

**HACCP PLAN**  
**SUPPLIER W COA/SUPPLIER W/O COA**

PROCESS CATEGORY: Raw, ground  
Product example: Ground Beef

CCP# and Location	Critical Limits	Monitoring Procedures and Frequency	HACCP Records	Verification Procedures and Frequency	Corrective Actions
1B - Packaging and Labeling	1. Meat internal temperature cannot exceed 50 degrees f in 4 hours	1. 1. The internal meat temperature will be measured by the establishment owner or designee once daily on days of processing using a calibrated thermometer.	Product Temperature Log  Corrective Action Log  Thermometer Calibration Log	Establishment owner or designee will review the Product Temperature Log, Corrective Action Log, and Thermometer Calibration Log once per week.  Establishment owner or designee will calibrate all thermometers to a known standard monthly. Thermometers will be calibrated to $\pm 2^{\circ}$ F or taken out of operation as stated in the SOP. Calibration actions are recorded in the Thermometer Calibration Log.  Establishment owner or designee will observe monitoring of temperature once per month.	If a deviation from a critical limit occurs, the establishment owner or designee is responsible for corrective action protocol as stated in 9 CFR, 417.3 1. The cause of the deviation will be identified and eliminated. 2. The CCP will be under control after the corrective action is taken. 3. Measures to prevent recurrence are established. 4. No product that is injurious to health or otherwise adulterated as a result of the deviation will be permitted to enter commerce.

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**Sign and date at initial acceptance, modification, or annual reassessment.**

Signed _____	Date _____	Signed _____	Date _____
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