

Sample HACCP Plan: Fresh Smoothie (recipe containing raw eggs)

Potential Hazards:

- Salmonella enteritidis contamination in raw shell eggs
- Contamination from employees (hygiene & health)
- Contaminated food-contact surfaces

Controls / SOPs:

- Receive & store eggs at/below 45°F
- Receive & store frozen fruit and other frozen ingredients at/below 0°F
- Check dates; practice FIFO
- Raw fruit: wash under cool running water before beginning preparation
- Start preparation with clean, sanitized work area, equipment, and utensils
- Employees: wash hands per established procedure
- Employees: follow established employee health policies
- Prevent bare-hand contact with food; use sanitary gloves and/or utensils
- Immediately following preparation, label and date-mark product

Critical Control Points (CCPs):

- Purchase pasteurized shell eggs
- Cold holding of finished product at/below 41°F

Corrective Actions:

- If shell eggs are not pasteurized, do not serve, esp. to highly susceptible population. (2009 FDA Food Code Section 3-801.11)
- If product temperature exceeds standard, discard.

Notes:

- This is a sample plan only. Please adapt to meet applicable foodservice sanitation regulations and standards and your own foodservice systems.



- PASTEURIZED SHELL EGGS -

SafeEggs.com/foodservice