

Monitoring Procedure and Record Form

Food safety plan, monitoring procedure | Final specimen

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A monitoring procedure rewritten to state the value, frequency and responsible position already recorded elsewhere in the same plan.

FINAL TEXT

SPECIMEN, PREPARED BY EDITFAST FOR ILLUSTRATION. NOT A REAL RECORD.

Cattermole Bakery Company (fictitious) - Food safety plan

EXTRACT FROM ELSEWHERE IN THE PLAN (reproduced unchanged in both panels)

5.2 Critical limit, oven cook step: product internal temperature at the coldest point of the loaf, minimum 190 degrees Fahrenheit. Source: process authority letter at Appendix D.

5.3 Monitoring assignment: Baking Line Lead, named on the shift roster.

5.5 Monitoring method: calibrated probe thermometer, procedure SOP-14. Reading taken at the start of each production run and every 60 minutes thereafter.

5.6 Corrective action procedure, oven cook step.

SECTION 5.4 - MONITORING: OVEN COOK STEP

Parameter monitored: product internal temperature at the coldest point of the loaf (Section 5.2). Minimum value: 190 degrees Fahrenheit (Section 5.2, from the process authority letter at Appendix D). Frequency: at the start of each production run and every 60 minutes thereafter (Section 5.5). Who monitors: the Baking Line Lead named on the shift roster (Section 5.3). Method: calibrated probe thermometer, procedure SOP-14 (Section 5.5). Records: each reading is written on Form 5.4 when it is taken. Deviation: if a reading is below 190 degrees Fahrenheit, follow the corrective action procedure at Section 5.6.

RECORD FORM 5.4 Date | Time | Oven ID | Product internal temperature (degrees F) | Minimum required (degrees F) | Initials