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## Mercer County Board of Health

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### Limited HACCP Plan for Potentially Hazardous Food

Purpose: To establish guidelines for food safety and to ensure that Temperature and Time Control for Safety (TCS) foods, as defined by 1-201.10.B of the 2013 FDA Food Code, purchased from retail establishments are handled appropriately and proper temperatures are maintained (below 40 degrees Fahrenheit).

Plan:

1. Any employee purchasing TCS foods from a retail establishment will record the temperature of products individually and document each temperature in the Safety Log at the retail establishment.
2. TCS foods will then be transported to the Food Establishment, where the temperature will once again be evaluated and documented along with the receipt or a copy of the receipts. **Should the temperature be at an unsafe measure (40 degrees Fahrenheit or above) it will then be wasted and disposed of appropriately.**
3. Documentation of receipts and temperatures will be placed in a safety log titled "HACCP SAFETY LOG" located at the establishment. This log will be inspectable and must be made available upon request of this office.
4. This plan is subject to inspection upon request and approval by Mercer County Health Department. The plan will be revised and updated as necessary.

Failure to abide by the above plan will result in a Priority Violation under 3-201.11 of the 2013 FDA Food Code. This may result in the closure of the establishment and/or suspension of the Food Establishment Permit.

Print: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

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