

Food Safety Plan (HACCP-Based) — Harbor View Bistro

Compliance Document

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1. Facility Overview and Food Safety Team

FOOD SAFETY PLAN (HACCP-BASED)

Harbor View Bistro
1275 Waterfront Drive
San Diego, CA 92101

Permit Number: [HEALTH PERMIT NUMBER]

This Food Safety Plan has been developed in accordance with HACCP (Hazard Analysis and Critical Control Points) principles, the FDA Food Code, and the Food Safety Modernization Act (FSMA) to ensure the safety of all food products prepared and served at Harbor View Bistro.

Food Safety Team:

- Executive Chef / Food Safety Manager: Chef Amanda Torres (ServSafe Certified, Certification #[NUMBER])
- Kitchen Manager: David Park
- General Manager: Sarah Mitchell

The Food Safety Manager is responsible for implementing and maintaining this plan, conducting employee training, monitoring critical control points, and coordinating with the San Diego County Department of Environmental Health during inspections.

Facility Description: Harbor View Bistro is a full-service restaurant with a maximum seating capacity of 120 guests. The facility includes a main kitchen, prep kitchen, walk-in cooler, walk-in freezer, dry storage area, and bar with a separate service well. The restaurant serves lunch and dinner daily, with brunch service on weekends.

2. Hazard Analysis

A hazard analysis has been conducted for all menu items and food preparation processes at Harbor View Bistro. The following categories of hazards have been identified and evaluated:

Biological Hazards:

- Pathogenic bacteria (Salmonella, E. coli O157:H7, Listeria monocytogenes, Clostridium perfringens, Staphylococcus aureus, Campylobacter)
- Viruses (Norovirus, Hepatitis A)
- Parasites (Anisakis in raw fish preparations)
- These hazards are addressed through proper cooking temperatures, cold holding, hot holding, handwashing protocols, and employee health policies.

Chemical Hazards:

- Cleaning chemicals and sanitizers stored in proximity to food preparation areas
- Allergens (milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soy, sesame)
- Sulfites in wine and certain food products
- Addressed through proper chemical storage, labeling, allergen identification on menus, and staff allergen awareness training.

Physical Hazards:

- Glass breakage near food preparation areas
- Metal fragments from equipment
- Bone fragments in proteins
- Addressed through glass breakage procedures, equipment maintenance, and visual inspection of prepared items.

3. Critical Control Points and Monitoring

The following Critical Control Points (CCPs) have been identified for food safety at Harbor View Bistro:

CCP 1 — Receiving: All deliveries must be inspected upon arrival. Cold items must arrive at 41°F or below; frozen items must be solidly frozen. Reject any deliveries that do not meet temperature requirements, show signs of contamination, or have damaged packaging. Receiving temperatures are logged on the Daily Receiving Log.

CCP 2 — Cold Storage: Walk-in cooler must maintain 36°F-40°F. Walk-in freezer must maintain 0°F or below. Temperatures are monitored automatically with an alarm system and verified manually twice daily (opening and closing). All stored items must be dated, labeled, and organized using FIFO (First In, First Out) rotation.

CCP 3 — Cooking: All proteins must reach the following minimum internal temperatures as measured by calibrated thermometer: Poultry — 165°F for 15 seconds; Ground meats — 155°F for 17 seconds; Steaks, chops, seafood — 145°F for 15 seconds; Eggs for immediate service — 145°F for 15 seconds. Cooking temperatures are verified and logged for each batch or cooking cycle.

CCP 4 — Hot Holding: Foods held for service must maintain 135°F or above. Hot holding temperatures are checked and logged every hour during service. Any item falling below 135°F must be reheated to 165°F within 2 hours or discarded.

CCP 5 — Cooling: Cooked foods must be cooled from 135°F to 70°F within 2 hours, and from 70°F to 41°F within an additional 4 hours (6 hours total). Approved cooling methods include shallow pans, ice baths, blast chiller, and reducing food volume. Cooling temperatures are logged at the 2-hour and 6-hour marks.