



RISK CONTROL PLAN REHEATING TCS FOOD

This "Risk Control Plan" is a pledge by the manager of the food establishment to implement and maintain the actions described below in an effort to gain control over a specific hazard identified at the time of inspection. The plan should remain in effect for at least 14 days as outlined in the time period below. Failure on the part of management to implement and maintain this plan during the specified timeframe may result in enforcement.

PART I: CODE REQUIREMENT [310:257-5-52]

All Time/Temperature Control for Safety (TCS) Food that is cooked, cooled, and reheated for hot holding shall be rapidly reheated to heat all parts of the food to a temperature of at least 165 °F within 2 hours.

PART II: DAILY CONTROL ACTIONS

- Manager, or designee, shall monitor and record temperature of potentially hazardous food product half-way through and at the end of the reheating process. This will allow for corrective action to be taken if proper temperature will not be achieved within the two hour maximum.
- Sanitize and use an appropriate food measuring device to monitor and verify temperatures.
- A re-inspection for compliance will be conducted in approximately two weeks. This monitoring plan and all logs shall be available for review by the Health Department.

PART III: CORRECTIVE ACTION WHEN CRITICAL TEMPERATURES ARE NOT MET

- If the reheating process exceeds two (2) hours and temperature is not met, the product must be discarded.

As manager of _____

located at _____

I pledge to implement the provisions of this Risk Control Plan for the period of time from:

_____ to _____

I decline to implement a Risk Control Plan designed to prevent the re-occurrence of specific hazards.

Owner/Manager Signature Date _____

Regulatory Representative (witness) County _____ Date _____