# Developing a Food Safety Plan

This playbook provides a comprehensive guide to creating a food safety plan for either a home or professional kitchen setting. It helps ensure compliance with food safety standards and promotes a healthier cooking environment.

### Step 1: Assessment

Conduct a hazard analysis of your kitchen space and food preparation processes to identify potential sources of contamination.

### Step 2: Critical Points

Determine the Critical Control Points (CCPs) where controls can be applied to prevent or reduce food safety hazards.

### Step 3: Establish Limits

For each CCP, establish critical limits that must be met to ensure each hazard is being properly controlled.

### Step 4: Monitoring Procedures

Develop monitoring procedures for the CCPs to oversee and keep the hazards in check.

### Step 5: Corrective Actions

Define corrective actions to be taken if monitoring indicates a particular CCP is not under control.

### Step 6: Verification

Establish verification procedures to confirm that the food safety plan is effectively being followed.

### Step 7: Record Keeping

Implement a record-keeping system to document the food safety plan, including monitoring activities and verification efforts.

### Step 8: Review Plan

Regularly review and update the food safety plan to ensure its ongoing effectiveness and to incorporate any changes in the kitchen processes or requirements.

## General Notes

### Training

Ensure that all kitchen staff are trained on the food safety plan, including each individual's role in upholding it.

### Compliance

Familiarize yourself with local and national food safety regulations to ensure your plan meets all legal requirements.