

Tuna Salad Sandwich HACCP Plan
 Kenneth S. Hilderbrand Jr.
 April 27, 2000

Kenny's Sandwich Deli Inc.

Tuna Sandwich Process Flow Diagram

| PRIMARY PROCESS STEP | SEC. PROCESS STEP | DESCRIPTION |
|----------------------------------|-------------------|----------------------------------------------------------|
| (1) Receive Ingredients | | Bread, Canned Tuna, Salad Dressing, Chopped Sweet Pickle |
| (2) Mix Ingredients | | Using Power Blender |
| (3) Prepare Sandwiches | | Using Conveyor Belt and Some Hand Labor |
| (4) Package and Label Sandwiches | | Heat Sealed Top on Preformed Plastic Container |
| (5) Refrigerate | | Walk-in Cooler at 45 F or Less |
| (6) Ship | | By Refrigerated Truck |
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Kenny's Sandwich Deli Inc.

Tuna Sandwich Hazard Analysis

| Firm Name: Kenny's Sandwich Deli Inc. | | | Product Description: Tuna Salad Sandwiches | | |
|------------------------------------------------------|-------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------|--------------------------------------------------------------|
| Firm Address: 1514 SW Harvest Road, Boulder CO 97988 | | | Method of Storage and Distribution: Refrigerated Intended Use and Consumer: General Public | | |
| (1) Ingredient/ processing step | (2) Identify potential hazards, controlled or enhanced at the step | (3) Are any potential Food Safety hazards significant? (Y/N) | (4) Justify your decisions for column 3. | (5) What preventative measures can be applied to prevent the significant hazards? | (6) Is this step a critical control point? (Y/N) |
| (1) Receive Ingredients | biological: None chemical: Allergens physical: None | No No | All ingredients are commercially sterile and/or packaged Ingredients are listed on label | | No |
| (2) Mix Ingredients | biological: Growth of food pathogens chemical: None physical: None | No | All ingredients are commercially sterile . and/or packaged and mixing time is less than 5 minutes | | No |
| (3) Prepare Sandwiches | biological: Growth of food pathogens chemical: None physical: None | No | Preparation time is less than 5 minutes. | | No |
| (4) Package & Label Sandwiches | biological: Growth of food pathogens chemical: Allergens physical: None | No Yes | Package time is less than 5 minutes Label must list all ingredients | Check all labels for accurate ingredient listing | Yes |
| (5) Refrigerate | biological: Growth of food pathogens chemical: Histamine formation physical: None | Yes No | Temperature abuse can allow growth of food pathogens Commercially sterile ingredients | Adequate refrigeration | Yes |
| (6) Ship | biological: Pathogen growth chemical: None physical: None | No | Not regulated by this firm's FDA HACCP plan - controlled by receiver | | No |

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| (1) Critical Control Point (CCP) | (2) Significant Hazards(s) | (3) Critical Limits for each Preventive Measure | MONITORING | | | | (8) Corrective Actions | (9) Records | (10) Verification |
|-------------------------------------|-------------------------------|----------------------------------------------------|-----------------|-------------------|------------------|-----------------------|-------------------------------------|-----------------|---------------------------------------|
| | | | (4) What | (5) How | (6) Frequency | (7) Who | | | |
| (4) Package & Label Sandwiches | Allergens | All labels will accurately list ingredients | Label statement | Visual inspection | Each batch | Packaging supervisor | Relabel | Production log | Daily review by production supervisor |
| (5) Refrigerate | Pathogen growth | Store at 45F or less | Cooler temp. | Thermometer | Each work day | Production supervisor | Relocate product to adequate cooler | Temperature log | Calibrate thermometer each week |
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| Signature of Company Official: | Date of Revision: |
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