping.** There must be a log for each CCP listed in the table in Step #5.

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8. Describe how food, once packaged, will be labeled so the package shall be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to:

- (a) Maintain the food at 41°F or below, and
- (b) Discard the food if within 14 calendar days of its packaging it is not served for on-premises consumption, or consumed if served or sold for off-premises consumption . **Attach label if available.**

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9 . Describe or attach operational procedures that:

A. Prohibit bare hand contact with ready-to-eat foods:

B. Identify a designated work area and the physical barriers or methods used to prevent cross-contamination and how access to the processing equipment is limited to responsible trained personnel familiar with the potential hazards of the operation:

C. Delineate cleaning and sanitation procedures for food contact surfaces:

Department comments:

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and extend across the width of the page. There are no margins, text, or other markings on the paper.

For Department Use Only:

Date approved:
Approved by:
Special considerations for approval: