

HAZARD CONTROL PLAN

Name of Food Service Operation \_\_\_\_\_

Dates of Operation \_\_\_\_\_

Menu Item \_\_\_\_\_

*All equipment, food contact surfaces, and general sanitation conditions of the food preparation area will be approved by the health authority prior to using this hazard control plan.*

Good sanitation practices will be adhered to at all times by all staff to ensure the service of safe food. These practices will include good personal hygiene. All staff will wash their hands prior to working in the food service operation, upon returning to the workstation, after each visit to the restroom and at any time that hands are contaminated. Proper hair restraints will be worn at all times while in the food service operation. Fingernails will be clean and neatly trimmed. False or acrylic nails will not be allowed on anyone within food service operation.

The following safe food practices will be adhered to in the preparation of the menu item stated above.

Process Step

Procedure