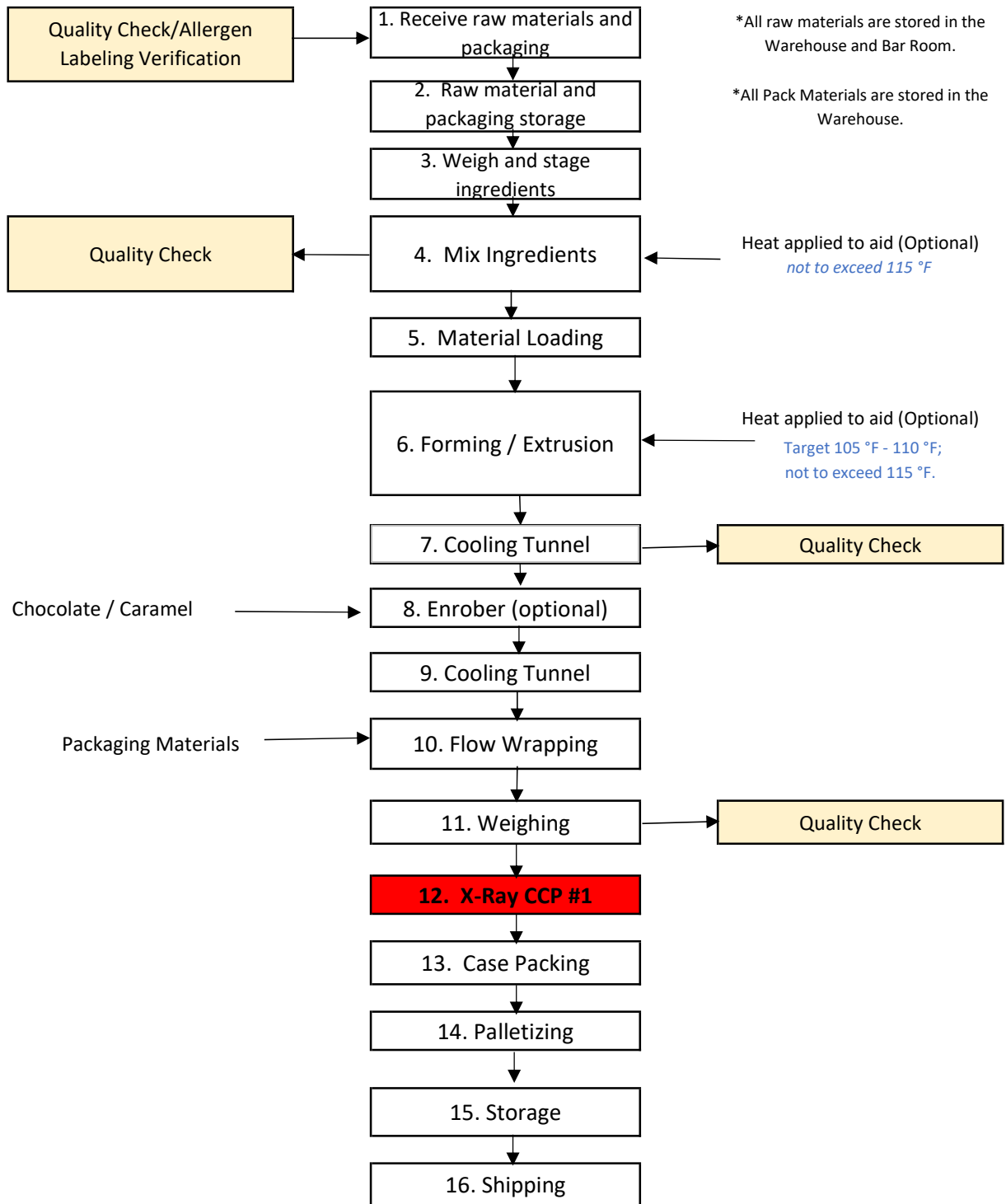


## Flowchart -Bars

### Bar flow chart



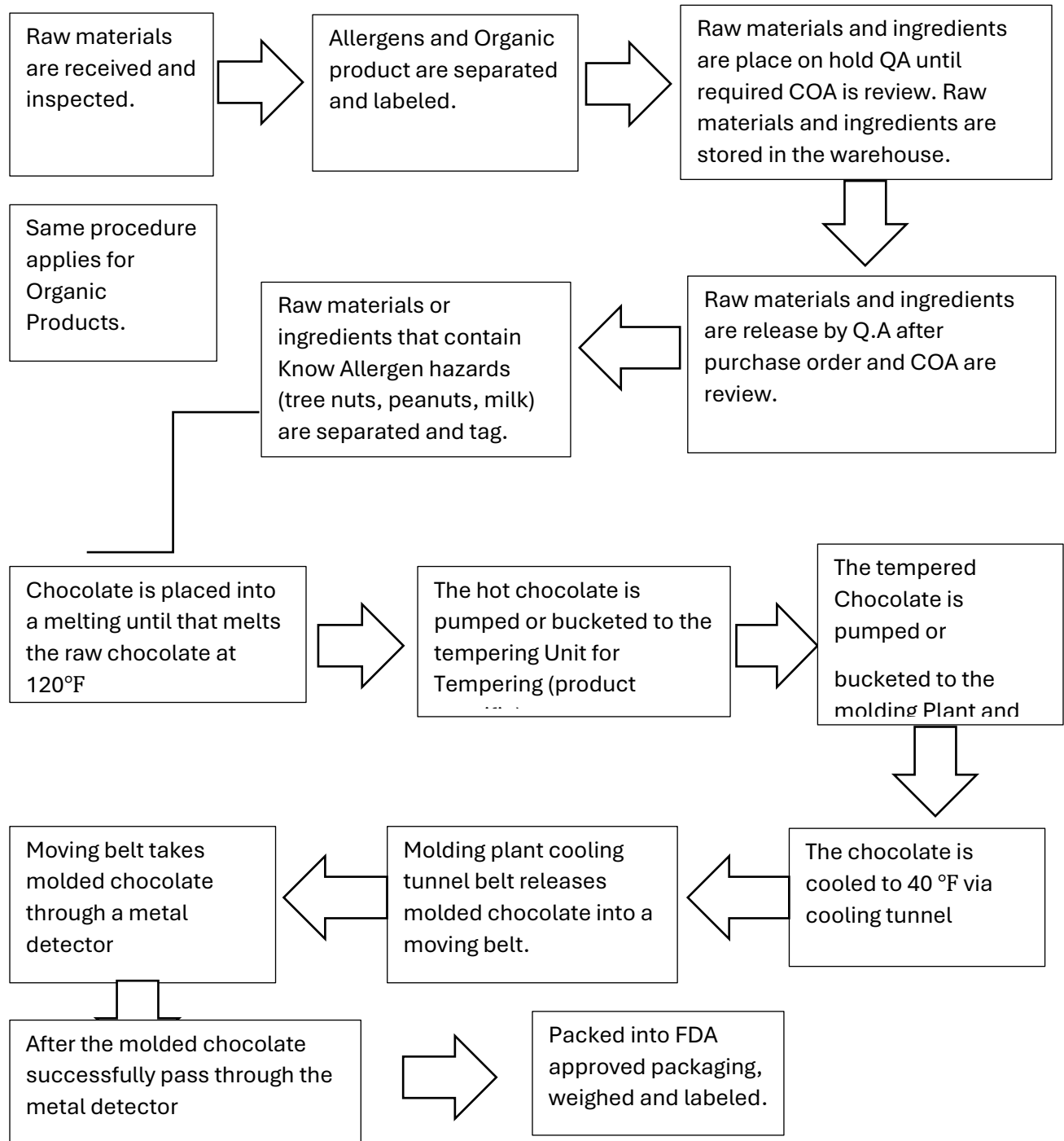
Verified: *Laura Hendricks*  
Date: 11/4/2024

\*No rework, no returns

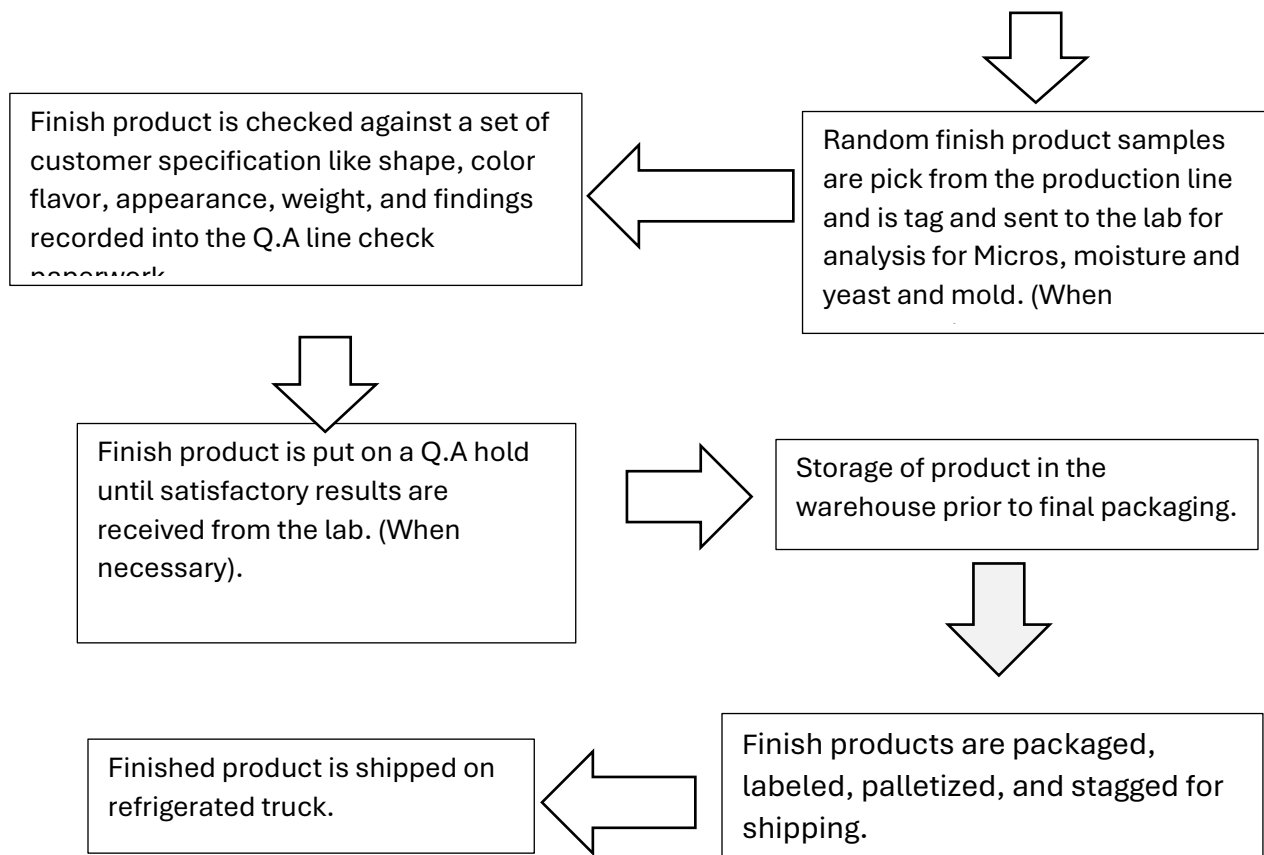
CCP=Critical Control Point

<b>PRODUCT(S):</b>	Chocolate wedges, bars, truffles.
<b>PLAN NAME:</b>	Crown Chocolate Packaging
<b>ADDRESS:</b>	1239 S Swaner Road Salt Lake City UT 84104

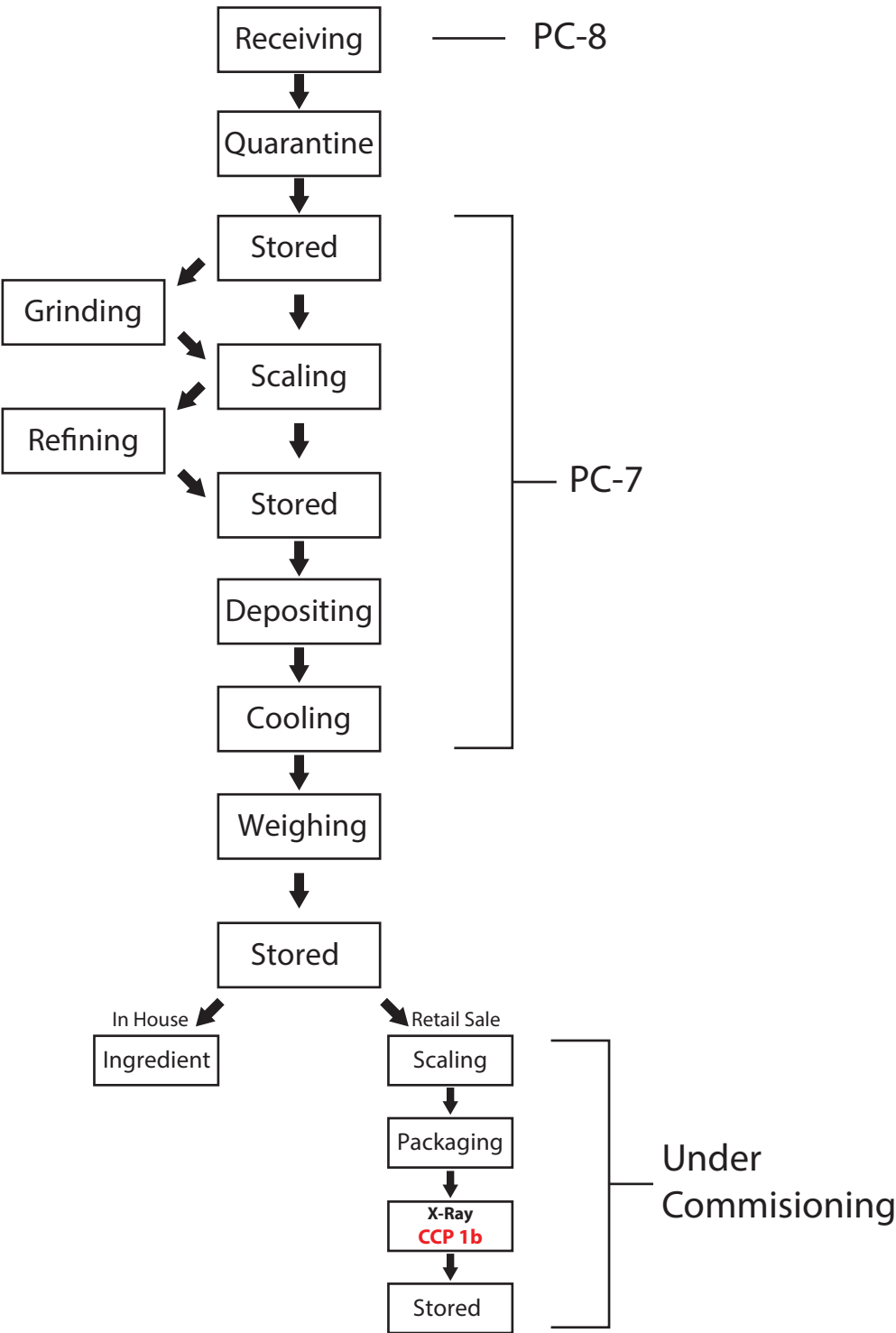
## FLOW DIAGRAM



<b>PRODUCT(S):</b>	Chocolate wedges, bars, truffles.
<b>PLAN NAME:</b>	Crown Chocolate Packaging
<b>ADDRESS:</b>	1239 S Swaner Road Salt Lake City UT 84104



# Bhu Chocolate Chips



HACCP Details	Kitchen Details
RM-Coco-Butter-Organic	Melt at 130° F
RM-Dominican Cacao Nibs	Grind the nibs in VCM grinder on setting 1 for 20 seconds, then grind on setting 2 for 30 seconds.
Kitchen/Production Temperature	<65°F

# Jars

