



RISK CONTROL PLAN HOT WATER CAPACITY

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 [310:257-9-8(b) & 310:257-9-14(a)]

Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food establishment.

Sink Type	Location	Required Temperature

PART II: DAILY CONTROL ACTIONS

- Managers will ensure the daily monitoring of hot water temperatures at sinks (i.e. mop, utensil washing, and/or hand-washing) at opening, midday, and evening hours of operation.
- A re-inspection for compliance may be conducted in approximately two weeks or less. This monitoring plan and all logs shall be available for review upon request by the Health Department.

PART III: CORRECTIVE ACTION WHEN CRITICAL LIMITS ARE EXCEEDED

- Employees will cease all food handling and/or utensil washing operations until sufficient hot water is available at sinks (i.e. mop, utensil washing, and/or hand-washing).
- Manager will instruct all employees to wash their hands before food handling resumes once adequate hot water is available.

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 _____