

The Grey Barn Farm  
HACCP Plan / **Fully Cooked, Not Shelf Stable**

Pate, Rilletes, & Liver Mousse

Process / CCP	Hazard Potential?	Preventative Measures	Verification
<b>Receiving</b>	No	Raw materials are purchased through USDA inspected and verified vendors.  Raw materials are received at inspected commercial kitchen in good condition and unadulterated and stored in 41°F or below.	Letter of guarantee, invoice, or lot number  Invoice signature
<b>Grinding</b> <b>Mixing</b> <b>Stuffing</b>  CCP1B	<b>Yes</b> Grinding, mixing and stuffing are all likely to cause a temporary temperature rise during their respective processes	Raw materials are kept at 41°F or below using ice lined containers. This is verified by a calibrated digital thermometers or a Thermo-pen. If temperature deviates, the product is immediately moved to refrigeration until proper temperature is reached.  Pre production sanitation of contact surfaces and equipment and proper use of gloves and headwear.	Thermometer calibration log  State certified food service handler
<b>Cooking</b> CCP2B	<b>Yes</b> Pathogen survival could occur if not cooked properly.	Product is cooked to an internal temperature of 160°F. This is monitored by a calibrated digital thermometer <i>and</i> a Thermo-Pen (for corroborating data).	Thermometer calibration log Cooking & cooling log
<b>Cooling</b> CCP3B	<b>Yes</b> Pathogen growth could occur if not cooled properly.	Product meets the guidelines of FSIS Appendix B: 130°F to 80°F in <1.5 hours, 80°F to 40°F in <5 hours.	Thermometer calibration log Cooking & cooling log
<b>Packaging</b> CCP4B	<b>Yes</b> Pathogen growth could occur prior to packaging.	Proper handling of fully cooked, RTE products, proper personal hygiene, and sanitation of post production contact surfaces.	State certified food service handler

**Common Name:**

Cooked Sausage, Specialty Meats

**Process:**

Fully Cooked, Not Shelf Stable

**Ingredients:**

Pork, chicken liver, seasoning, dairy nuts, wine, egg

**Shelf Life:**

Refrigerator: 2 weeks, Freezer: 1-2 months\*

**Sold At:**

Retail, direct to consumer

**Packaging:**

Vacuum packed in 6x10 mesh vacuum bags

**Labeling Req.:**

Product name, net weight, ingredients statement in descending order, "produced for..." at name and address of food production, allergens in **bold**, use by date, lot number, safe handling statement (keep refrigerated)\*\*

\* <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/meat/sausages-and-food-safety>

\*\* <https://www.mass.gov/policy-guidelines/minimum-requirements-for-packaged-food-labeling>

**Product:** \_\_\_\_\_ **Product Name**  
**Lot Number:** \_\_\_\_\_ **Product.ClientCode.210413**  
**Client:** \_\_\_\_\_ **Client Name/ Code**  
**Process:** \_\_\_\_\_ **Fully Cooked/ Not Shelf Stable**  
**Date:** \_\_\_\_\_ **4/13/2021**

**Raw** \_\_\_\_\_  
**Raw/ Cased** \_\_\_\_\_  
**Cased/ Cooked** **X**  
**Pâté** \_\_\_\_\_

**Allergens:**

Sulfites
Dairy
Soy
Nuts
Egg
Wheat

**Thermometer Calibration Log**

Thermometer	Reference	Temp (°F)	Test Temp (°F)	Initials
Digital Read Thermometer 1	Ice Slurry	32.0		
Digital Read Thermometer 2	Ice Slurry	32.0		
Thermo-Pen	Ice Slurry	32.0		

**Cooking & Cooling Log**

Grinding	Temperature	Time	Date	Initials
Product is >41°F				
Mixing	Temperature	Time	Date	Initials
Product is >41°F				
Stuffing	Temperature	Time	Date	Initials
Product is >41°F				
Cooking*	Temperature	Time	Date	Initials
Product reaches internal temperature >160°F for 15 sec				
Cooling**	Temperature	Time	Date	Initials
Product reaches internal temp of 130°F - 80°F <1.5 hrs				
80°F - 40°F <5 hrs				
Packaging	Temperature	Time	Date	Initials
Product is >41°F				

\* [https://www.aamp.com/members2/documents/FSIS-AppendixA\\_001.pdf](https://www.aamp.com/members2/documents/FSIS-AppendixA_001.pdf)

\*\* <https://meathaccp.wisc.edu/validation/assets/App%20B.pdf>