**Food Safety Plan – Home Caterers**

**Please use this document as a template to develop a food safety plan for your menu items. You can make changes to the document as needed.**

**If you have any questions, please contact a public health inspector at 625-5930 or toll-free at 1-888-294-6630, ext. 5930.**

**NOTE: Areas that are *ITALICIZED* are CRITICAL CONTROL POINTS or** **steps where you can eliminate, prevent or control the growth of microorganisms in food that can make people sick.**

**MENU ITEM: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

|  |  |
| --- | --- |
| **COOK – SERVE – TRANSPORT** | **COOK – CHILL – SERVE/TRANSPORT** |
| **RECEIVING**  Use approved suppliers | **RECEIVING**  Use approved suppliers |
| **STORAGE**  Store at a temperature between -18°C (0°F) to 4°C (40°F) | **STORAGE**  Store at a temperature between -18°C (0°F) to 4°C (40°F) |
| ***THAW***  *Use appropriate thawing method* | ***THAW***  *Use appropriate thawing method* |
| ***COOK***  *Refer to temperature chart* | ***COOK***  *Refer to temperature chart* |
| ***HOT HOLDING***  *Hold temperature at 60°C (140°F) or higher* | ***COOL***  *Cool from 60°C (140°F) to 20°C (68°F) within two hours and then from 20°C (68°F) to 4°C (40°F) within 4 hours* |
| ***TRANSPORT***  *Transport hot in equipment so internal*  *temperature does not drop below*  *60°C (140°F)* | ***STORAGE/TRANSPORT***  *Store at 4°C (40°F) or transport in equipment*  *(i.e. coolers with ice packs) so internal temperature does not rise above 4°C (40°F)* |
|  | ***REHEAT***  *Reheat to original cooking temperature, except for whole poultry* |

Home Caterer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Public Health Inspector: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_