

# Detailed Food Safety Plan

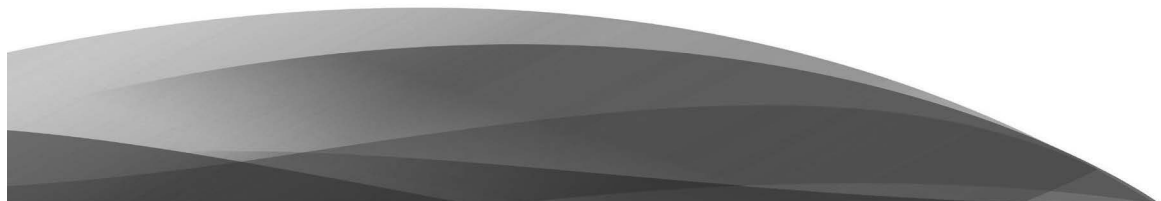
Food Item: \_\_\_\_\_

Intended food service method: \_\_\_\_\_

Please list each step involved in the preparation of this food item, and list the critical control points for food safety at each step. Additionally, please indicate how you intend to monitor each of your critical control points to ensure that food safety requirements are met:

(Steps may include: storage, thawing, cooking, cooling, reheating, hot holding, packaging, delivery, etc.)

<b>Steps in Food Preparation Process:</b>	<b>Food Safety Hazards to Consider:</b> <i>(biological, chemical, physical, temperature, etc)</i>	<b>Critical Control Points &amp; Monitoring Process:</b>
<i>e.g. Cook the chicken in the oven</i>	<i>e.g. Biological - foodborne pathogens such as salmonella</i>	<i>e.g. Reach internal temperature of 74°C for at least 15s. Will monitor using probe thermometer</i>



**Northwestern  
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