HACCP Attachments

- Description of Program Overview and Facility
- HACCP Table of Contents
- HACCP Appendix I
- HACCP Food Safety Checklist
- Daily Cold/Dry Storage/Hot Water Temperature Record
- Meal Service Temperature Record
- HACCP No Cook Foods Flow Chart (Process I)
- No Cook Category Recipe (Process I)
- HACCP Heat and Serve Flow Chart (Process II)
- Heat and Serve Category Recipe (Process II)
- HACCP Prep, Heat and Serve Flow Chart (Process III)
- Prep Heat and Serve Category Recipe (Process III)
- Glossary