

Food Safety Plan – Home Caterers

MENU ITEM: CHILI EXAMPLE

COOK – SERVE	COOK – TRANSPORT
RECEIVING Approved suppliers will be used	RECEIVING Approved suppliers will be used
STORAGE Chili will be stored in freezer at -18°C (0°F)	STORAGE Chili will be stored in freezer at -18°C (0°F)
THAW <i>Chili will be thawed under cold running water</i>	THAW <i>Chili will be thawed under cold running water</i>
COOK <i>Ground beef will be cooked to an internal temperature of 71°C (160°F) or higher</i>	COOK <i>Ground beef will be cooked to an internal temperature of 71°C (160°F) or higher</i>
HOT HOLDING <i>Chili will be kept (“hot holding”) at a minimum of 60°C (140°F) until the customers pick up the product</i>	COOL <i>Not applicable</i>
TRANSPORT <i>Not applicable</i>	STORAGE/TRANSPORT <i>Chili will be transported hot to customs using the right equipment so the internal temperature does not drop below 60°C (140°F)</i>
	REHEAT <i>Not applicable</i>

Home Caterer: _____ Signature: _____

Public Health Inspector: _____ Signature: _____