

Food Safety Program Based on HACCP Principles **Standard Operating Procedures**

Process Number 1 - NO COOK

SOP Title	Section Title
Testing	Cleaning & Sanitizing
Controlling Time and Temperature During Preparatio	Preparation & Service
Date Marking Ready-to-Eat, Potentially Hazardous Fo	Storage & Transportation
Equipment - Cleaning and Sanitizing	Cleaning & Sanitizing
Food Safety and HACCP Program verification	Personnel
Food Safety and HACCP Training Program	Monitoring & Verification
Food Storage	Storage & Transportation
Glove and Utensil Use	Preparation & Service
Handwashing	Personnel
Preparing Cold Foods	Preparation & Service
Preventing Cross-Contamination During Storage	Storage & Transportation
Receiving Deliveries	Purchasing & Receiving
Record Keeping and Documentation	Monitoring & Verification
Storing & Using Poisonous or Toxic Chemicals	Cleaning & Sanitizing
Transporting food to satellite locations	Storage & Transportation
Using and Calibrating Thermometers	Preparation & Service
Using Time Alone as a Public Health Control	Preparation & Service
Washing Fruits and Vegetables	Preparation & Service