



# HACCP Plan

conducted for

# Town's Baker

**Conducted on (Date and Time)**

24 Jul 2018 12:01 PM

**Inspected by**

Civ Lima

**Location**

808 S Harvard Blvd, Los Angeles, CA 90005, USA


**Completed on**


24 Jul 2018 05:15 PM

**Score**

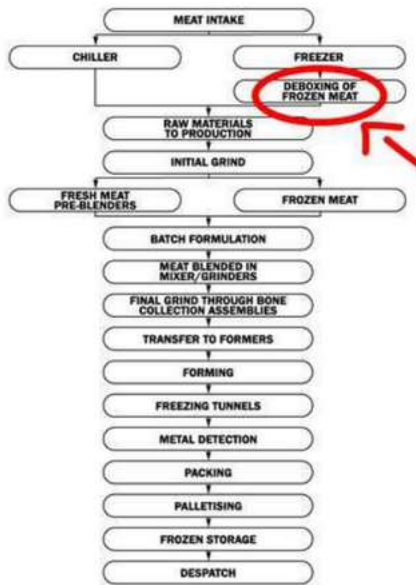
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## Audit

Question	Response	Details
<b>General Information</b>		
Name and Position of the participants	Pan LaSalle, Site Supervisor	
Description of the product and intended use	Meat stuffing	
Consumers	Restaurant customers	
Description of the process	Processing of meat stuffing	
Take a photo of the reviewed flow diagram or  Appendix 1		
Draw the reviewed flow diagram		
<b>Standard Operating Procedures at CCP's</b>		
Click "Add" button for critical control point		
Critical Control Point 1		
Critical Control Point • Identify the step that has been determined to be a CCP	Deboxing of received frozen meat delivery	
Significant Hazard • Identify the hazard of concern	Contamination due to exposure	
Critical Limits	Must be processed not more than allowed minutes after unboxing.	
<b>Monitoring</b>		
What equipment will be used?	Timer	
How you will monitor the process at this step to ensure that the process is under control?	Use the timer and take note the minutes captured by the CCTV cameras and make sure to match the batch of products received with batch code of deliveries on the log.	
Frequency	Daily every time there's a new batch of delivery	

Question		Response	Details
Who will do the monitoring?		Site supervisor	
List the procedures you will follow if a critical limit is exceeded. Include both the actions you will take to bring the process back under control and how you will handle any product that might potentially be unsafe.		Seal the product and label unsafe and get ready for disposal.	
<b>Completion</b>			
Recommendations		All employees should also be in proper PPE to minimize contamination.	
Full Name and Signature of the Inspector	Civ Lima	24 Jul 2018 05:07 PM	

# Media



Appendix 1