Hazard Analysis Critical Control Point (HACCP)
Application Checklist
Sous Vide - Reduced Oxygen Packaging (ROP)

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<th>Establishment Name:</th>
<th>Tel:</th>
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<td>Address:</td>
<td>Email:</td>
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<td>Owner/Person-in-Charge:</td>
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<td>Who is in Charge of the HACCP Process?</td>
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Please see what any potential HACCP checklist must include below.

- Name of each food product(s)
- A list of all ingredients
- A copy of the label
- An accurate, step-by-step description of how the food is prepared, held, sous vide cooked, cooled, finished, etc. (food flow) for each product. See example

- Standard Sanitation Operating Procedures including procedures prohibiting bare hand contact with ready-to-eat foods, hand washing protocols and how cross contamination between raw and ready-to-eat foods will be prevented. Also include a list of equipment and materials used in the process.
  - Describe how equipment is cleaned and sanitized. Also how often in the process equipment is cleaned (before beginning, between types of foods, etc.)

- Identification of the most important food safety control(s) for each process. Each of these important food safety controls is called a Critical Control Point (CCP). Critical Control Points for simple sous vide operations usually include; cold holding, cooling, final cook temperatures and time held under vacuum. More complicated sous vide processes will have more CCPs. See attached HACCP worksheet
For Each Critical Control Point:

- Identify acceptable levels. These levels are called Critical Limits. **Critical Limits must be things you can measure.** Examples are refrigerated temperature (5°C or less), cooling (60°C to 5°C in 120 mins) final cook temperature (poultry 74°C, meat and fish 63°C), time under vacuum (14 days or less) etc.

- Describe how the Critical Limits will be measured. Include who will measure, how they will measure and when they will measure.

- Who will verify that the measurements and procedures are correctly documented and followed? How often will this be done?

- What are the actions taken by the *person in charge* if the critical limits for each critical control point are not met? Corrective actions need to be specific to the critical limit. For example, what will you do when the refrigerated product is above 5°C? Above 5°C? What will happen if the duck does not reach a final cook temperature of 74°C?

- Include samples of the form(s) that will be used to keep track of the measurements, verify the procedures are correct and record corrective actions when critical limits are not met. A single form could be used for all.

- Provide a food safety training program that shows employees and supervisors know how to perform the steps in this plan, how to use necessary equipment and how to implement corrective actions. Employees need to sign off on the training plan.

- Provide a refrigeration temperature log for one week to assure your refrigeration units can hold at 5°C or less.

- Include a statement that an approved, signed copy of the plan will be kept on the premises for review.
Sample Sous Vide Food Flow

**Tender Spare Ribs**

- Received whole
- Refrigerated
- Butchered, portioned, seasoned
- Packaged, labelled and sealed
- Sous Vide cooked
- Cooled
- Refrigerated
- Removed from bag and reheated to order on grill
- Served