



Cultured Dairy Products and Pasteurized Cream  
**CCP HACCP Plan Summary**

Appendix #	QAS-1-A4
Revision #	3
Effective Date	1/16/26

**Critical Control Point Summary Table**

1	2	3	Monitoring				8	9	10
			4	5	6	7			
CCP	Hazards	Critical Limit	What	How	Frequency	Who	Corrective Action	Verification	Records
Pasteurization Properly functioning HTST (High Temperature Short Time) pasteurizer	B – Vegetative Pathogens  (Listeria, Salmonella, Campylobacter, E.coli)	The temp as measured at the exit of the extended holding phase must be at a minimum: ≥161F for ≥15seconds or equivalent.  ≥166F for ≥15seconds or equivalent for >10% BF/increased viscosity.	Temp °F	Check & sign off on temp recording charts	Monitoring is continuous by recording chart	Pasteurization Operator	Continue pasteurization until temperature is met and kept for the right amount of time  Document actions	Indicating vs Recording temp comparison  PCQI review and sign off on Pasteurization Chart  Equipment calibration  Seal checks	Temp recording charts  Corrective action records  Equipment calibration record

Approved By: Donald Everett (Signature)

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