

HACCP STANDARDIZED PROCEDURES

2. Canned Fruits

MENU CATEGORY: Canned Fruits		HACCP CATEGORY: Non-Potentially Hazardous Food	
List of Canned Fruits: Apples, Sliced Applesauce Cherries, Maraschino		Cranberry Sauce Fruit Cocktail Peaches, Diced Pears, Diced Pears, Halves	Peaches, Slices Pears, Sliced Pineapple Chunks Pineapple Tidbits
SAFE HANDLING PROCEDURES			
STORAGE		• Store in dry storage area on clean shelving that is at least 6 inches off floor. • Maintain storage area between 50°F and 70°F. • Clearly mark all cans with the date received, using a permanent black marker.	
PREPARATION		• CCP -- No bare hand-contact with exposed, ready-to-eat foods so wash hands before beginning preparation. • Before opening, wipe all lids with a clean wet cloth that has been immersed in a properly prepared sanitizing solution. Do not use soapy water. • Open cans and empty into holding pans or portion into individual servings. • Cool to 41oF or colder before serving. Recommendation: Place in refrigerator the day before serving to thoroughly chill. • Store canned fruit above raw meat, fish, and poultry products when in a refrigerator.	
COLD-HOLDING FOR DISPLAY		• Hold in refrigerator that is operating at 41oF or colder until placed on the serving line or on the serving line in a bed of self-draining ice. • Panned product must be at 41°F or colder while on the serving line. • Never add new product to old product when refilling pans on the serving line.	
LEFTOVERS		• Refrigerate in properly covered containers labeled with the product name, amount, and preparation date. • Refrigerate and use product that has been on the serving line within 3 days. After three days discard.	

HACCP STANDARDIZED PROCEDURES

3. Canned Vegetables

MENU CATEGORY: Canned Vegetables		HACCP CATEGORY: Non-Potentially Hazardous Food
List of Canned Vegetables: Beans, Green Beans, Kidney		Beans, Vegetarian Beans, Pork and Corn, Yellow Peas, Green Sauce, Spaghetti
SAFE HANDLING PROCEDURES		
STORAGE	• Store cans of vegetables between 50 and 70oF. • Place on clean shelving that is at least 6 inches off floor. • Clearly mark all cans with the date received using a permanent black marker.	
PREPARATION	• Before opening, wipe all lids with a clean wet cloth that has been immersed in a properly prepared sanitizing solution • Do not use soapy water. • Open cans and empty into holding pans or portion into individual servings.	
COOKING	• CCP -- Cook to an internal temperature of 135oF or hotter.	
HOLDING	• Place product in warming cabinet or directly on serving line. • Hold 135oF until ready for serving.	
LEFTOVERS	• Refrigerate in properly covered containers labeled with the product name, amount, and preparation date. • Store above raw meats, fish, and poultry. • Use product that has been on the serving line within 3 days. After three days discard. • Cooked vegetables that have been prepared but have not been put on the serving line can be frozen for up to one menu cycle. • Reheat to 165oF or hotter before re-serving.	

HACCP STANDARDIZED PROCEDURES

4. Commercially Processed Foods

MENU CATEGORY: Commercially Processed Foods		HACCP CATEGORY: Non-Potentially Hazardous Food
List of Commercially Processed Foods: <u>Meat Items</u> BBQ Pork Frozen Beef Steak Nuggets Beef Teriyaki Dippers Breakfast Bites, Sausage Chicken Breakfast Patty Chicken Fillet Patty Chicken Grilled Patty Chicken Teriyaki Patty Chicken Nuggets Chicken Rings Chicken Stir Fry-Orange Chicken Stir Fry-Sweet and Sour Chicken Wings Corndog Corndog Nuggets, Turkey Deli Meat, Combo Egg Patty Egg, Omelet/Cheese Fish Nuggets Fish, Catfish Strips Ham, Flat Ham, Sliced Hamburger Steak with Ketchup Pizza, Breakfast Sausage Pizza, Breakfast Bagel Pizza, Cheese Wedge Pizza, Pepperoni Wedge Pizza, Pepperoni 4x6 Pizza, Sausage Sausage Biscuit(pre cooked) Sausage, Italian Smoked Sausage on a Stick Sausage Patty Sausage Link Sausage, Cocktail Sausage, Smoked Link Steak, Salisbury Turkey Breast Sliced Turkey Ham Turkey Breast, Deli Smoked		<u>Fruit or Vegetable Items</u> Applesticks Corn Nuggets Okra, Brded or Unbrded Potato, 3/8 Crinkle Potato, Curlie Fry Potato, Oven Baked Potato, Shoe String Potato, Smiles Potato, Sweet Fry Potato, Rounds Potato, Wedges Squash, Breaded Vegetable Sticks <u>Miscellaneous Items</u> Cookies, Chocolate Chip - Dough Cookies, Peanut Butter - Dough Cookies, Sugar - Dough
SAFE HANDLING PROCEDURES		
STORAGE	• Store foods in refrigerator at 41oF or colder or in the freezer at 0oF or colder. • Clearly mark all packages with the date received using a permanent black marker.	
PREPARATION	• CCP -- No bare hand-contact with exposed, ready-to-eat foods so wash hands before beginning	

	preparation.
COOKING	• CCP -- Cook to an internal temperature of 135oF or hotter.
HOLDING	• Place product in warming cabinet or directly on serving line. • Hold 135oF until ready for serving.
LEFTOVERS	• Refrigerate in properly covered containers labeled with the product name, amount, and preparation date. • Store above raw meats, fish, and poultry. • Use product that has been on the serving line within 3 days. After three days discard. • Commercially packaged foods that have been cooked but have not been put on the serving line can be frozen for up to one menu cycle. • Reheat to 165oF or hotter before re-serving.

HACCP STANDARDIZED PROCEDURES

5. Pre-processed/Pre-Cut Fruits and Vegetables (Raw)

MENU CATEGORY: Pre-processed/Pre-Cut Fruits and Vegetables (Raw)	HACCP CATEGORY: Non-Potentially Hazardous Food
List of Pre-processed/Pre-Cut Fruits and Vegetables (Raw): Fruits Vegetables Carrot, Sticks Celery, Sticks Lettuce, Shredded Salad Mix Broccoli Florets Carrots, Shredded	
SAFE HANDLING PROCEDURES	
STORAGE	• Refrigerate at 41⁰F or colder. • Keep product in original packaging until ready for use. • Clearly mark the product package with the date received using a black permanent marker. • Store above any raw meat, fish, or poultry products. • When only using a partial bag, remove as much air from bag and seal product securely before returning to storage. Use opened bags within three days.
PREPARATION	• CCP -- No bare hand-contact with exposed, ready-to-eat foods so wash hands before beginning preparation. • Open packaging and wash product under cold running water. While washing, place product in a colander, do not place product directly into sink without being in a colander. • Never use chlorine or soap solution, as these products can leave a residue. • Once cleaned, put into a cleaned and sanitized container and refrigerate at 41⁰F or colder.
HOLDING	• Place prepared product on serving line, as needed.
LEFTOVERS	• Place all leftovers in holding pan, cover, and date with the product name, amount, and preparation date. • Store above raw meat, fish, and poultry • Refrigerate at 41⁰F or colder for up to three days. After three days throw out.

HACCP STANDARDIZED PROCEDURES

6. Condiments, PC

MENU CATEGORY: Condiments, PC		HACCP CATEGORY: Non-Potentially Hazardous Food	
List of Condiments:			
BBQ Sauce, PC		Ketchup, PC	Syrup, PC
French Dressing, PC		Mayonnaise , PC	Taco Sauce, PC
Hot Sauce , PC		Mayonnaise, FF, PC	Tartar Sauce, PC
Honey Mustard Dressing, PC		Mustard , PC	Thousand Island Dressing, PC
Honey Mustard Sauce, PC		Ranch Dressing, PC	
Jelly, Assorted and Grape, PC		Sugar, PC	
		Sweet & Sour Sauce , PC	
SAFE HANDLING PROCEDURES			
STORAGE	• Store in dry storage area on clean shelving that is at least 6 inches off floor. • Maintain storage area between 50° F and 70° F. • Clearly mark all boxes with the date received, using a permanent black marker.		
DISPLAY	• Display in a cleaned container on the serving line.		
LEFTOVERS	• Commercially packaged condiments can be re-covered from the serving line and re-served <u>if</u> the package is unopened <u>and</u> the student has not passed the cashier. • Commercially packaged, non-potentially hazardous foods do <u>not</u> have to be used within three days. Use product by the date stamped on the container.		

HACCP STANDARDIZED PROCEDURES

7. Cut Fruits and Vegetables

MENU CATEGORY: Cut Fruits and Vegetables		HACCP CATEGORY: Non-Potentially Hazardous Food	
List of Fruits and Vegetables:			
<u>Fruits</u> Apples, Gala Apples, Golden Delicious Apples, Red Delicious Bananas Cantaloupe Kiwi Lemons Melon, Honeydew	Orange Wedges Pears, Anjou Strawberries Tangerines, Sectioned Watermelon, Seeded and Seedless <u>Vegetables</u> Broccoli, Fresh Whole Crown Carrots, Fresh Whole Celery, Fresh Stalk Cucumbers	Lettuce, Iceberg Lettuce, Romaine Onions, Yellow Onions, Red Peppers, Green or Red Radishes Tomatoes, Fresh	
SAFE HANDLING PROCEDURES			
STORAGE	• Fresh produce is best when stored in a refrigerator that is operating at 41oF or colder. • Store product on shelves above any raw meat, fish, or poultry products. • Product is best if kept in original packaging until ready for preparation. This packaging helps to avoid taste transfer from other products. • When product is removed from original packaging, clearly mark all products with the date received using a black permanent maker.		
PREPARATION	• CCP -- No bare hand-contact with exposed, ready-to-eat foods so wash hands before beginning preparation. • While washing place product in a colander, do not place product directly into sink without being in a colander. • Do not use chlorine or soap solution, as these products can leave a residue. • Use separate cutting boards, knives, and utensils to prepare fruits and vegetables. Preparation is defined as cutting, slicing, dicing, and peeling for these products. • Place product in holding pan.		

COLD-HOLDING	• Place holding pans on serving line, as needed. • To keep product at 41oF or colder, place ice in the steam table wells prior to placing panned product on the steam table.
LEFTOVERS	• Cover and label with the product name, amount, and preparation date. • Place in refrigerator that is 41oF or colder. • Store above raw meat, fish, and poultry. • Use product within 3 days. After three days discard.

HACCP STANDARDIZED PROCEDURES

8. Frozen Dairy

MENU CATEGORY: Frozen Dairy		HACCP CATEGORY: Non-Potentially Hazardous Food	
List of Frozen Dairy:			
Ice cream, Vanilla Cup			
SAFE HANDLING PROCEDURES			
STORAGE		• Store in freezer or ice cream box at 0°F or colder on shelving that is at least 6 inches off floor. • Discard if the product is past-dated and/or if the packaging is opened or in poor condition. • Clearly mark case with the date received using a permanent black marker.	
PREPARATION		• <i>CCP -- No bare hand-contact with exposed, ready-to-eat foods so wash hands before beginning preparation.</i> • Keep frozen at 0°F or colder until time of service. • Only remove product as needed. • Serve product in original, individual containers. Never serve packages that are ripped or torn.	
COLD-HOLDING		• Hold at 0°F or colder in freezer <u>or</u> on the serving line in a bed of self-draining ice.	
LEFTOVERS		• Commercially packaged frozen dairy items can be re-covered and re-served <u>if</u> the package is unopened <u>and</u> the student has not passed the cashier. • Freeze leftovers that are unopened and in good condition at 0°F or colder. • Use before the date that is marked on the package. Throw out if past dated.	

HACCP STANDARDIZED PROCEDURES

9. Milk

MENU CATEGORY: Milk		HACCP CATEGORY: Non-Potentially Hazardous Food	
List of Types of Milk:			
Milk, Reduced Fat White 2%		Milk, Low fat Strawberry	
Milk, White 1%		Milk, Fat Free Chocolate Reduced Sugar	
Milk, Chocolate Skim		Milk, Fat Free Strawberry Reduced Sugar	
		Milk, Fat Free Vanilla Reduced Sugar	
SAFE HANDLING PROCEDURES			
STORAGE	• Refrigerate at 41°F or colder.		
DISPLAY	• Display in a cleaned container on the serving line.		
LEFTOVERS	• Commercially packaged beverages can be re-covered from the serving line and re-served <u>if</u> the package is unopened <u>and</u> the student has not passed the cashier. Recovered milk MUST be immediately placed back into cold storage. • Milk does <u>not</u> have to be used within three days. Use product by the date stamped on the container.		

HACCP STANDARDIZED PROCEDURES

10. Snack Foods, Cereal, and Miscellaneous

MENU CATEGORY: Snack Foods, Cereal, and Miscellaneous		HACCP CATEGORY: Non-Potentially Hazardous Food	
List of Snack Foods, Cereal, and Miscellaneous:			
Cereals, Breakfast (individually packaged)	Chips, Nacho	Raisins, Individual Boxed	
Chips, Cheese Its (All types)	Chips, Potato	Crackers, Club	
Chips, Doritoes	Crackers, Gold Fish	Crackers, Saltine	
	Croutons	Imitation Bacon Bits	
	Popcorn, Kettle Corn	Peanut Butter	
	Poptarts (All Flavors)	Teddy Bear Shaped Crackers	
SAFE HANDLING PROCEDURES			
STORAGE	• Store in dry storage area on clean shelving that is at least 6 inches off floor. • Maintain storage area between 50° F and 70° F. • Clearly mark all boxes with the date received, using a permanent black marker.		
DISPLAY	• Display in a cleaned container on the serving line.		
LEFTOVERS	• Commercially packaged foods can be re-covered from the serving line and re-served if unopened and the student has not passed the cashier. • Commercially packaged, non-potentially hazardous foods do not have to be used within three days. Use product by the date stamped on the container.		

HACCP STANDARDIZED PROCEDURES

11. Whole Fruits and Vegetables

MENU CATEGORY: Fruits and Vegetables		HACCP CATEGORY: Non-Potentially Hazardous Food	
List of whole fruits and vegetables (no cutting or peeling):			
<u>Fruits</u>		Apples, Red Delicious	Strawberries
Apples, Fuji		Bananas	Tangerines
Apples, Gala		Grapes, White or Red	
Apples, Golden Delicious		Oranges	<u>Vegetables</u>
Apples, Granny Smith		Pears	Carrots, Baby
		Plums, Red	Tomatoes, Cherry
SAFE HANDLING PROCEDURES			
STORAGE	- Refrigerate at 41°F or colder. - Store above any raw meat, fish, or poultry products.		
PREPARATION	CCP -- No bare hand-contact with exposed, ready-to-eat foods so wash hands before beginning preparation. - Wash product under safe running water. Never use chlorine bleach or soap solution, as these products can leave a residue. - Once cleaned, place product in refrigerator at 41°F or colder until serving time.		
COLD-HOLDING	- Place steam table pans on serving line, as needed. - To keep product at 41°F or colder, place ice in the steam table wells prior to placing panned product on the steam table.		
LEFTOVERS	- Place all leftovers in a serving pan. - Cover, date with product name, amount, and preparation date. - Place in a refrigerator that is 41°F or colder. - Store leftovers above raw meat, fish, and poultry products. - Use within three days. After three days discard.		

Storage Temperatures for Select Fruits and Vegetables

Fruit	Storage Temperature	Vegetable	Storage Temperature
Apples	30-40°F	Beans, green	40-45 °F
Apricots	31-32 °F	Beans, lima	37-41 °F
Berries, including cherries and grapes	31-32 °F	Broccoli	32 °F
Cantaloupe	32-36 °F	Brussels sprouts	32 °F
Honeydew	45 °F °F	Cabbage	32 °F
Nectarines	31-32 °F	Carrots	32 °F
Peaches	31-32 °F	Cauliflower	32 °F
Pears	29-31 °F	Celery	32 °F
Plums	31-32 °F	Collards	32 °F
Watermelon	50-60 °F	Corn	32 °F
		Garlic	32 °F
		Greens	32 °F
		Lettuce	32 °F
		Okra	45-50 °F

		Onions	32 °F
		Peas	32 °F
		Peppers	45-55 °F
		Potatoes	40 °F
		Radish	32 °F
		Squash, summer	41-50 °F
		Squash, winter	50 °F
		Sweet potatoes	55-60 °F
		Tomatoes	55-70 °F

HACCP STANDARDIZED PROCEDURES

12. Refrigerated Dairy and Non-Dairy Refrigerated Items

MENU CATEGORY: Refrigerated Dairy and Non-Dairy Refrigerated Items		HACCP CATEGORY: Non-Potentially Hazardous Food	
List of packaged refrigerated dairy items served in the operation:		Cheese, Processed Sliced Cheese, String Cheese, White Amer. Sliced Ham, Diced, Cubed	Margarine Solids Margarine Cups Sour Cream Cups
SAFE HANDLING PROCEDURES			
STORAGE	• Store in refrigerator at 41°F or colder on shelving that is at least 6 inches off floor. • Discard if the product is past-dated and/or if the packaging is opened or in poor condition. • Clearly mark case with the date received using a permanent black marker.		
PREPARATION	• <i>CCP -- No bare hand-contact with exposed, ready-to-eat foods so wash hands before beginning preparation.</i> • Keep refrigerated at 41°F or colder until time of service. • Only remove product as needed. • Serve product in original, individual containers. Never serve packages that are ripped or torn.		
COLD-HOLDING	• Hold at 41°F or colder in refrigerator or on serving line.		
LEFTOVERS	• Commercially individually packaged dairy items can be re-covered and re-served <u>if</u> the package is unopened <u>and</u> the student has not passed the cashier. • Refrigerate leftovers that are unopened and in good condition at 41°F or colder. • Use before the date that is marked on the package. Throw out if past dated.		

HACCP STANDARDIZED PROCEDURES

13. Frozen Non-Dairy Individual Items

MENU CATEGORY: Frozen Non-Dairy Individual Items		HACCP CATEGORY: Non-Potentially Hazardous Food	
List of Non-Dairy Individual Items:			
Cups, Apricot (Frozen)		Sherbet, Lime, Orange, Raspberry	
Cups, Peach (Frozen)		Smoothies, Blue Raspb. , Sour Apple,	
Juice Bars, All flavors (Frozen)		Lemon Lime, Strawberry	
		Yogurt, Chocolate, Strawberry	
SAFE HANDLING PROCEDURES			
STORAGE		• Store in freezer or ice cream box at 0°F or colder on shelving that is at least 6 inches off floor. • Discard if the product is past-dated and/or if the packaging is opened or in poor condition. • Clearly mark case with the date received using a permanent black marker.	
PREPARATION		• <i>CCP -- No bare hand-contact with exposed, ready-to-eat foods so wash hands before beginning preparation.</i> • Keep frozen at 0°F or colder until time of service. • Only remove product as needed. • Serve product in original, individual containers. Never serve packages that are ripped or torn.	
COLD-HOLDING		• Hold at 0°F or colder in freezer <u>or</u> on the serving line in a bed of self-draining ice.	
LEFTOVERS		• Commercially packaged frozen dairy items can be re-covered and re-served <u>if</u> the package is unopened <u>and</u> the student has not passed the cashier. • Freeze leftovers that are unopened and in good condition at 0°F or colder. • Use before the date that is marked on the package. Throw out if past dated.	

HACCP STANDARDIZED PROCEDURES

14. Commercially Packaged Frozen Juice Items

MENU CATEGORY: Commercially Packaged Frozen Juice Items		HACCP CATEGORY: Non-Potentially Hazardous Food	
List of Frozen Juice Items:			
Juice, Apple		Juice, Grape	
Juice, Fruit Blend		Juice, Orange	
		Juice, Orange-Pineapple	
SAFE HANDLING PROCEDURES			
STORAGE		• Store in freezer or ice cream box at 0° F or colder on shelving that is at least 6 inches off floor. • Discard if the product is past-dated and/or if the packaging is opened or in poor condition. • Clearly mark case with the date received using a permanent black marker.	
PREPARATION		• <i>CCP -- No bare hand-contact with exposed, ready-to-eat foods so wash hands before beginning preparation.</i> • Thaw juice prior to time of service at 41° F or lower. • Only remove product from refrigerator as needed. • Serve product in original, individual containers. Never serve packages that are ripped or torn.	
COLD-HOLDING		• Hold at 41° F or lower during time of service.	
LEFTOVERS		• Commercially packaged frozen juice items can be re-covered, if quality allows and re-served <u>if</u> the package is unopened <u>and</u> the student has not passed the cashier. • Refrigerate leftovers that are unopened and in good condition at 41° F or colder. • Use before the date that is marked on the package. Throw out if past dated.	

HACCP STANDARDIZED PROCEDURES

15. Commercially Packaged Frozen Bread Items

MENU CATEGORY: Commercially Packaged Frozen Bread		HACCP CATEGORY: Non-Potentially Hazardous Food	
List of Packaged Frozen Bread Items:			
Biscuits, Pre-made		French Toast Sticks	Waffles
Breadsticks, Pre-made		French Toast, Cinnamon	Waffle Sticks
Doughnuts, I.W.		Mini Whole Wheat Loaves	Pancakes
French Toast		Frudel, Strawberry (pre wrapped)	Rolls, Parker House
		Muffins	
SAFE HANDLING PROCEDURES			
STORAGE		• Store in freezer at 0°F or colder on shelving that is at least 6 inches off floor. • Discard if the product is past-dated and/or if the packaging is opened or in poor condition. • Clearly mark case with the date received using a permanent black marker.	
PREPARATION		• <i>CCP -- No bare hand-contact with exposed, ready-to-eat foods so wash hands before beginning preparation.</i> • Keep frozen at 0°F or colder until time of production. • Cook as directed. • Serve product in original, individual containers. Never serve packages that are ripped or torn.	
COLD-HOLDING		• Hold at 0°F or colder in freezer <u>or</u> on the serving line in a bed of self-draining ice.	
LEFTOVERS		• Commercially packaged frozen bread items can be re-covered and re-served <u>if</u> the package is unopened <u>and</u> the student has not passed the cashier. • Freeze leftovers that are unopened and in good condition at 0°F or colder. • Use before the date that is marked on the package. Throw out if past dated.	

HACCP STANDARDIZED PROCEDURES

16. Commercially Packaged Bulk Condiments

MENU CATEGORY: Commercially Packaged Bulk Condiments		HACCP CATEGORY: Non-Potentially Hazardous Food	
List of Bulk Condiments:			
Dressings, Assorted, Bulk	Mayonnaise, RF, FF, Lite, Reg. Bulk	Raisins, Bulk	
Mayonnaise, Bulk	Sauce, BBQ Bulk	Salsa	
Ketchup, Bulk	Pickle Chips	Jelly, Canned	
Mustard, Bulk	Pickle Spears		
	Pickle Strips		
SAFE HANDLING PROCEDURES			
STORAGE	• Store in dry storage area on clean shelving that is at least 6 inches off floor. • Maintain storage area between 50° F and 70° F. • Clearly mark all boxes with the date received, using a permanent black marker. • Refrigerate at 41°F or lower after opening		
LEFTOVERS	• Commercially packaged condiments can be re-covered from the serving line and re-served <u>if</u> the package is unopened <u>and</u> the student has not passed the cashier. • Commercially packaged, non-potentially hazardous foods do <u>not</u> have to be used within three days. Use product by the date stamped on the container.		

South Carolina School HACCP

STANDARDIZED PROCEDURES – Non-potentially Hazardous Commercially Packaged Beverages

List of non-potentially hazardous commercially packaged beverages served in operation:

Storage

- Store in dry storage area on clean shelving that is at least 6 inches off floor.
- Maintain storage area between 50° F and 70° F.
- Clearly mark all boxes with the date received, using a permanent black marker.

Display

- Display in a cleaned container on the serving line.

Leftovers

- Commercially packaged beverages can be re-covered from the serving line and re-served if the package is unopened and the student has not passed the cashier.
- Commercially packaged, non-potentially hazardous foods do not have to be used within three days. Use product by the date stamped on the container.