



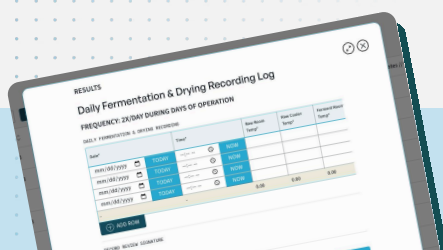
Meat & Poultry

- 1 **Cooking chicken fillets** – Hazard: Salmonella. CCP: Cook to internal 165°F (74°C) for 15 sec.
- 2 **Cooking ground beef** – Hazard: E. coli O157:H7. CCP: Cook to 160°F (71°C) for 15 sec.
- 3 **Chilling cooked turkey** – Hazard: Clostridium perfringens growth. CCP: Cool from 135°F to 70°F within 2 hours, then to 41°F within 4 hours.
- 4 **Metal detection on sausages** – Hazard: metal fragments. CCP: Detect and reject at 2.0 mm Fe, 2.5 mm non-Fe, 3.0 mm stainless.
- 5 **Storage of raw poultry** – Hazard: bacterial growth. CCP: Maintain cold storage ≤ 40°F (4°C).
- 6 **Packaging of RTE deli meat** – Hazard: post-process Listeria contamination. CCP: Packaging room environmental controls with Listeria swab program.
- 7 **Thermal processing canned meat** – Hazard: Clostridium botulinum. CCP: Validate retort cycle (time/temperature, pressure).
- 8 **Grinding beef** – Hazard: foreign material. CCP: Sieve or screen checks before grinding.



Dairy

- 9 **Cooking chicken fillets** – Hazard: Salmonella. CCP: Cook to internal 165°F (74°C) for 15 sec.
- 10 **Cooking ground beef** – Hazard: E. coli O157:H7. CCP: Cook to 160°F (71°C) for 15 sec.
- 11 **Chilling cooked turkey** – Hazard: Clostridium perfringens growth. CCP: Cool from 135°F to 70°F within 2 hours, then to 41°F within 4 hours.
- 12 **Metal detection on sausages** – Hazard: metal fragments. CCP: Detect and reject at 2.0 mm Fe, 2.5 mm non-Fe, 3.0 mm stainless.
- 13 **Storage of raw poultry** – Hazard: bacterial growth. CCP: Maintain cold storage ≤ 40°F (4°C).
- 14 **Packaging of RTE deli meat** – Hazard: post-process Listeria contamination. CCP: Packaging room environmental controls with Listeria swab program.
- 15 **Thermal processing canned meat** – Hazard: Clostridium botulinum. CCP: Validate retort cycle (time/temperature, pressure).





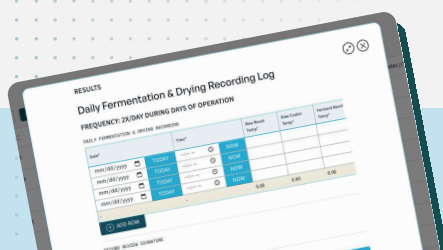
Produce

- 16 Washing leafy greens** – Hazard: E. coli. CCP: Chlorine in wash water ≥ 50 ppm.
- 17 Rinsing cucumbers** – Hazard: cross-contamination. CCP: Water pH and turbidity control.
- 18 Cutting melons** – Hazard: Salmonella. CCP: Sanitize knives before each batch.
- 19 Storage of bagged salad** – Hazard: bacterial growth. CCP: $\leq 40^{\circ}\text{F}$ (4°C) through shelf life.
- 20 Fresh-cut fruit packaging** – Hazard: contamination. CCP: Packaging under controlled atmosphere (e.g., $<2\%$ O_2).
- 21 Sprout production** – Hazard: Salmonella. CCP: Seed disinfection with $\geq 20,000$ ppm $\text{Ca}(\text{OCI})_2$ soak.
- 22 Drying herbs** – Hazard: mold. CCP: Final water activity ≤ 0.6 .
- 23 Irrigation water for lettuce** – Hazard: E. coli. CCP: Verified < 126 CFU/100 mL.



Beverages

- 24 Bottled water ozonation** – Hazard: microbial growth. CCP: Ozone ≥ 0.1 ppm for 5 min.
- 25 Soft drink syrup blending** – Hazard: microbial growth. CCP: Syrup pasteurization at 185°F for 15 sec.
- 26 Juice pasteurization** – Hazard: Salmonella. CCP: 160°F (71°C) for 6 sec (5-log reduction).
- 27 Beer pasteurization (tunnel)** – Hazard: spoilage organisms. CCP: 15 PU (pasteurization units).
- 28 Wine filtration** – Hazard: Brettanomyces. CCP: Final $0.45\ \mu\text{m}$ filter integrity check.
- 29 Milk-based drink filling** – Hazard: Listeria. CCP: Aseptic filler sterilization validation.
- 30 Cold brew coffee** – Hazard: C. botulinum. CCP: pH ≤ 4.6 prior to bottling.





Bakery & Snacks

- 31 Baking bread** – Hazard: pathogens. CCP: Core temp $\geq 190^{\circ}\text{F}$ (88°C).
- 32 Nut roasting** – Hazard: Salmonella. CCP: Roast $\geq 265^{\circ}\text{F}$ (129°C) for validated time.
- 33 Chocolate tempering** – Hazard: Salmonella. CCP: Chocolate liquor validated heat treatment.
- 34 Allergen control in cookies** – Hazard: undeclared allergen. CCP: Label accuracy verification.
- 35 Snack bar metal detection** – Hazard: metal. CCP: Detector verification with test sticks hourly.
- 36 Gluten-free crackers** – Hazard: gluten cross-contact. CCP: Swab results < 5 ppm gluten.
- 37 Oil fryer for chips** – Hazard: pathogen survival. CCP: Oil temp $\geq 350^{\circ}\text{F}$ (177°C).



Ready-to-Eat (RTE) Foods

- 38 Cold-holding sandwiches** – Hazard: Listeria. CCP: $\leq 41^{\circ}\text{F}$ storage.
- 39 Sous-vide meals** – Hazard: C. botulinum. CCP: Cook $\geq 131^{\circ}\text{F}$ (55°C) with validated time, then immediate chill.
- 40 Vacuum-packed smoked fish** – Hazard: C. botulinum. CCP: Salt $\geq 3.5\%$ water phase, cold storage $\leq 38^{\circ}\text{F}$.
- 41 Salad bar maintenance** – Hazard: bacterial growth. CCP: $\leq 41^{\circ}\text{F}$ holding, checked every 2 hours.
- 42 Pizza hot-holding** – Hazard: bacterial growth. CCP: $\geq 135^{\circ}\text{F}$ hot hold.
- 43 Hummus packaging** – Hazard: Listeria. CCP: Final product pH ≤ 4.4 .
- 44 Deli slicer sanitation** – Hazard: cross-contamination. CCP: Cleaned and sanitized every 4 hours.
- 45 Frozen RTE meals** – Hazard: pathogen growth. CCP: Blast freeze to $\leq -18^{\circ}\text{C}$ within 4 hours.



Seafood

- 46 Canning tuna** – Hazard: C. botulinum. CCP: Thermal process validation (retort).
- 47 Smoked salmon** – Hazard: Listeria. CCP: Post-packaging pasteurization step.
- 48 Oyster storage** – Hazard: Vibrio. CCP: Maintain $\leq 45^{\circ}\text{F}$ from harvest to delivery.
- 49 Sushi rice preparation** – Hazard: Bacillus cereus. CCP: Acidify to pH ≤ 4.1 .
- 50 Shrimp cooking** – Hazard: Vibrio. CCP: Cook to 145°F (63°C) for 15 sec. **You made it!**

