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A.   Priority Assessment Information

- *Menu or food served at 7-Eleven:*
  - Pre-cooked Chicken Products (wings-various flavors, tenders, fritters)
  - Pizza-various flavors
  - Potato Products (wedges, fries, and hash browns)
  - Jamaican Patties
  - Empanadas
  - Papusas
  - Mozzarella sticks
  - Chimichanga
  - Mini Tacos
  - Breakfast Sandwiches including stuffed breakfast sandwiches
  - Foil Wrapped Sandwiches, assembled in store
  - Chili/Cheese   (Product purchased from approved supplier in sealed bags)
  - Roller Grill items (taquitos-various flavors, hot dogs, sausages)
  - Breakfast Sandwiches produced on site-various flavors (carriers biscuits or muffins)
    - Pre-cooked bacon
    - Pre-cooked Sausage patties
    - Pasteurized liquid eggs
  - Bake in Store pastry and cookie items (cookies, croissants, pastry items)
    - TILT savory pastries
      - Bridor   Margherita Product # 52556
      - Bridor   Cheddar Croissant #52267
  - Creamer dispenser units

- *Food service system*:
  - All prepared food items at 7-Eleven stores will be **Cook-Serve, Heat-Serve, Heat- Hot Hold, or Time Control (Savory Pastry items only), then discard.**

- *Population served:*
  - 7-Eleven serves food products to the general population which may include persons who are immune compromised, elderly or very young. Average number of products served per day can vary greatly depending on store, but generally range from 100-600 per day.

B. **General Food Handling Information and Procedures** *(only required for facilities classified as "high" or "moderate")*:

- Describe how you will ensure that all foods are obtained from approved sources.
    - **All approved products are received from government inspected facilities. Letters of Guarantee and product specifications are held on file at the corporate offices.**

- Specify how cross-contamination from raw to cooked or ready-to-eat foods will be prevented.
    - **All approved products with the exception of our Pizzas, Hash Browns, Potato wedges, and liquid egg products are classified as RTE (Ready to Eat). Employees will wash hands and put on gloves before preparing and handling all food items, employees will re-wash hands prior to putting on new gloves between product types.**

- Indicate how frozen potentially hazardous food will be thawed.
    - **All frozen food items requiring thawing prior to preparation will be thawed under refrigeration (</= 40F) in the stores under counter refrigerated units or in the vault. Items held refrigerated will be code dated to indicate date of discard.**

- Indicate how potentially hazardous food will be cooled, i.e. ice baths, shallow pans, rapid chill.
    - **NA for 7-Eleven**

- List the foods or categories of foods that will be prepared more than 12 hours in advance of service.
    - **NA for 7-Eleven**

- Specify whether any prepared foods are distributed off-premises.
    - **NA for 7-Eleven**

- Specify whether any refrigerated foods are received which require storage temperatures below 41°F.
    - **All food items listed in 7-Eleven's HACCP program are received and stored under refrigerated conditions (</=40F) at all times. Frozen items are kept <10F. Temperatures of refrigerated equipment and freezers are monitored and recorded daily on the facilities Equipment Temperature Logs.**

- **NA for 7-Eleven**

- Include specific information for any processes or procedures which incorporate:
    - "Time-only" control (see COMAR 10.15.03.08), **See HACCP flow diagram for TILT and attached procedure for TILT. Savory Pastry items.**
        - **Bridor   Margherita Product # 52556**
        - **Bridor   Cheddar Croissant #52267**

    - "Pooling" of eggs (see COMAR 10.15.03.09D), and/or
    - Serving raw or undercooked animal foods (see COMAR 10.15.03.10 C, D & F).

PROCEDURES FOR EMPLOYEE HACCP TRAINING

New employees will be introduced to the HACCP manual during the initial new employee training session noting the purpose and location of the manual and documents within the store. Further training on equipment operation and individual HACCP menu requirements will be conducted by the Store Manager or Franchisee. Additional Hot Foods preparation material is available through Computer Based Module Training available at each store. The approved HACCP plan will be available in the food preparation area at all times.

Food temperature logs will be used to monitor product temperatures during the preparation process. These completed logs will be maintained in the food preparation area, and held for review by management, as part of the HACCP monitoring system.

Training in basic sanitation will include hand washing procedures and methods for cleaning and sanitizing utensils, equipment, and food preparation surfaces. All employees will be trained to use and calibrate a metal stem thermometer, and will be required to check and re- calibrate thermometers weekly.

HACCP Plan

Oven/ Hot Held

Facility: 7-Eleven   **Preparer:** Rod Schlemm   **Date: 7.11.19**
(Eastern Region QA Manager)

Food Item: Pizza, Hash Browns, Potato Wedges, Hashbrowns

Flow diagram or descriptive narrative of the food preparation steps:
Receiving/Storage (CCP#1) >Heat Product (CCP #2) > Hot Hold (CCP #3) > Serve >
· Discard

HACCP Chart

Critical Control Points (CCP)	Monitoring Procedures	Corrective Action
CCP #1 receiving/storage Product stored under refrigeration (</=40F) or frozen depending upon product type.	Cold storage temps monitored and recorded on Equipment temp log	If equipment temperatures exceed 40°F and the product temperatures are </=40F, move products to another unit, if the product temps exceed 40°F discard product.
CCP #2 heating: Using pre-programmed oven settings, product will be heated to an internal temperature of not less than 165F for 15 seconds.	Product temperature monitored with a probe thermometer to ensure minimum 165F for 15 seconds.	Continue to heat using "Heat More" button until the minimum temperature of 165F for 15 seconds is achieved.
CCP #3 Hot Hold: Product will be held above 140F in hot hold units	Hot Hold unit temperatures monitored and recorded on the equipment temperature logs. Product temperatures monitored on the perishable foods temperature monitoring log	Discard product if product temperatures are less than 140F

Verification: monitor temperature logs, and/or observe monitoring procedures and thermometer calibration practices
Equipment utilized at each Critical Control Point listed in above chart:
CCP 1: Cold storage units (freezers and/or coolers)
CCP 2: Pre-programmed oven
CCP 3: Hot Holding units

HACCP Plan
Oven/ Hot Held

Facility: 7-Eleven   **Preparer:** Rod Schlemm   **Date: 7.11.19**
(Eastern Region QA Manager)

Food Item: Pre-cooked Chicken Products (wings, tenders, dippers), Jamaican Patties, Empanada, Papusa, Mozzarella Sticks, Chimichanga, Mini Tacos, stuffed breakfast sandwiches.

Flow diagram or descriptive narrative of the food preparation steps:
Receiving/Storage (CCP#1) >Heat Product (CCP #2) > Hot Hold (CCP #3) > Serve > Discard

HACCP Chart

Critical Control Points (CCP)	Monitoring Procedures	Corrective Action
CCP #1 receiving/storage Product stored under refrigeration (</=40F) or frozen depending upon product type.	Cold storage temps monitored and recorded on Equipment temp log	If equipment temperatures exceed 40°F and the product temperatures are </=40F, move products to another unit, if the product temps exceed 40°F discard product.
CCP #2 heating: Using pre-programmed oven settings, product will be heated to an internal temperature of not less than 140F for 15 seconds.	Product temperature monitored with a probe thermometer to ensure minimum 140F for 15 seconds is achieved.	Continue to heat using "Heat More" button until the minimum temperature of 140F for 15 seconds is achieved.
CCP #3 Hot Hold: Product will be held above 140F in hot hold units for the duration of its shelf life.	Hot Hold unit temperatures monitored and recorded on the equipment/product temperature logs. Product temperatures monitored on the perishable foods temperature monitoring log.	Discard product if product temperatures are less than 140F

Verification: monitor temperature logs, and/or observe monitoring procedures and thermometer calibration practices

Equipment utilized at each Critical Control Point listed in above chart:
CCP 1: Cold storage units (freezers and/or coolers)
CCP 2: Pre-programmed oven
CCP 3: Hot Holding units

HACCP Plan
Micro Wave/Oven   Hot Held

Facility: 7-Eleven   **Preparer:** Rod Schlemm   **Date: 7.11.19**
                                  (Eastern Region QA Manager)

Food Item: Chili Sauce (sealed bags), Cheese Sauce (sealed bags), Hot Held Breakfast Sandwiches, Waffles

Flow diagram or descriptive narrative of the food preparation steps:
Receiving/Storage (CCP#1) >Heat Product (CCP #2) > Hot Hold (CCP #3) > Customer Self Serves > Discard

HACCP Chart

Critical Control Points (CCP)	Monitoring Procedures	Corrective Action
CCP #1 receiving/storage Product stored under refrigeration (</=40F) or frozen depending upon product type.	Cold storage temps monitored and recorded on Equipment temp log	If equipment temperatures exceed 40°F and the product temperatures are </=40F, move products to another unit, if the product temps exceed 40°F discard product.
CCP #2 heating: Microwave or heat in convection oven to an internal temperature of not less than 140F for 15 seconds.	Product temperature monitored with a probe thermometer to ensure minimum 140F for 15 seconds.	Continue to heat until the minimum product temperature of 140F for 15 seconds is achieved.
CCP #3 Hot Hold: Product will be held above 140F in hot hold units	Hot Hold unit temperatures monitored and recorded on the equipment temperature logs. Product temperatures monitored on the perishable foods temperature monitoring log	Discard product if product temperatures are less than 140F

Verification: monitor temperature logs, and/or observe monitoring procedures and thermometer calibration practices

Equipment utilized at each Critical Control Point listed in above chart:

CCP 1: Cold storage units (freezers and/or coolers)

CCP 2: Microwave and Convection ovens

CCP3: Hot Holding units

HACCP Plan
Roller Grill Items

Facility: 7-Eleven   **Preparer:** Rod Schlemm   **Date: 7.3.19**
                             (Eastern Region QA Manager)

Food Item: Roller Grill items (hot dogs, taquitos, sausages, corn dogs,)
Flow diagram or descriptive narrative of the food preparation steps:
Receiving/Storage (CCP#1) >Heat Product (CCP #1) > Hot Hold (CCP #3) > Serve >
or **Customer Self Serve**>Discard

HACCP Chart

Critical Control Points (CCP)	Monitoring Procedures	Corrective Action
CCP #1 receiving/storage Product stored under refrigeration (</=40F) or frozen depending upon product type.	Cold storage temps monitored and recorded on Equipment temp log	If equipment temperatures exceed 40°F and the product temperatures are </=40F, move products to another unit, if the product temps exceed 40°F discard product.
CCP #2 heating: Using roller grill, product will be heated to an internal temperature of not less than 140F for 15 seconds.	Product temperature monitored with a probe thermometer to ensure minimum 140F for 15 seconds.	Continue to heat until the minimum temperature of 140F for 15 seconds is achieved.
CCP #3 Hot Hold: Product will be held above 140F in hot hold units	Product temperature checked and recorded on the perishable foods monitoring log.	Discard product if product temperatures are less than 140F

Verification: monitor temperature logs, and/or observe monitoring procedures and thermometer calibration practices
Equipment utilized at each Critical Control Point listed in above chart:
CCP 1: Cold storage units (freezers and/or coolers)
CCP 2: Roller Grill unit
CCP 3: Roller Grill unit

HACCP Plan
Bake In Store Breakfast /Foil Sandwiches

Facility: 7-Eleven   **Preparer:** Rod Schlemm   **Date: 7.11.19**
                           (Eastern Region QA Manager)

Food Item: Bake In Store Breakfast Sandwiches/Foil Sandwiches
· **Flow diagram or descriptive narrative of the food preparation steps:**
Receiving/Storage (CCP#1) >Heat Product (CCP #2) > Assemble >Package>Hot Hold
(CCP #3) > Customer Self Serves > Discard

HACCP Chart

Critical Control Points (CCP)	Monitoring Procedures	Corrective Action
CCP #1 receiving/storage Product stored under refrigeration (</=40F) or frozen depending upon product type.	Cold storage temps monitored and recorded on Equipment temp log	If equipment temperatures exceed 40°F and the product temperatures are </=40F, move products to another unit, if the product temps exceed 40°F discard product.
CCP #2 heating: Heat in convection oven to an internal temperature of not less than 140F for 15 seconds.	Product temperature monitored with a probe thermometer to ensure minimum 140F for 15 seconds.	Continue to heat until the minimum product temperature of 140F for 15 seconds is achieved.
CCP #3 Hot Hold: Product will be held above 140F in hot hold units	Hot Hold unit temperatures monitored and recorded on the equipment temperature logs. Product temperatures monitored on the perishable foods temperature monitoring log	Discard product if product temperatures are less than 140F

Verification: monitor temperature logs, and/or observe monitoring procedures and thermometer calibration practices
Equipment utilized at each Critical Control Point listed in above chart:
CCP 1: Cold storage units (freezers and/or coolers)
CCP 2: Convection ovens
CCP3: Hot Holding units

HACCP Plan

Bake in Store Savory Pastry
Oven/ Time in Lieu of Temperature (TILT)

Facility: 7-Eleven   **Preparer:** Rod Schlemm   **Date: 7.11.19**
                              (Eastern Region QA Manager)

Food Item: Bridor   Margherita #52556,
**   Bridor Cheddar Croissant #52267**
Flow diagram or descriptive narrative of the food preparation steps:
Receiving/Storage (CCP#1) >Heat Product (CCP #2) > Time in Lieu of Temperature Control (CCP#3) > Customer Self Serves > Discard

HACCP Chart

Critical Control Points (CCP)	Monitoring Procedures	Corrective Action
CCP #1 receiving/storage Product stored under refrigeration (</=40F) or frozen depending upon product type.	Cold storage temps monitored and recorded on Equipment temp log	If equipment temperatures exceed 40°F and the product temperatures are </=40F, move products to another unit, if the product temps exceed 40°F discard product.
CCP #2 cooking: Using pre-programmed oven settings, product will be heated to an internal temperature of not less than 165F for 15 seconds.	Product temperature monitored with a probe thermometer to ensure minimum 165F for 15 seconds.	Continue to heat using "Heat More" button until the minimum temperature of 165 for 15 seconds is achieved. Temperature will be recorded on Log sheet.
CCP #3 Time Control Product will be held not more than 4 hours after heating	Time and Temperatures of product when it is removed from oven is recorded on log sheet, discard time is also placed on display container	Product is discarded after 4 hours,

Verification: monitor temperature logs and TILT log sheets, verification by observation of monitoring procedures by management and thermometer calibration practices.
Equipment utilized at each Critical Control Point listed in above chart:
CCP 1: Cold storage units (freezers and/or coolers)
CCP 2: Pre-programmed oven
CCP 3: Time Control Sheets

HACCP Plan
Bake in Store cookies and fancy pastries
Oven/ Ambient Hold

Facility: 7-Eleven   **Preparer:** Rod Schlemm   **Date: 7.11.19**
(Eastern Region QA Manager)

Food Item: Cookies various flavors, croissants, fancy pastries
Flow diagram or descriptive narrative of the food preparation steps:
Receiving/Storage (CCP#1) >Heat Product (CCP #2) > Customer Self Serves > Discard

HACCP Chart

Critical Control Points (CCP)	Monitoring Procedures	Corrective Action
CCP #1 receiving/storage Product stored under refrigeration (</=40F) or frozen depending upon product type.	Cold storage temps monitored and recorded on Equipment temp log	If equipment temperatures exceed 40°F and the product temperatures are </=40F, move products to another unit, if the product temps exceed 40°F discard product.
CCP #2 cooking: Using pre-programmed oven settings, product will be heated to an internal temperature of not less than 165F for 15 seconds.	Product temperature monitored with a probe thermometer to ensure minimum 165F for 15 seconds.	Continue to heat using "Heat More" button until the minimum temperature of 165 for 15 seconds is achieved.

Verification: monitor temperature logs, verification by observation of monitoring procedures by management and thermometer calibration practices.
Equipment utilized at each Critical Control Point listed in above chart:
CCP 1: Cold storage units (freezers and/or coolers)
CCP 2: Pre-programmed oven

HACCP Plan
Creamer units

Facility: 7-Eleven   **Preparer:** Rod Schlemm   **Date: 7.11.19**
                                 (Eastern Region QA Manager)

Food Item: Creamers and Milk dispensers
Flow diagram or descriptive narrative of the food preparation steps:
Receiving/Storage (CCP#1) >Cold Holding

HACCP Chart

Critical Control Points (CCP)	Monitoring Procedures	Corrective Action
CCP #1 receiving/storage Product stored under refrigeration (</=40F) or frozen depending upon product type.	Cold storage temps monitored and recorded on Equipment temp log	If equipment temperatures exceed 40°F and the product temperatures are </=40F, move products to another unit, if the product temps exceed 40°F discard product.
CCP #2 cold holding Milk/Creamer dispensing units maintain </=40F, date coded with expiration date once opened.	Cold Holding units temperature recorded on Equipment Temp logs. Opened product will be dated with a discard date.	Discard product if product temp >40F.

Verification: monitor temperature logs, verification by observation of monitoring procedures by management and thermometer calibration practices.
Equipment utilized at each Critical Control Point listed in above chart:
CCP 1: Cold storage units (freezers and/or coolers)
CCP 2: Equipment temp logs

Perishable Foods Monitoring Log Job Aid

Controlling the temperature of perishable food is our most effective method of preventing bacterial growth, thereby lowering the risk of causing foodborne illness. Federal regulations require storage and display of potentially hazardous foods below 41°F (40°F in some areas) or above 135 F (140F in some areas) at all times. New Federal regulations require all food service establishments keep records of daily food management practices and corrective procedures.

Heating Procedure:
- Chili and Cheese must be preheated to 140°F (or above according to local regulations) prior to placing in holding unit.
- Grill Products must be heated to 140°F (or above according to local regulations) on grill.
- Hot Held Sandwiches must be heated to 140°F (of above according to local regulations) prior to placing in holding unit. Refer to procedure for microwave heating times.

Recording Temperature Procedures:
- Use a clean, sanitized, calibrated metal-stem probe thermometer for checking food temperatures.
- Chili and Cheese: Test by folding bag around probe thermometer, or pumping product into a cup to be tested.
- Grill: Insert sanitized probe thermometer lengthwise (past dimple on stem) into grill product.
- Hot Held Sandwiches: Probe product at end of heated display life to ensure temperature has been maintained.
- Cold Hot Dogs: Insert sanitized probe thermometer lengthwise into thawed grill product.
- Open Air Case Products: Use working TempChex thermometer located in warmest part of Open Air case to monitor temperatures for the first five dayparts. Probe product at end of shelf life for last daypart. The warmest part of the case is usually at the front, center of the fourth shelf.
- Record all temperatures in appropriate locations on form.

Corrective Actions:
- Hot Held: If product is below 140°F, it must be written off as per store procedure and discarded.
- Cold Held: If product temperature is above 40°F, it must be written off as per store procedure and discarded.
- **Indicate corrective actions taken on form**.

Equipment Monitoring Job Aid

Proper equipment temperatures are critical in keeping potentially hazardous foods safe. Federal regulations require all refrigeration equipment have internal indicating thermometers correct to ±2°F, and be monitored and documented.

Recording Temperatures:
Place indicating thermometer in warmest part of each case. Read thermometer and record reading on temperature log. Based on pre-programmed defrost cycles, case temperatures may be temporarily high. If case temperature is out of range, re-check in thirty minutes.

Corrective Actions:
If air temperature reading is above specified range, check product temperature with clean, sanitized, calibrated metal stem probe thermometer. If product temperature is </= 40F move potentially hazardous products to another refrigerated (or frozen) case and contact maintenance. If product temperature is above 40F, potentially hazardous foods must be discarded. Frozen foods that remain frozen do not need to be discarded.

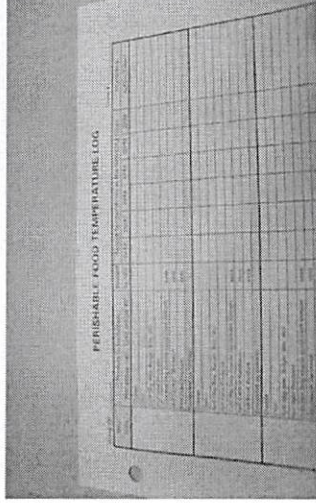# Thermometers: Using the Thermometer and Calibrating

Using the Thermometer

- Use a metal stem thermometer to check product temperatures.
- Make sure the thermometer is calibrated.
- Use a clean thermometer. Wash, rinse, and sanitize before and after each use.
- Use quick sanitizing when going from product to product. Wipe off thermometer with paper towel. Wipe with alcohol swab or spray with sanitizer.
- Allow 1-2 minutes for the reading to stop.
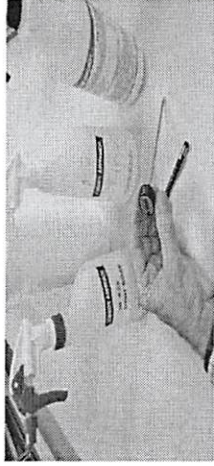
Frequency of Checking Temperatures

- See your Temperature Log.
- Conduct heating and holding tests on new products for held hot.
- Check temperature of write-off product in held hot before discarding each day.

Cleaning the Thermometer

- Dial thermometers can be cleaned in the 3-compartment sink.
- Wash, rinse, and sanitize.
- Digital thermometers cannot be cleaned in the 3-compartment sink.
- Wash, rinse, and sanitize the metal stem only. Use the clean-in-place method.
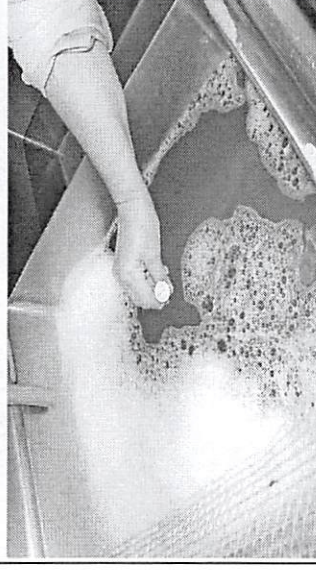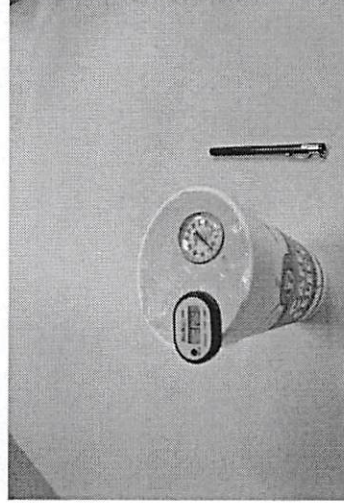

Calibration: Prepare ice water.

- Fill a cup full of ice.
- Fill it half full with cold tap water.
- Stir the ice water.

Take Thermometer Reading

- Place thermometer into ice water.
- Let set 1-2 minutes or until reading is stable.
- Temperature should read 32°F.
- If not, adjust dial so it reads 32°F.

Adjust Thermometer

- Grasp square portion underneath thermometer head with pliers. This is the calibration nut.
- Turn the dial until it reads 32°F.
- Note: Digital thermometers cannot be recalibrated. Replace when no longer working.