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**HACCP REQUEST FORM FOR ROP OF RAW MEAT**

Establishment requesting approval for ROP of raw meat: \_\_\_\_\_

Name of Person in Charge of HACCP Plan and ROP Process: \_\_\_\_\_

Signature of Person in Charge: \_\_\_\_\_ Initials: \_\_\_\_\_

Please read the statements below and initial for understanding:

\_\_\_\_\_: I understand that I must maintain a list of products covered by this plan and post them in the processing area.

\_\_\_\_\_: I understand that I must maintain a copy of the HACCP flow diagram for this plan and post it in the processing area.

\_\_\_\_\_: I understand that any employee participating in the process covered by this plan must be properly trained and this training recorded and posted in the processing area.

\_\_\_\_\_: I understand that refrigerated storage and proper labeling are critical control points in this process and must be monitored and recorded according to the plan.

\_\_\_\_\_: I understand that temperature and labeling logs should be maintained and kept on-file in the processing area for 90 days.

\_\_\_\_\_: I understand that I am responsible for reviewing records at least weekly to confirm that all data is being recorded and that corrective actions are being taken where needed.

\_\_\_\_\_: I understand that any product found to be stored above 41F will be segregated for evaluation by the regulatory authority.

\_\_\_\_\_: I understand that only foods covered by this plan should be vacuum packed.

\_\_\_\_\_: I understand that only food-grade materials should be used for vacuum packing.

\_\_\_\_\_: I understand that equipment must be washed, rinsed, and sanitized after each use or every four hours if the equipment is in use for more than four hours.

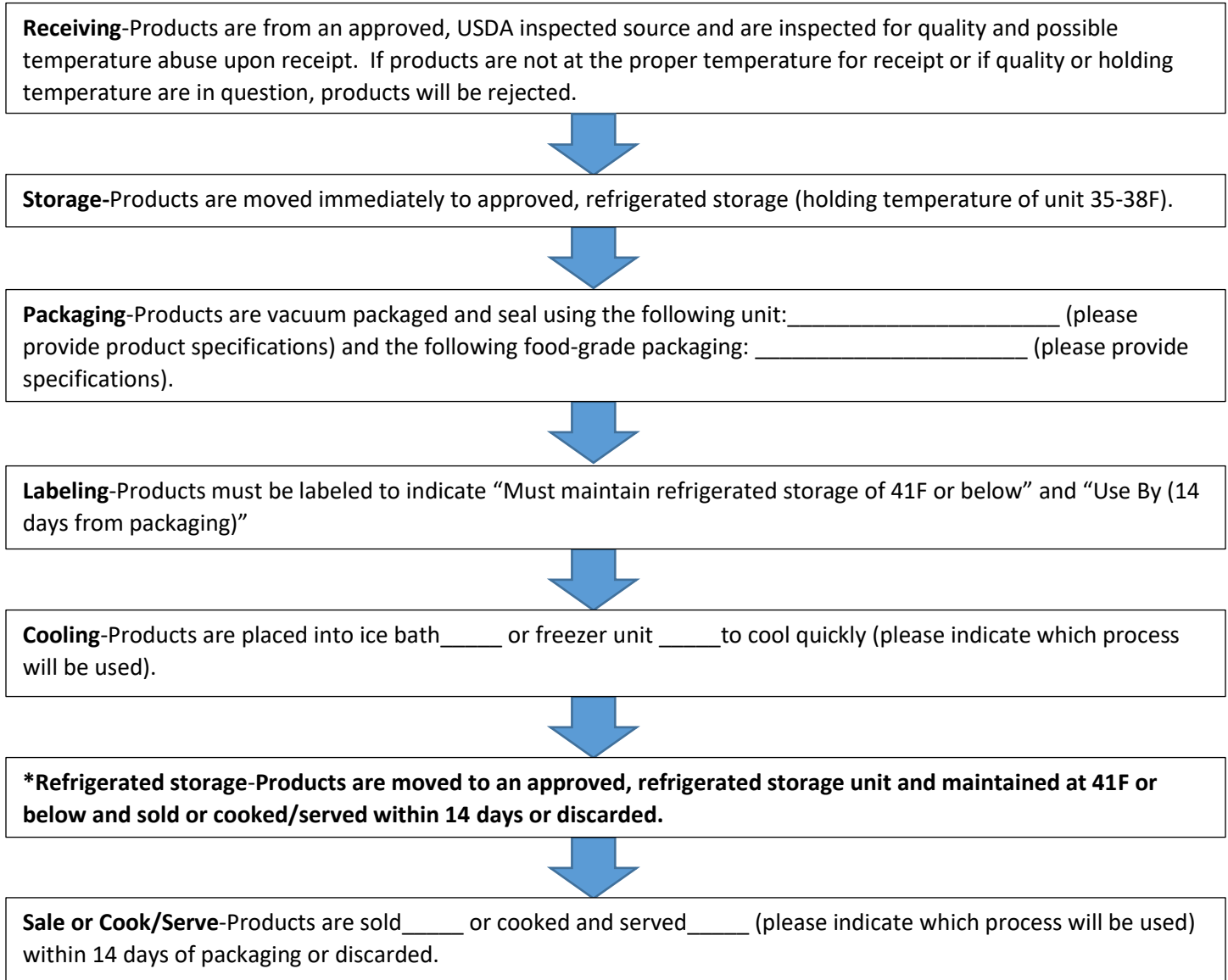
**The following foods are covered by this plan:**

Raw meats  
Raw poultry

**Storage:**

Refrigerated

**Raw Meat and Poultry HACCP Process Flow (\* indicates a CCP):**



**\*Approved, refrigerated storage unit is monitored twice per day and temperature of product recorded. If temperature is found above critical limit, products must be segregated for regulatory authority evaluation.**

**\*All ROP products in approved, refrigeration unit must be labeled to be maintained at 41F or below and sold or cooked/served within 14 days or discarded.**

### Refrigerated Storage Log

- All temperatures must be taken with a properly calibrated thermometer
- Critical limits: Product temperature must be 41 F or lower
- Approved, refrigerated unit operating limit = 38 F, notify supervisor if cooler is above 38 F.
- All ROP products must be labeled with a warning statement "Maintain at 41 F or lower" and must have a "Use by date" of 14 days from the date of packaging.
- All ROP products that are not labeled or that are beyond their "use by" date must be discarded

Date:	Time 1:	Temp 1:	Any Temp above 41F (Y/N)	Proper Labeling (Y/N)	Out of Date Product (Y/N)	Corrective Action Taken	Time 2:	Temp 2:	Initials

Reviewed By/On: