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HACCP Plan Form for Pasteurized

HACCP Plan

Date
11/17/2019

Facility
Kombucha Cafe

Location
222 Oak Street
Fairfax, VA 22243

Product Description:
Kombucha Tea

Method of Storage and Distribution:
Kept in Refridgerator in glass
bottles, and server in glassware

Intended Use and Consumer:
Serve to customer

Name
Rachel Green

Job Title
Owner

Date
11/17/2019

Signature

HACCP Plan Details

(1) Critical Control Point (CCP)	(2) Significa Hazards	(3) Critical Limits for each Preventi Measure	Monitorii	(4) What	(5) How	(6) Frequenc	(7) Who	(8) Correctiv Action	(9) Verificati	10) Records
1	If equipment is not cleaned, dangerous molds could get into the tea	Make sure all equipment is cleanded properly, make sure employees wash their hands, wear gloves and masks	Monitoring	Ther will be a safety monitor during the production	Appointed	Weekly	Cindy Brady	The product will be tested and recorded	The testing will be verified by a supervisor	Records will be kept