**HARVEYJOHNS STEAKHOUSE ROP VACUUM CHAMBER VP321**

**General operating procedures.**

* These serve as a reminder of the procedures needed to use ROP safely and should be posted in the ROP processing area.

**Standard operating procedures (SOPs) at Critical Control Point (CCP’s).**

* The SOPs at CCPs section describes how you will be monitoring and documenting the conditions necessary to use ROP safely.
* Strict temperature control is essential to using this process safely. Best practices would include; pre-chilling or freezing the product before packaging, submerging the products in an ice bath for rapid chilling after packaging; and moving the product to cold storage immediately after packaging.
* We will need to label the ROP packages with a use by date.
* A manager/supervisor will need to review the records at least weekly to make sure they are being kept properly and no critical limits were exceeded. We will need to periodically verify that the thermometer you are using is accurate and calibrated when required.
* If you find that product has been stored above 41 F, you will need to hold the product for evaluation by authorized Manager before serving or selling the product.

**The following foods are covered by this plan:**

Raw vegetables

Raw meats

Raw poultry

Storage – Refrigerated

Flow diagram - \* indicates CCP

Receiving :Product is checked for quality and temperature abuse upon receipt from the supplier.

Cooler storage: Product is moved immediately to refrigerated storage

Vacuum packaging: Product is vacuum packaged using a VP321 Tabletop Chamber unit and food grade packaging.

Labeling: Product is labeled “Maintain at 41 F or below” and “Use by (14 days from date of pack)”

Chilling :Product is submerged in an ice bath for rapid chilling.

Refrigerated storage\*:Product is moved to a refrigerated storage unit and maintained at 41 F or lower until served or discarded after 14 days.

Cook and serve Product is cooked and served within 14 days of packaging or discarded.

**Training Program**

Employees whose job duties include vacuum packaging will be trained in:

* The foods that are allowed to be vacuum packaged under this plan
* The food safety risks involved in this process
* The proper use of the equipment
* Labeling requirements for vacuum packed foods
* Handling procedures and storage requirements for vacuum packed foods
* The proper cleaning procedures for the equipment
* The critical limits and operating limits at each of the critical control points

Training records will be kept on file with this plan.

**General Standard Operating Procedures**

Only trained personnel will be allowed to operate the vacuum packaging equipment.

Only the foods covered under this plan will be vacuum packaged.

Only food grade packaging will be used.

Equipment will be cleaned, rinsed, and sanitized after each use, or every 4 hours if the equipment is

used for longer than 4 hours.

Product is labeled with a warning statement “Maintain at 41 F or below” and “Use by (14 days from date

of packaging).”

Vacuum packaged products will be submerged in an ice bath immediately after packaging and then

moved directly to refrigerated storage.

An operating limit of 38 F will be used and the cold storage unit will be adjusted or serviced if necessary

any time the temperature exceeds 38 F.

Vacuum packaging will only take place in the designated area for these operations and be separated

from other operations by either time or location.