

PORTSMOUTH HEALTH DEPARTMENT

**Reduced Oxygen Packaging (ROP) Waiver Request**

HACCP Plan for Vacuum Packaging, Sous Vide and Cook-Chill Processes

Facility Information (Name and Address):

Contact Person (Name):

Phone Number:

Date:

**HACCP TEAM MEMBERS**

NAME	TITLE/ROLE

1. List the menu item(s), ingredients, and the special process for which the HACCP plan is being submitted:

(If using ROP for cooking fish or selling foods in ROP packaging to consumers, a scheduled process will be required from a food processing authority)

Menu Item	Process	Ingredients
Example: Beef Brisket	Sous Vide cook	Beef, water, cider, salt, sugar, peppercorns, bay leaves
Example: Ground Beef	Vacuum Packaging	Raw ground beef

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2. List all materials and equipment involved in the process.

Equipment List (include make, model, or specification sheet) Equipment must be commercial grade, NSF (or equivalent) approved.

- Circulator: \_\_\_\_\_
- Temperature Monitor/Data Logger: \_\_\_\_\_
- Refrigerators: \_\_\_\_\_
- Thermometers: \_\_\_\_\_
- Vacuum Packager: \_\_\_\_\_
- Sous vide bags: \_\_\_\_\_
- Other: \_\_\_\_\_

3. Attach flow diagrams by menu item, ROP process or specific food type, identifying Critical Control Points (CCPs). Start the flow diagram when the food is received into your facility and end when the food is served to the consumer. Be sure to indicate at which step the food will be removed from ROP packaging. (*Sample flow diagrams are available on the Health Department website.*)

Attach Hazard Analysis worksheets for each menu item as well.

4. For Sous Vide or Cook-Chill Only (skip this step if you are not using sous vide or cook-chill):

**Control Points** in the ROP process are the steps in the flow of food from receiving to service.

**Critical Control Points** are steps that, when done correctly, can control the possibility of a food borne illness outbreak. An example is cooking chicken to an internal temperature of 165°F so Salmonella bacteria are destroyed OR rapidly cooling cooked products from 120°F to 70°F in 2 hours and from 70°F to 41°F in an additional 4 hours so Clostridium *perfringens* do not have an opportunity to grow.

Typically cooking, cooling, and cold storage following ROP are CCPs. Reheating is also a CCP if the food is being reheated for hot holding and not immediate service.

**Critical Limits** are the maximum or minimum value to which physical, biological, or chemical parameters must be controlled at a CCP to minimize the risk of a foodborne illness outbreak. An example is cooking chicken to **165°F** or cold holding product at **41°F** or below.

**Corrective Actions** are what is done to correct a step that has gone out of control. An example would be to continue to cook chicken temped at **145°F to 165°F** OR discarding the sous vide products that have exceeded their labeled shelf life.

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## PROCESS STEPS AND CRITICAL CONTROL POINTS:

Describe your process for preparing the food item from receiving to service.

Describe your cooking process for each food.

What are the final cooking temperatures for each item? (*For example: Beef 140°F for 12 minutes; Chicken: 165°F for 15 seconds*)

Who takes the cooking temperatures and how often?

What is the corrective action if the ROP product does not meet minimum cooking temperatures?

Describe how you will cool your ROP products. (*Standard parameters: 135°F to 70°F in 2 hours or less; 70°F to 41°F in an additional 4 hours or less. If desired, to 34°F in an additional 48 hours.*)

Who takes the cooling temperatures and how often?

What is the corrective action if the ROP product does not meet minimum cooling temperatures?

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What temperature will you keep ROP products at once ready for storage?

How long will you keep stored products? Up to 7 days at 41°F or less or up to 30 days at 34°F or less?

Sous vide and cook-chill products must be held in a refrigeration unit that is equipped with an electronic system that continuously monitors time and temperature and is visually examined for proper operation twice daily. How will you monitor the refrigerator/freezer?

If transported off-site to a satellite location of the same business entity, verifiable electronic monitoring devices must be used to ensure that times and temperatures are monitored during transportation. How will you do this?

Describe how you will reheat ROP food. Will it be hot held or immediately served?

Where are your cooking, cooling and storage logs/records kept?

5. Attach copies of all logs to be used for record keeping. There must be a log for each CCP listed in Step #4. (*Sample Log Worksheets are available on the Health Department website.*)

6. Describe how food, once packaged, will be labeled. Label must be prominently and conspicuously marked using an indelible marker (or another approved method) on the principal display panel in bold type on a contrasting background with:

a. Product name.

b. Temperature to maintain food at (41° F or 34° F).

c. Date item was vacuum sealed.

d. Date item must be discarded by if not served for on-premises consumption, or consumed if served or sold:

- Up to 30 days stored at 41° F or less for raw meat, raw poultry, raw vegetables.
- Up to 7 days stored at 41° F or less for cooked product.
- Up to 30 days stored at 34° F or less for cooked product.
- Frozen indefinitely.

e. If frozen for any length of time after packaging: date packaged, date frozen, date pulled and discard date.

Attach a label if available.

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7. Describe or attach operational procedures that:

a. Prohibit bare hand contact with ready-to-eat foods:

b. Identify a designated work area and the physical barriers or methods used to prevent cross-contamination:

c. Describe how access to the processing equipment is limited to responsible trained personnel familiar with the potential hazards of the operation: ~~089~~

d. Describe cleaning and sanitation procedures for food contact surfaces:

8. Describe/attach the training program that ensures that food employees and supervisors involved in the reduced oxygen packaging operation understand the concepts required for a safe operation, equipment and facilities, and any food safety issues of concern.