

**HACCP Plan (Example #1 Form)**  
(Individual CCP Step Method)

CCP: \_\_\_\_\_

<i>CCP and Critical Limits:</i>
<i>Monitoring:</i>
<i>Corrective Actions:</i>
<i>Verification:</i>
<i>Equipment:</i>
<i>Menu items using this CCP:</i>

## HACCP Plan (Example #2 Form)

(Chart Method)

**Facility:**

**Preparer:**

**Date:**

**Food Item:**

**Flow diagram or descriptive narrative of the food preparation steps:**

Critical Control Points (CCP)	Monitoring Procedures	Corrective Action

**Verification:**

**Equipment utilized at each Critical Control Point listed in above chart:**

**CCP 1:**

**CCP 2:**

**CCP 3:**

# HACCP Plan (Example #3 Form)

(Recipe Method)

Menu Item:

<i>Ingredients</i>	<i>Procedures</i>	<i>CCP?</i>	<i>Monitoring Procedure</i>	<i>Corrective Action</i>	<i>Verification Procedures</i>

# HACCP Plan (Example #4 Forms)

(Process Approach)

## *Process #1, Food Preparation with no Cook Step*

**Menu Items:**

<i>CCP Procedures</i>	<i>Monitoring</i>	<i>Corrective Action</i>	<i>Verification</i>

## *Process #2, Food Preparation for Same Day Service*

**Menu Items:**

<i>CCP Procedures</i>	<i>Monitoring</i>	<i>Corrective Action</i>	<i>Verification</i>

## *Process #3, Complex Food Preparation*

**Menu Items:**

<i>CCP Procedures</i>	<i>Monitoring</i>	<i>Corrective Action</i>	<i>Verification</i>