

<b>THE SURF</b> Bentota-Sri Lanka	<b>HACCP PLAN</b>		Section : V
<b>APPLICATION OF HACCP PRINCIPLES 3, 4 &amp; 5</b> <b>For Meat Items- (Hazard Analysis 4.1)</b>			Page : 03 of 20
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Process Step/s	Critical Control Point	Hazard Description	Critical Limit	Monitoring			Corrective Action	
				What	How	Frequency	Responsibility & Record	Action
17 Cooking, Frying, Roasting, Grilling, Braising, Steaming	CCP 1B	<b>Biological</b> All pathogenic and spoilage bacteria and mould incorporated into the product from receiving onwards	Core Temperature at Cooking 75°C or more than 75°C for 15 seconds  Oven temperature minimum 110 °C for 20 min	Temperature	Check with a Thermometer	Once a Shift	Responsibility Chef in Charge  <b>Records</b> Temperature Monitoring Check List	If observed temperature below 75°C. Cook until 75°C.  Responsibility Chef in Charge  <b>Records</b> -Temperature Monitoring Check List -Corrective Action Report

<i>PREPARED BY</i>	<i>APPROVED BY</i>
<i>Food Safety Team Leader</i>	<i>Operational Manager</i>

**THE SURF**  
Bentota-Sri Lanka

HACCP PLAN

**APPLICATION OF HACCP PRINCIPLES 3, 4 & 5**  
**For Sea Food Items- (Hazard Analysis 4.2)**

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Process Step/s	Critical Control Point	Hazard Description	Critical Limit	Monitoring			Corrective Action	
				What	How	Frequency	Responsibility & Record	Action
17 Cooking, Frying, Roasting, Grilling, Braising, Steaming	CCP 1B	<b>Biological</b> All pathogenic and spoilage bacteria and mould incorporated into the product from receiving onwards	Core Temperature at Cooking 75°C or more than 75°C for 15 seconds	Check with a Thermometer & Clock	Once a Shift	Responsibility Chef in Charge <b>Records</b> Temperature Monitoring Check List	If observed temperature below 75°C Cook until 75°C.  For oven Adjust the proper temperature & time	Responsibility Chef in Charge <b>Records</b> -Temperature Monitoring Check List -Corrective Action Report
			Oven temperature minimum 110 °C for 20 min					

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<b>THE SURF</b> Bentota-Sri Lanka	<b>HACCP PLAN</b>		Section : V
	<b>APPLICATION OF HACCP PRINCIPLES 3,4 &amp; 5</b> <b>For Vegetables- (Hazard Analysis 4.3)</b>		Page : 08 of 20 Date of Issue : 01.11.2011 Date of Revision : 00.00.0000 Revision No. : 00

Process Step/s	Critical Control Point	Hazard Description	Critical Limit	Monitoring			Corrective Action		
				What	How	Frequency	Responsibility & Record	Action	Responsibility & Record
11 Cooking	CCP 1B	<b>Biological</b> All pathogenic and spoilage bacteria and mould incorporated into the product from receiving onwards	Temperature at Cooking 75°C or more than 75°C for 15 seconds	Temperature	Check with a Thermometer	Once a Shift	<u>Responsibility</u> Chef in Charge  <u>Records</u> Temperature Monitoring Check List	If observed temperature below 75°C Cook until 75°C.	<u>Responsibility</u> Chef in Charge  <u>Records</u> -Temperature Monitoring Check List -Corrective Action Report

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**APPLICATION OF HACCP PRINCIPLES 3,4 & 5  
For Pastry- (Hazard Analysis 4.6)**

Process Step/s	Critical Control Point	Hazard Description	Critical Limit	Monitoring			Corrective Action		
				What	How	Frequency	Responsibility & Record	Action	Responsibility & Record
16 Baking & 17 Steaming	CCP 1B & CCP 2B	<b>Biological</b> All pathogenic and spoilage bacteria and mould incorporated into the product from receiving onwards	Minimum Temperature 150 °C for 20 min	Temperature & Time	Check with a Thermometer & Clock (Display in oven indicator)	Once a Shift	Responsibility Chef in Charge  <b>Records</b> Temperature Monitoring Check List	1. Adjust the correct temperature and time 2. In form to chef incharge and handle it as per nonconformity handling procedure.	Responsibility Chef in Charge  <b>Records</b> -Temperature Monitoring Check List -Corrective Action Report

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**APPLICATION OF HACCP PRINCIPLES 3,4 & 5  
For Cakes- (Hazard Analysis 4.7)**

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Process Step/s	Critical Control Point	Hazard Description	Critical Limit	Monitoring			Corrective Action	
				What	How	Frequency	Responsibility & Record	Action
14 Baking	CCP 1B	<b>Biological</b> All pathogenic and spoilage bacteria and mould incorporated into the product from receiving onwards	Minimum Temperature 150 °C for 30 min	Temperature & Time	Check with a Thermometer & Clock ( Display in oven indicator)	Once a Shift	Responsibility Chef in Charge  <b>Records</b> Temperature Monitoring Check List	3. Adjust the correct temperature and time 4. In form to chef incharge and handle it as per nonconformity handling procedure.  <b>Responsibility</b> Chef in Charge  <b>Records</b> -Temperature Monitoring Check List  -Corrective Action Report

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**THE SURF**  
Bentota-Sri Lanka

HACCP PLAN

**APPLICATION OF HACCP PRINCIPLES 3, 4 & 5  
For Rice & Other Cereals- (Hazard Analysis 4.5)**

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Process Step/s	Critical Control Point	Hazard Description	Critical Limit	Monitoring			Corrective Action	
				What	How	Frequency	Responsibility & Record	Action
11 Cooking	CCP 1B	<b>Biological</b> All pathogenic and spoilage bacteria and mould incorporated into the product from receiving onwards	Temperature at Cooking 75°C or more than 75°C for 2min	Temperature	Check with a Thermometer	Once a Shift	Responsibility Chef in Charge  <b>Records</b> Temperature Monitoring Check List	If observed temperature below 75°C Cook until 75°C.  <b>Records</b> -Temperature Monitoring Check List -Nonconformance Report -Corrective Action Report

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**THE SURF**  
Bentota-Sri Lanka

HACCP PLAN

**APPLICATION OF HACCP PRINCIPLES 3,4 & 5  
For Bread- (Hazard Analysis 4.9)**

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Process Step/s	Critical Control Point	Hazard Description	Critical Limit	Monitoring			Corrective Action		
				What	How	Frequency	Responsibility & Record	Action	Responsibility & Record
13 Baking	CCP 1B	<b>Biological</b> All pathogenic and spoilage bacteria and mould incorporated into the product from receiving onwards	Oven Temperature & time 180°C for 25min	Temperature & Time	Check with a Thermometer & Clock (Display in oven indicator)	Once a Shift	Responsibility Chef in Charge  <b>Records</b> Temperature Monitoring Check List	1. Adjust the correct temperature and time 2. In form to chef incharge and handle it as per nonconformity handling procedure.	Responsibility Chef in Charge  <b>Records</b> -Temperature Monitoring Check List -Corrective Action Report
14 Deep Frying	CCP 2B	<b>Biological</b> All pathogenic and spoilage bacteria and mould incorporated into the product from receiving onwards	100°C for 15seconds	Temperature & Time	Check with a Thermometer & Clock (Display in oven indicator)	Once a Shift	Responsibility Chef in Charge  <b>Records</b> Temperature Monitoring Check List	If observed temperature below 100°C fry until 100°C.	Responsibility Chef in Charge  <b>Records</b> -Temperature Monitoring Check List -Corrective Action Report

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