

# Restaurant HACCP plan example (chicken)

Process Step	Food Safety Hazards (B/C/P)	Preventive Controls / Measures	CCP?	Critical Limits	Monitoring	Corrective Actions	Verification	Records
<b>Receiving Raw Chicken</b>	B: Salmonella, Campylobacter; P: bones, debris; C: chemical residue (e.g. antibiotics)	Approved vendor; inspect on delivery; check temp	No	Delivery temp ≤41 °F	Check and log incoming temp	Reject deliveries >41 °F; return to supplier	Periodic supplier audits; review invoices	Delivery temp logs; supplier certificates
<b>Storage – Raw Chicken</b>	B: bacterial growth if warm; cross-contamination	Refrigerate ≤41 °F; keep raw separate	No	Fridge ≤41 °F	Record refrigerator temperature (min 2×/day)	If >41 °F: adjust fridge; check meat safety; discard if in danger zone too long	Calibration of thermometers; maintenance records	Refrigerator logs
<b>Cooking Chicken</b>	B: pathogens (killed by heat)	Cook thoroughly	Yes	Internal temp ≥165 °F	Measure internal temp for each batch	If temp <165 °F: continue cooking until safe; re-check temp; hold time starts after limit met	Calibrate thermometer daily; supervise cooking	Cooking temp logs
<b>Hot Holding (if used)</b>	B: bacterial growth (if cools below safe temp)	Keep hot (≥135 °F) until service	No	≥135 °F	Monitor holding cabinet/table temp hourly	If <135 °F: reheat to 165 °F or discard affected portion	Equipment check/clean; calibrate holding unit	Hot-hold temp logs
<b>Cooling Cooked Chicken</b>	B: Clostridium perfringens growth/spores	Rapidly cool cooked chicken	Yes	135 °F → 70 °F in ≤2h; then → 41 °F in additional ≤4h	Log cooling temperatures at 2h and 4h	If cooling too slow: transfer to shallow pans; use ice bath; if >6h, discard	Review cooling logs daily; calibrate thermometer	Cooling chart (times & temps)
<b>Storage – Cooked Chicken</b>	B: growth if warm; cross-contamination	Refrigerate leftovers ≤41 °F	No	Fridge ≤41 °F	Record fridge temperature daily	If >41 °F: adjust unit; discard product if in danger zone too long	Maintenance records; verify cooling logs	Refrigerator logs; leftover labels



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