



SAFETY GUIDE

A guide for safety work procedures and policies
destined to employees

Designed and developed by Leticia Sales
Vancouver, BC, Canada / 2019

This Safety Manual follow the sanitary rules of British Columbia according to the Food Safe Manual and is intended for use by Brazilian Roots Food Truck business.



INDEX

Work conduct.....	3
Hand-Washing	4
Gloves.....	5
Appearance.....	6
Customer Service.....	7
Dishwashing.....	8
Avoiding Cross-Contamination.....	9
Standard Recipes.....	10
Food Safety Plans.....	17



Work Conduct

As a food employee it is your responsibility to provide safe food to customers. Unsafe food offers risks for potential illness, may leading to death.

Knowledge about our menu is part of your responsibility. When taking orders, it is important to pay attention on clients allergies and desires. A lucidy notion of offered item's composition enables you to guide a safe and satisfactory experience to customers.

Our industry and customers value honesty. If any mistake happen, you must be able to remedy the situation being true and helpful, looking for a fair way to make the client feel listened and important, so the mistake does not affect the customer's judgement about our business. They can understand mistakes happen for many reasons, but no for neglect.

Treat all customers like you wanted to be treated when going out to eat!

Hand-Washing

Must always be done

AT

At the hand washing sink;

WHEN

As soon as getting inside the truck;

After handling cash or cards;

Before handling food.

Correct hand washing process:

1. Soak hands in clean running water at the warmer temperature supported;
2. Apply soap and rub one hand on the other for at least 20 seconds;
3. Remove the soap with clean running water at the warmer temperature supported;
4. Dry hands in a clean paper, available by the side of the hand sink.

The process is illustrated below:



Gloves

Gloves are extremely important and very used during our operation. The correct use of it follows a national standard and is considered the best practice against transmission of diseases in food business. Gloves main objective is to avoid contamination, but they can't do it alone.

Follow the rules below for correct glove use:

1. Before wearing gloves, hands must be washed following the correct hand-washing process;
2. Gloves must be changed with the same regularity the employee would wash hands and following Food Safe indications:
 - at least every 4 hours,
 - when switching tasks,
 - when returning to work after a break.
3. Food handlers cannot touch food ready-to-eat (tapiocas and cheesebread, at our operation) with bare hands.
4. All staff with cuts or rashes on hands must wear gloves at all the moments inside the truck, following the rule for correct use.

Gloves used at Brazilian Roots Food Truck are appropriated for single use and made of powder-free white latex.

Appearance

The expected appearance of a food employer is clean and organized, being composed by 3 topics:

- Nails must be clean and trimmed short;
- Hair must be recently washed, tied up and protected by a hair net;
- No make-up, nail polish or jewellery can be wearred;

And more 3 topics about employees uniforms:

- Clothes must be basic colours, clean and ironed.
- Employees cannot come from the streets with working clothes.
- Clothes must be changed inside the Truck, on the front part (curtains ensure the privacy).

Customer Service

This is our key to conquer happy and loyal customers. Besides enjoyable food, we also delivery friendly and careful customer service. It can sound old, but the client is always right and deserves the best treatment at our Truck.

The mission is to serve everybody with quality, politeness and also be able to remedy problems as soon as they show up. Here's some advices that might help to improve your customer service:

- Always greet the customers, it breaks the ice and show them you are there when they are read;
- Introduce the concept of the truck and the menu options;
- Study the menu to know how to manage modifications on orders and what to offer to each client;
- Pay attention during all the time and look to customer's eyes;
- Once you are informed of customer's **allergy**, inform the whole operation of it and don't forget to write down on the order in a chamative form.
- Always verify if item is available before selling;
- Once a mistake is made, be honest to customer and work fast to correct it in a honest way.

Dish-Washing

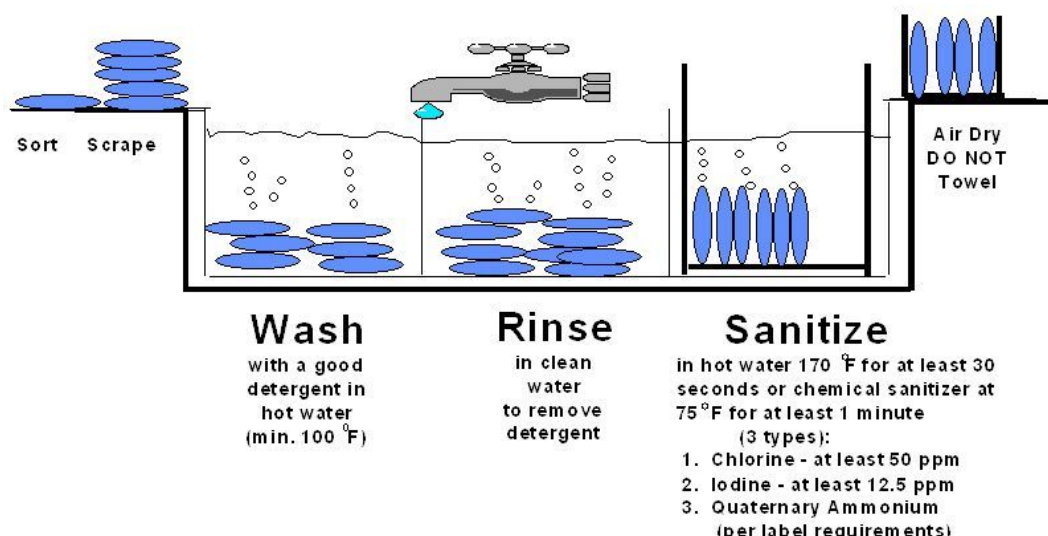
Working at the Truck, you will notice that our water system is rationalized: we have to fuel the truck's water compartment at the Factory and use this all day at the streets.

As the priority during operation hours is safe customer service, this water is destined to hand-washing and must be used wisely.

Dish-washing occurs at the Factory, where the safe process is done. All used tools needing to be wash shall be placed into the Truck's sink until arrival at the Factory.

The correct Dishwashing process must be done at the 3 Compartment Sink and finalized at the Air-Dry machine, following the illustrated steps below:

Manual Dishwashing Procedure



Avoiding Cross-Contamination

The following cutting board color code must be followed for a operation free of cross-contamination:



Also:

- Do not place any item on non matching color boards;
- Changing gloves as changing tasks to avoid cross-contamination;
- In case of any doubt about specific products, check the Food Safety Plan section at this guide.

Standard Recipes

Cheeseball

Original Total Yield: 50 units

Portion Size: 5 units

Number of Portions: 10 portions

Equipment required: Bowl large, sieve, cutting board, pan, baking tray, baking sheet, tong, paper bag.

Preparation time: 10 minutes

Cooking time: 20 minutes

10.00	Ingredients	Preparation Method
500 g	Tapioca Flour	Sieve
200 ml	Milk 2%	
200 ml	Canola Oil	
250 g	3 Cheese Mix	Shredded
1 unit	Egg	
3 g	Salt	

Portioning, plating and garnishing instructions:

1. Preheat the oven to 180 C.
2. After passing the tapioca flour into the sieve, add salt into it and mix.
3. In a pan, boil milk + oil until the milk starts frothing.
4. Add the hot mix into the dry mix.
5. Stir it with a spoon and try the temperature until it is possible to be stirred with hands.
6. Add the egg. Stir.
7. Add cheese. Stir.
8. The dough is ready once it is homogenous and not sticky.
9. Make small balls (around 10 grams) using hands and place them in the baking tray on top of baking sheet.
10. Take it to the oven for 20 minutes.
11. To serve: place into paper bag.

Potiguara #1

Original Total Yield: 200 gr

Portion Size: 200 gr

Number of Portions: 1 portion

Equipment required: Saute pan, cutting board, pan, fork, measure spoon, wrap paper.

Preparation time: 15 minutes

Cooking time: 5 minutes

1.00	Ingredients	Preparation Method
100 g	Tapioca Flour	Sieve
10 g	Bocconcino Cheese	
55 g	Smoked Salmon	Chopped
10 g	Cashew	
5 g	Capers	Chopped
10 g	Green Onion	Chopped
10 g	Spinach	

Portioning, plating and garnishing instructions:

1. Warm the saute pan, spread a layer of tapioca flour to evenly cover the bottom; increase the heat to medium and wait it to become a single flatbread.
2. When the edges start to lift it's time to flip it and lower the heat.
3. Add the cheese on all the circle.
4. Add smoked salmon, cashews, capers and green onions.
5. Add spinach.
6. Close it as a taco and wrap it.

Ticuna #2

Original Total Yield: 200 gr

Portion Size: 200 gr

Number of Portions: 1 portion

Equipment required: Saute pan, cutting board, pan, fork, measure spoon, wrap paper.

Preparation time: 15 minutes

Cooking time: 5 minutes

1.00	Ingredients	Preparation Method
100 g	Tapioca Flour	Sieve
10 g	Bocconcino Cheese	
55 g	Parmesan	Shredded
10 g	Prosciutto	Fine sliced
5 g	Dates	Chopped
10 g	Arugula	Chopped
10 g	Walnuts	

Portioning, plating and garnishing instructions:

1. Warm the saute pan, spread a layer of tapioca flour to evenly cover the bottom; increase the heat to medium and wait it to become a single flatbread.
2. When the edges start to lift it's time to add parmesan, flip it and lower the heat.
3. Add more parmesan on all the circle.
4. Add prosciutto.
5. Add dates, walnuts and arugula.
6. Close it as a taco and wrap it.

Yanomami #3

Original Total Yield: 200 gr

Portion Size: 200 gr

Number of Portions: 1 portion

Equipment required: Saute pan, cutting board, pan, fork, measure spoon, wrap paper.

Preparation time: 15 minutes

Cooking time: 5 minutes

1.00	Ingredients	Preparation Method
100 g	Tapioca Flour	Sieve
55 g	Cheese Mix	Shredded
5 g	Black Olives	Chopped
10 g	Arugula	
30 g	Artichokes	Chopped

Portioning, plating and garnishing instructions:

1. Warm the saute pan, spread a layer of tapioca flour to evenly cover the bottom; increase the heat to medium and wait it to become a single flatbread.
2. When the edges start to lift it's time to flip it and lower the heat.
3. Add cheese on all the circle.
4. Add black olives, artichokes and arugula.
5. Close it as a taco and wrap it.

Aimoré #4

Original Total Yield: 200 gr

Portion Size: 200 gr

Number of Portions: 1 portion

Equipment required: Saute pan, cutting board, pan, fork, measure spoon, wrap paper.

Preparation time: 15 minutes

Cooking time: 5 minutes

1.00	Ingredients	Preparation Method
100 g	Tapioca Flour	Sieve
45 g	Bocconcino Cheese	
30 g	Palm	Small dice
10 g	Tomato	Small dice
5 g	Basil	Chopped
10 g	Arugula	
3 ml	Balsamic Vingt.	

Portioning, plating and garnishing instructions:

1. Warm the saute pan, spread a layer of tapioca flour to evenly cover the bottom; increase the heat to medium and wait it to become a single flatbread.
2. When the edges start to lift it's time to flip it and lower the heat.
3. Add bocconcini cheese on all the circle.
4. Add palm, tomatoes and basil.
5. Add arugula.
6. Close it as a taco and wrap it.

Kayapó #6

Original Total Yield: 200 gr

Portion Size: 200 gr

Number of Portions: 1 portion

Equipment required: Saute pan, cutting board, pan, fork, measure spoon, wrap paper.

Preparation time: 15 minutes

Cooking time: 5 minutes

1.00	Ingredients	Preparation Method
100 g	Tapioca Flour	Sieve
10 g	Cheese Mix	Shredded
55 g	Turkey	
10 g	Tomato	Small dice
5 g	Oregano	Chopped
10 g	Butter	In a squeeze bottle

Portioning, plating and garnishing instructions:

1. Warm the saute pan, spread a layer of tapioca flour to evenly cover the bottom; increase the heat to medium and wait it to become a single flatbread.
2. When the edges start to lift it's time to flip it and lower the heat.
3. Add more cheese on all the circle.
4. Add turkey.
5. Add tomato and oregano.
6. Close it as a taco.
7. Add a zig zag of butter at the closed tapioca.
8. Wrap it and serve it.

Vaca Atolada (Special Stew)

Original Total Yield: 1200 ml

Portion Size: 400 ml

Number of Portions: 3 portions

Equipment required: Large pot, cutting board, chef knife, ladle, wood spoon and paper bowls.

Preparation time: 10 minutes

Cooking time: 50 minutes

1.00	Ingredients	Preparation Method
800 gr	Ribs	Raw, all visible bones removed
300 gr	Cassava	Raw, rustically chopped in 3 pieces
100 gr	Onion	Medium dice
50 ml	Canola oil	
10 g	Salt	
3 L	Water	

Portioning, plating and garnishing instructions:

1. Add the water at a large pot and salt it.
2. Add the raw cassava, ribs and onion.
3. Add oil and stir.
4. Turn on fire on a simmer.
5. Let it cook for 50 minutes with a lid. Add more water, if necessary.
6. Let it cool down in a smaller pot.
7. Cooling instructions: Within 2 hours - let it cool down from 140F to 68F; In the next 2 hours - let it cool down from 68°F) to 4°C (40°F) or colder and then freeze it.

Food Safety Plans

Appropriate suppliers are establishments approved by the
Sanitary Vigilance of British Columbia.

NEVER purchase any item from an inappropriate supplier: you
can put in risk staff and customers' health, as the Food Truck
license of operation.

Cheeseball

Step	Hazard	CCP?	Critical Limit	Monitoring Action	Corrective Action
Receiving	Biological pathogen growth	Yes	Fabricated at the Factory, kept at 0F and transferred to the Truck's freezer at the same temp. Maximum safe temperature is 40F. Kept at 0F for quality measures.	Check freezer temperature at the Factory and at the Truck.	Discart produce if Factory's freezer temp. is over 40F. Adjust Truck's freezer temperature to 0F, before placing cheeseballs into.
Storage	Biological: pathogen growth; cross-contamination	Yes	Must be kept at 40F or below. Ideal for quality measures: 0F.	Check freezer temperature.	Discart produce if freezer temp. is over 40F. Adjust temperature to 0F if it is between 0F and 40F.
Preparing	Cross-contamination; Contamination from	No	Ensure sanitation of baking trays; ensure correct	Visual observation: Sanitized equipment	Trade equipment. Discart produce and

	handlers		hand-washing and the use of silicone gloves.	and neat employees. Do not allow sick employees to handle food.	start again. Send sick employee home.
Cooking	Biological: pathogen survival	Yes	Bake food to at least 165F.	Preheat oven and check temperature before baking.	If possible, bake it again until it reaches the desired temperature.
Hot-holding	Biological: pathogen growth	Yes	Hot-hold at minimum 140F using showcase lights to generate the temperature.	Verify if showcase lights are on.	Turn on showcase lights. If showcase lights are off for more than 30 minutes, discard produce.
Serving	Biological: contamination from handlers	Yes	Use clean hands and tongs. Ensure paper bags are in a clean surface. Do not work sick.	Visual observation: Sanitized equipment and neat employees. Do not allow sick employees to handle food.	Trade equipment. Discard produce and start again. Send sick employee home.

Prosciutto

Step	Hazard	CCP?	Critical Limit	Monitoring Action	Corrective Action
Receiving	Biological: pathogen growth; contamination at store	Yes	Buy it in trustful stores where the freezer temp. and cleanliness can be checked. Look for leaks or tears on the pack. Check the expiration date. Go shopping with the Truck and immediately after buying, storage at the Truck's freezer. Pick up item just before paying, so it does not defroze during shopping.	Ensure to be following all "Critical Limits" procedement. Measure freezer and item temperature before saving it.	If the store does not match the requirements, do not buy any product in. Choose another store. Adjust freezer temperature to 0F. If item was bought and thawing before being stored, discard it.
Storage	Biological: pathogen growth;	Yes	Item must be storage at 0F. Item must be storage at the bottom shelf of the freezer, in a plastic box and inside a zip lock.	Check Truck's freezer temperature. Check to see if it's placed at the bottom shelf.	Adjust freezer temperature before storage. If placed on another shelf, place it into bottom shelf and discard items that could have been contaminated.
Preparing	Contamination:	No	Must be handled with	Check cleanliness of	If requirements

	handlers Cross-contamination : work-surface		gloves. Must be worked on sanitized working surface.	work-surface. Check employees cleanliness and glove use.	are not reached, discard it. Trade equipments or adjust employee to work and start again.
Cooking (served raw inside Tapioca)	Contamination: handlers;	No	Employee must wear clean gloves.	Visual observation: check if employee is wearing clean gloves.	If employee does not wear clean gloves, discard the produce and start again, making sure the sanitation requirements will match.
Cold-holding	Biological: pathogen growth	No	Keep it at 40F or below.	Check fridge temperature.	Adjust fridge temperature. Discard it if it's over 40F for more than 2 hours.
Serving	Contamination: handlers	No	Employees must wear clean gloves to wrap it and handle to customer.	Check if employee is following instructions.	Discard it.

Smoked Salmon

Step	Hazard	CCP?	Critical Limit	Monitoring Action	Corrective Action
Receiving	Biological: pathogen growth; contamination at store	Yes	Buy it in trustful stores where the freezer temp. and cleanliness can be checked. Look for leaks or tears on the pack. Check the expiration date. Go shopping with the Truck and immediately after buying, storage at the Truck's freezer. Pick up item just before paying, so it does not defrozen during shopping.	Ensure to be following all "Critical Limits" procedement. Measure freezer and item temperature before saving it.	If the store does not match the requirements, do not buy any product in. Choose another store. Adjust freezer temperature to 0F. If item was bought and thawing before being stored, discard it.
Storage	Biological: pathogen growth;	Yes	Item must be storage at 0F. Item must be storage at the bottom shelf of the freezer, in a plastic box and inside a zip lock.	Check Truck's freezer temperature. Check to see if it's placed at the bottom shelf.	Adjust freezer temperature before storage. If placed on another shelf, place it into bottom shelf and discard items that could have been contaminated.
Preparing	Contamination:	No	Must be handled with	Check cleanliness of	If requirements

	handlers Cross-contamination: work-surface;		gloves. Must be worked on sanitized working surface.	work-surface. Check employees cleanliness and glove use.	are not reached, discard it. Trade equipments or adjust employee to work and start again.
Cooking	Biological: pathogen survival	Yes	Cook to 165F for at least 15 seconds.	Check item temperature with a thermometer.	Cook it until temperature is reached.
Hot-holding	Biological: pathogen growth	Yes	Hold at 140F for maximum 4 hours	Check temperature with a thermometer. Ensure time won't be exceeded.	Reheat if needed at 165F for at least 15 seconds.
Serving	Contamination: handlers	No	Employees must wear clean gloves to wrap it and handle to customer.	Check if employee is following instructions.	Discard it.

Turkey

Step	Hazard	CCP?	Critical Limit	Monitoring Action	Corrective Action
Receiving	Biological: contamination	Yes	Buy it in trustful stores where the fridge temp. and cleanliness can be checked. Look for leaks or tears on the pack. Check the expiration date. Go shopping with the Truck and immediately after buying, storage at the Truck's fridge. Pick up item just before paying, so it does not warm up during shopping.	Ensure to be following all "Critical Limits" procedement. Measure fridge and item temperature before saving it.	If the store does not match the requirements, do not buy any product in. Choose another store. Adjust fridge temperature to 40F. If item was bought and do not matches temperature requirements anymore, discard it.
Storage	Biological: pathogen growth; Contamination	Yes	Storage it at the bottom shelf in the fridge. Wrapped in plastic and in a plastic box.	Check fridge temperature. Check if it's packed correct and placed on the correct shelf.	Discard it if temperature conditions do not match. Replace it if it's on the wrong shelf. Check for items that could have been contaminated.
Preparing	Contamination: handler	Yes	Employees must wear clean gloves. Do not left at	Check temperature of fridge before placing item.	If requirements are not reached,

			room temperature for more than 2 hours.		discard it. Trade equipments or adjust employee to work and start again. Must be used in 2 (two) days after open date, if not, discard it.
Cooking (served raw inside a Tapioca)	Contamination: handler	No	Employee must wear clean gloves.	Visual observation: check if employee is wearing clean gloves.	If employee does not wear clean gloves, discard the produce and start again, making sure the sanitation requirements will match.
Cold-holding	Biological: pathogen growth	No	Keep it at 40F or below.	Check fridge temperature.	Adjust fridge temperature. Discard it if it's over 40F for more than 2 hours.
Serving	Contamination: handlers	No	Employees must wear clean gloves to wrap it and handle to customer.	Check if employee is following instructions.	Discard it.

Tapioca Flour

Step	Hazard	CCP?	Critical Limit	Monitoring Action	Corrective Action
Receiving	Biological: pathogen growth Contaminat ion	Yes	Check temperature of the Factory 's fridge, it must be at 40F or below. Check for tears on item packs.	Measure temperature each 2 hours to ensure it still correct.	Adjust fridge temperature.
Storage	Biological: pathogen growth Contaminat ion	Yes	Check temperature of the Factory 's fridge, it must be at 40F or below.	Measure temperature each 2 hours to ensure it still correct.	Adjust fridge temperature. Don't trash it even if temperature is wrong, because it will be cooked.
Preparing	Biological: cross-conta mination	Yes	Check equipment cleanliness. It must be new or exclusively used for this item.	Check cleanliness before starting preparation.	If stirred with contaminated equipments, trash it.
Cooking	Biological: pathogen survival	Yes	Cook it at 165F or higher for at least 15 seconds.	Check temperature using a thermometer.	If it does not match the temperature, keep cooking until 165F or higher for at least 15 seconds.
Hot-holding	Biological: growth of pathogens	Yes	Hot-hold at minimum temperature of 140F for 2 hours.	Check temperature with a thermometer while hot-holding.	If time or temperature standards do not match, trash it.

Serving	Contamination: handlers	No	Employees must wear clean gloves to wrap it and handle to customer.	Check if employee is following instructions.	Discard it.
---------	----------------------------	----	---	--	-------------

Cheese (Bocconcini, Parmesan, Cheese mix)

Step	Hazard	CCP ?	Critical Limit	Monitoring Action	Corrective Action
Receiving	Contamination; Biological: growth of pathogens	Yes	Item's temperature must be at 40F or below. Buy it in trustful stores.	Check store's fridge temperature. Visually search on item for fungus, contamination and/or sour smell, look for tears on package.	Reject item if temperature is above 40F, if fungus or contamination are found or the pack is teared.
Storage	Biological: Growth of pathogens	No	Storage in the top shelf. Storage below 40F.	Check fridge temperature each 3 hours.	Adjust temperature. If it has been more than 4 hours above 40F, discard it.
Preparing	Contamination	No	Cutting boards, knives and all equipment must be sanitized and clean.	Ensure all utensils are clean before use.	Discard cheese, trade equipments for clean ones and start it again.
Cooking	Contamination; Biological: pathogen growth (because of contact with meat in certain recipes)	Yes	All equipment must be clean and sanitized. Cheese must be cooked at 165F or higher for at least 15 seconds.	Check cheese's temperature with a thermometer before serving. Check cleanliness of equipment before start.	If it does not match the temperature, keep cooking until 165F or higher for at least 15 seconds. If equipment was not appropriate for use, do not start. If started already, trash it.

Hot-holding	Biological: growth of pathogens	Yes	Hot-hold at minimum temperature of 140F for 2 hours.	Check temperature with a thermometer while hot-holding.	If time or temperature standards do not match, trash it.
Serving	Contamination: handlers	No	Employees must wear clean gloves to wrap it and handle to customer.	Check if employee is following instructions.	Discard it.

Greens and Tomato (Green onion, Spinach, Arugula, Basil)

Step	Hazard	CCP ?	Critical Limit	Monitoring Action	Corrective Action
Receiving	Biological: contamination	Yes	Check if greens are crispy/looking fresh. Visually look for soil.	Avoid items with brown leafs or that are wilted.	Manually remove soil and do not receive the unapproved items.
Storage	Biological: contamination	Yes	Storage in the top shelf. Storage below 40F.	Check fridge temperature each 3 hours.	Adjust temperature. If it has been more than 4 hours above 40F, use it at the day and discard the rest.
Preparing	Biological: Contamination	No	Cutting boards, knives and all equipment must be sanitized and clean.	Ensure all utensils are clean before use.	Discard item, trade equipments for clean ones and start it again.
Cooking	Biological: pathogen survival	No	Add greens at food cooked at 165F or higher for at least 15 seconds.	Ensure tapioca cooked until 165F using a thermometer.	If not cooked until 165F, keep cooking it before add the greens. If they were add already, make sure it will be consumed at the moment.
Cold-holding	Biological: contamination; Pathogen growth	Yes	Keep it at 40F or below. Can be kept for one week (seven days).	Check temperature using a thermometer.	If kept for more than seven days, discard it.
Serving	Contamination:	No	Employees must wear	Check if employee is	Discard it.

	handlers		clean gloves to wrap it and handle to customer.	following instructions.	
--	----------	--	---	-------------------------	--

Canned items (Artichokes, Black Olives, Palm, Capers)

Step	Hazard	CCP?	Critical Limit	Monitoring Action	Corrective Action
Receiving	Biological: contamination	Yes	Jars or cans must be intact, look clean and new, with no lumps on metal.	Visually look for defects cited on Critical Limits.	Do not receive jars or cans that are dented, leaking, cracked or have bulging lids.
Storage	Biological: Pathogen growth	Yes	Storage at cool and dry place, avoiding rusting. Do not storage it for more than one year.	Check cleanliness and temperature of storage. Check for due date at cans.	Use First In, First Out rule to use cans. Adjust temperature if too hot. Discard items if they are old or rusty.
Preparing	Biological: Contamination	No	Cutting boards, knives and all equipment must be sanitized and clean.	Ensure all utensils are clean before use.	Discard item, trade equipments for clean ones and start it again.
Cooking	Biological: pathogen survival	Yes	Cook food to at least 165F.	Check temperature using a thermometer.	If not cooked until the correct temperature, keep cooking.
Hot-holding	Biological: growth of pathogens	Yes	Hot-hold at minimum temperature of 140F for 2 hours.	Check temperature with a thermometer while hot-holding.	If time or temperature standards do not match, trash it. If within the time limits, adjust temperature.
Serving	Contamination:	No	Employees must wear	Check if employee is	Discard it.

	handlers		clean gloves to wrap it and handle to customer.	following instructions.	
--	----------	--	---	-------------------------	--

Vaca Atolada (Ribs' Stew)

Step	Hazard	CCP?	Critical Limit	Monitoring Action	Corrective Action
Receiving	Biological: pathogen growth;	Yes	Fabricated at the Factory, kept at 0F and transferred to the Truck's freezer at the same temp.	Check freezer temperature at the Factory and at the Truck.	Discart produce if Factory's freezer temp. is over 0F. Adjust Truck's freezer temperature to 0F, before placing item into.
Storage	Biological: pathogen growth; cross-contamination	Yes	Must be kept at 0F or below.	Check freezer temperature.	Discart produce if freezer temp. is over 40F. Adjust temperature to 0F if it is between 0F and 40F.
Preparing	Biological: Pathogen growth; Cross-contamination ; Contamination from handlers;	No	Ensure sanitation of all equipment; Let it defrosting in the fridge at 40F.	Visual observation: Sanitized equipment and neaty employees. Ensure it defrost at the correct temperature.	Trade equipment. Discart produce and start again if safety measures were not followed.
Cooking	Biological: pathogen survival	Yes	Cook food to at least 165F.	Check temperature using a thermometer.	If not cooked until the correct temperature, keep cooking.
Hot-holding	Biological: growth of pathogens	Yes	Hot-hold at minimum temperature of 140F for 2	Check temperature with a thermometer	If time or temperature standards do not match,

			hours.	while hot-holding.	trash it. If within the time limits, adjust temperature.
Cold-Holding	Biological: growth of pathogens	Yes	Must be cooled from 140F to 68F within 2 hours. Then, from 68F to 40F or colder within 4 hours.	Check using a thermometer each 2 hours.	Discard food that falls into danger zone. Adjust cooling temperature.
Serving	Contamination: handlers	No	Employees must wear clean gloves to pour it and handle to customer.	Check if employee is following instructions.	Discard it.

Dry items (Dates, Walnuts, Banana, Cashews)

Step	Hazard	CCP?	Critical Limit	Monitoring Action	Corrective Action
Receiving	Biological: pathogen growth Contamination	Yes	Packs must be sealed with no tears. Appropriate receiving temperature is between 50F and 70F.	Check for tears on item packs. Check temperature of items.	If critical limits do not match, do not receive it.
Storage	Biological: pathogen growth; Contamination	Yes	Must be storage at clean place with ventilation, at 50F-70F.	Check room cleanliness and temperature.	Adjust room temperature if needed, clean space if needed.
Preparing	Biological: contamination	Yes	Ensure sanitation of all equipment;	Visual observation: Sanitized equipment and neat employees. Ensure it defrost at the correct temperature.	Trade equipment. Discart produce and start again if safety measures were not followed.
Cooking	Biological: pathogen survival	No	Add greens at food cooked at 165F or higher for at least 15 seconds.	Ensure tapioca cooked until 165F using a thermometer.	If not cooked until 165F, keep cooking it before add the greens. If they were add already, make sure it will be consumed at the moment.
Hot-holding	Biological: growth of pathogens	Yes	Hot-hold at minimum temperature of 140F for 2 hours.	Check temperature with a thermometer while	If time or temperature standards do not match, trash it. If

				hot-holding.	within the time limits, adjust temperature.
Serving	Contamination: handlers	No	Employees must wear clean gloves to wrap it and handle to customer.	Check if employee is following instructions.	Discard it.