

# HACCP PLAN

**Facility Name:**

**Address:**

**HACCP Plan for:**

**Plan Agreed by**

**Name:**

**Signed:**

**Position:**

**Date:**

# **HACCP TEAM**

Team Leader:

Team Member 1:

Team Member 2:

Team Member 3:

# **Sushi Rice HACCP**

**Receiving**

**Equipment**

**Storage**

**Preparation**

**Formulation/Recipe**

**Method of Cooking Rice**

**Method of Cooling Rice**

**Method of Mixing Rice and Vinegar Solution**

**Method(s) Used for pH Measurement and Frequency, Including Calibration If Applicable**

**Identify Critical Control Point (CCP), Set Critical Limits (CL)**

**Describe Corrective Action**

**Policy & Procedures Regarding Storage of Sushi Rice**

## **Policy Regarding Remaining Sushi Rice Following Holding Time**

### **Describe Recordkeeping and Methods**

### **Describe Employee Training**