



HACCP Plan

Process/Products: Potato Chips, Potato Sticks, Crispy Fries, Potato Sticks/Breadcrumbs

CCP #1

Process	Frying - Oil Temperature	
Critical Limit	Pathogen control requires frying oil temperature to not drop below 375° F while cooking product.	
Rational for Limit	Pathogen Control	
Monitoring Method and Frequency	Fryer Operator	Daily, frying temperature is automatically recorded on a round graphic temperature chart. On the chart, the operator writes the date and type of product (example: corn wavy) and the reason the temperature dropped (if applicable), (example: accumulator full). The operator places their initials on each hand written entry on graph.
Correction Plan	If temperature drops below 375° F the finished product will be scrapped. Packaged product will be placed on Hold.	
Responsibilities	Fryer Operator and Food Safety Manager	
Records	HACCP	JPC Form 56
Validation Method and Frequency	Calibration of temperature and chart.	Hoover Instruments

Verification	Food Safety Manager	Food Safety Manager reviews, signs and dates graphic temperature chart
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CCP #2

Process	Metal Detection	
Critical Limit	Metal Detectors are required to detect 1.5mm FE, 1.5mm Non-FE and 2.4mm SS	
Rational for Limit	Metal Contamination Control	
Monitoring Method and Frequency	Metal Detection test performed at the beginning of production, every 2 hours of production, And at the end of production	
Correction Plan	If a bagging machine does not detect one of the test rods and/or whips all product from the last good check will be placed on Hold	
Responsibilities	Bagging Machine Operator and Food Safety Manager	
Records	HACCP	
Validation Method and Frequency	Calibration of Metal Detectors	Qualified 3rd Party
Verification	Food Safety Manager	Food Safety reviews, signs and dates each record

4/14/20

Reference foodsafety.gov and fsisusda.gov
JPC Form 56 CCP #1 Data Collection Record. Frying Oil Temperature.
JPC Form 63 Hold For Disposition JPC Form 35 Corrective Action Form
Food Safety Manager's Filing Cabinet
Annually

Daily

JPC 763 Metal Detector Procedure
Performed every two hours +/- 15 minutes of production. Recorded on JPC 126 Metal Detector Test Log CCP #2
JPC 63 Form Hold For Disposition JPC 35 Corrective Action Form
Food Safety Manager's Filing Cabinet
Annually
Daily