Hazard Analysis of Critical Control Points (HACCP) Flow Chart

Facility:	Menu Items: Soups			
Receive fresh ingredients at 41°F or below.	⇒	Cold Hold/Store in refrigerator at 41°F or below.	\Rightarrow	Ingredients combined (veggies, broth, cream, seafood, noodles, etc.) in stock pot
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Cool in shallow (2 inch or less) hotel pans in walk-in at 41° or below. Cool from 135°-70° in 2 hrs &	(Hot Hold at 135°F or above for maximum or 4 hours. (temp to be checked with metal stemmed thermometer every 2	(Cooked (boiled) to 145°F or above.
70°-41° in additional 4 hrs.		hours)		
Reheat to 165°F or above		Hot Hold at 135°F or above for max of 4 hours		Served
		(temp to be checked with metal stemmed thermometer every 2 hours)		