HACCP: Process 2

Definitions:

**Process 2 Foods:** Foods that pass through the danger zone 5°C-60°C (41°F-140°F) one time prior to serving in order to ensure that the foods are not hazardous to human health. Generally, this involves a pathogen destruction step, such as cooking. These foods may be cooked to order foods or foods that are cooked and held for service.

**Critical Control Point (CCP):** A point, step, or procedure at which controls can be applied that are essential in preventing or eliminating a food safety hazard or reducing the hazard to an acceptable risk level.

**Critical Limit (CL):** The maximum or minimum value of a physical, biologic, or chemical parameter that is required to neutralize the risk from an identified food safety hazard. These values can be obtained at critical control points


Example:

For an example of a HACCP plan for a process 2 food recipe, see the “Spanish Paella” recipe and flow diagram on pages 3 and 4.

Class Exercise:

1. Select a process 2 food or recipe from your vessel’s recipe book. Keep in mind that process 2 foods are foods that are cooked to a temperature above 60°C (140°F) only one time prior to serving in order to ensure that the foods are not hazardous to human health.
2. Using the HACCP video as a guide, develop a HACCP flow diagram for the food or recipe that you have chosen.
   - Look at the “Spanish Paella” flow diagram below for an example of a developed diagram.
3. Review each procedural step and ask, “Is this step a critical control point (CCP)?”
   - If the answer is no, proceed with standard operating procedures.
   - If the answer is yes, identify and write the critical limit (CL).
7.3.4 Pathogen Destruction

7.3.4.1 Cooking Temperatures / Times

7.3.4.1.1 Raw animal foods, such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to the temperature and for the time specified below:

(1) 63°C (145°F) or above for 15 seconds for raw shell eggs that are broken and prepared in response to consumers’ orders and that are to be served immediately; and for fish, meat, and pork, including game animals commercially raised for food and game animals under a voluntary inspection program.

(2) 68°C (155°F) for 15 seconds, or an equivalent temperature-time combination, for ratites, injected meats, and the following if they are comminuted: fish, meat, game animals commercially raised for food, and game animals under a voluntary inspection program; and for raw eggs that are prepared but not immediately served.

(3) 74°C (165°F) or above for 15 seconds for poultry, wild game animals not specified in (2) above, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.

(4) 63°C (145°F) or above for 15 seconds, or an equivalent temperature-time combination, for whole beef roasts, corned beef roasts, pork roasts, and cured pork roasts, such as ham, cooked in ovens operated in accordance with the specifications in Annex 13.6.
Recipe: Spanish Paella

Ingredients:

2 tbsp olive oil
1 medium onion, diced
1 clove garlic, minced
1 cup rice (dry)
1 cup diced red pepper
3/4 cup diced zucchini
2-1/2 cups low-sodium chicken broth
3/4 cup frozen peas, thawed
1 14-oz can tomatoes, no sodium added
1 15-oz can chickpeas, rinsed and drained
1 lb peeled shrimp
1/8 tsp salt
1/8 tsp pepper
1/8 tsp saffron

HACCP Flow Diagram

1. Receive Food Items: CCP = No
2. Store Food Items: Refrigerated, Frozen, Dry Stores: CCP = No
3. Preparation: CCP = No
4. Cook: CCP = Yes
   CL = °C (°F)
5. Serve: CCP = No