HAZARD CONTROL PLAN

Name of Food Service Operation _____Tony's Deli_____

Dates of Operation _____August 22 – 24, 2009_____

Menu Item _____Chicken Salad_____

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 or 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
RECEIVING – STORAGE	
- Will receive all ingredients from R&S Food Distributors.	- Will use thermometer upon delivery to make sure Temperature of chicken is <45°F and will not accept if above this temperature.
- Chicken Breasts are received boned and skinless.	
- Will inspect food products when received.	- Will not accept any damaged food products.
- Store celery, mayonnaise and relish in refrigerator to Pre-chill.	-Thermometer will be kept in refrigerator and Monitored to make sure ambient temperatures ≤40°F.
PRE-PREPARATION	
- <24 hours before preparation	- Wash celery and chop.
	- Place 15 lbs. chicken breasts into large stainless steel pot. Cover with water. Bring to a boil and simmer approximately 40 minutes. Remove two chicken breasts and check internal temperatures, making sure that temperature ≥ 165°F. Return to boiling water if necessary, and check again 10 minutes later. When temperature is reached, remove all chicken from pot and discard water. Place chicken in a single layer in shallow pans. Cool for 30 minutes at room temperature lightly covered with plastic wrap. Place 1" layer of ice over chicken to cool for 30 minutes. Pour off melted and remaining ice. Place chicken breast in zip-lock bags and place in refrigerator.

PREPARATION

- Make sure that all utensils have been Cleaned and sanitized.
- Preparation time will be a maximum of 30 minutes.
- Place no more than 4 chicken breasts in food processor and chop. Pour directly into large Stainless steel bowl. Process until 15 lbs. chicken breasts have been chopped and placed in bowl. Add chopped celery, mayonnaise, pickled relish, salt and pepper. Mix with long handle utensils.

STORAGE BEFORE SERVICE

- Maintain refrigeration ambient temperature <40°F.
- Place chicken salad in shallow pans no more than 2" deep. Store in refrigerator. Maintain air circulation Around each pan.

SERVICE

- Maintain temperature of salad at ≤ 45°F.
- Maintain temperature of chicken salad by removing Only one pan at the time from refrigerator and placing Within larger pan filled with ice. Label pan as to time removed from refrigerator. Throw away any leftover salad after 2 hours.