## PROCESS 1

**No Cook**

### ALL
Washing Hands, Using Suitable Utensils When Handling Ready-to-Eat Foods, Personal Hygiene, Storing & Using Poisonous or Toxic Chemicals, Using & Calibrating a Food Thermometer

### RECEIVE
Receiving Deliveries

### STORE
Preventing Cross Contamination During Storage (and Preparation)

### PREPARE
Preventing Cross-Contamination During (Storage and) Preparation, Cleaning & Sanitizing Food Contact Surfaces, Washing Fresh Fruits & Vegetables

### COLD HOLD
CCP: Hold At or Below 41°F. Check & Record Temperatures.

### SERVE
Serving Food, Preventing Cross-Contamination at Food Bars
PROCESS 2
Cook & Serve Same Day

**ALL**
- Washing Hands, Using Suitable Utensils When Handling Ready-to-Eat Foods, Personal Hygiene, Storing & Using Poisonous or Toxic Chemicals, Using & Calibrating a Food Thermometer

**RECEIVE**
- Receiving Deliveries

**STORE**
- Preventing Cross Contamination During Storage (and Preparation)

**PREPARE**
- Preventing Cross-Contamination During (Storage and) Preparation, Cleaning & Sanitizing Food Contact Surfaces, Washing Fresh Fruits & Vegetables

**COOK**
- CCP: Cook to Minimum Internal Temperatures for at Least 15 Seconds. Check & Record Temperatures

**HOT HOLD**
- CCP: Hold At or Above 135°F. Check & Record Temperatures.

**SERVE**
- Serving Food, Preventing Cross-Contamination at Food Bars
PROCESS 3
Cook, Cool, Reheat, Serve (Complex)

ALL
Washing Hands, Using Suitable Utensils When Handling Ready-to-Eat Foods, Personal Hygiene, Storing & Using Poisonous or Toxic Chemicals, Using & Calibrating a Food Thermometer

RECEIVE
Receiving Deliveries

STORE
Preventing Cross Contamination During Storage (and Preparation)

PREPARE
Preventing Cross-Contamination During (Storage and) Preparation, Cleaning & Sanitizing Food Contact Surfaces, Washing Fresh Fruits & Vegetables

COOK
CCP: Cook to Minimum Internal Temperatures for at Least 15 Seconds. Check & Record Temperatures

COOL
CCP: Cool to Internal Temperature of 70°F or Less within 2 Hours & to 41°F or Less within an Additional 4 Hours. Check & Record Temperatures.

REHEAT
CCP: Reheat to Internal Temperature of 165°F For More within 2 Hours. Check & Record Temperatures.

HOT HOLD
CCP: Hold At or Above 135°F. Check & Record Temperatures.

SERVE
Serving Food, Preventing Cross-Contamination at Food Bars
Menu Items