

7 Principles of H.A.C.C.P.

- Identify Hazards at Each Step of Process
- Identify Critical Control Points
- Establish Preventative Control Procedures & Standards
- Establish Procedures to Monitor C.C.P.
- Establish Corrective Action to Be Taken
- Develop Record Keeping System
- Verify That H.A.C.C.P. Is Working

Manual Ware Washing

- Scrape & Pre-Rinse
- Wash --> Water & Detergent, 100 - 120° F
- Rinse --> Clear Water, 140° F
- Sanitize
 - With Heat --> 170° F for 30 seconds
 - With Chemical Sanitizer
- Air Dry

Dish Washing Machines

- Door Type
- Conveyor Types
 - Rack System
 - Continuous Flight System

Ware Washing

- Pre-Soak
- Wash in Machine on Flat Rack
- Sort by Type
- Wash With Eating End Up
- Flip Containers - Do Not Touch Sanitized Eating End
