



Critical Control Point Verification Form

Complete

Score	18 / 22 (81.82%)	Flagged items	4	Actions	2
Verification Site	546 Kenny Wren Rd, Dillingham, AK 99576, USA (59.0422447, -158.4679778)				
Department/Area	Food Safety and Quality Assurance Department				
CCP Name/ID	CCP-06-Temperature Control				
Process Step	Record review, direct observation, instrument check/calibration, sampling/testing, internal audit check				
Hazard Controlled	Biological				
Critical Limit (as written in HACCP plan)					
*Lower rice temperature from 135°F to 70°F in 2 hours and to 41°F within 4 more hours to control bacterial growth.					
*Always store perishable foods in refrigeration at or below 41°F (5°C) to slow microbial growth.					
Shift/Service Period	Opening shift				
Date of Verification	24.02.2026				
Verifier	Reilly Brantley				
Responsible Owner for CCP	Porsche Maxene				

Flagged items & Actions 4 flagged, 2 actions

Flagged items 4 flagged, 0 actions

Critical Control Point Verification Form / Record Review

Are entries complete (time, product/batch, measured value, initials, signature?)

No

There are signatures missing from the CCP monitoring forms.

Critical Control Point Verification Form / Direct Observation

Are food handling controls maintained while monitoring?

No

Some kitchen staff have poor personal hygiene practices.

Critical Control Point Verification Form / Instrument Checks

Is the monitoring instrument available, clean, and in good condition?

No

The temperature monitoring systems in the chiller section are not working properly.

Completion Page

Overall analysis of findings

Fail

Other actions 2 actions

Critical Control Point Verification Form / Record Review

Indicate the missing fields.

Signatures from CCP monitoring forms

To do | Assignee: SafetyCulture Staff | Priority: Medium | Due: 03.03.2026 10:28 PST | Created by: SafetyCulture Staff

Verify which kitchen staff conducted CCP monitoring last week.

Verify which kitchen staff member conducted CCP monitoring during the morning shift last week.

Critical Control Point Verification Form / Direct Observation

Describe the identified risk behavior.

Some kitchen staff have poor personal hygiene practices.

To do | Assignee: SafetyCulture Staff | Priority: Medium | Due: 03.03.2026 11:51 PST | Created by: SafetyCulture Staff

Reassessment of food handling procedures for certain kitchen staff.

Please conduct reassessment activities and certification for certain kitchen staff members.

Critical Control Point Verification Form

3 flagged, 2 actions, 18 / 21 (85.71%)

Verification Plan Setup

Verification activity type (check all that apply)

Record review	Direct observation	Instrument check/calibration
	Sampling/testing	Internal audit check
Frequency	Daily	

Sample size (e.g., "10 logs", "3 batches", "2 thermometers")

12 logs, 3 batches, 3 thermometers

Start period covered

24.02.2026

End period covered

24.02.2026

Responsible role to complete monitoring (not the verifier)

Kitchen Staff

Required records/documents to review (list)

Calibrations logs, CCP monitoring records, Observation report, Lab test results

Record Review

1 flagged, 1 action, 4 / 5 (80%)

Are the required CCP monitoring records available for the period sampled?

Yes

Are entries complete (time, product/batch, measured value, initials, signature?)

No

There are signatures missing from the CCP monitoring forms.

Indicate the missing fields.

Signatures from CCP monitoring forms

To do | Assignee: SafetyCulture Staff | Priority: Medium | Due: 03.03.2026 10:28 PST | Created by: SafetyCulture Staff

Verify which kitchen staff conducted CCP monitoring last week.

Verify which kitchen staff member conducted CCP monitoring during the morning shift last week.

Do recorded results meet the CCP critical limit for all sampled entries?

Yes

Were corrective actions for previous deviations documented?

Yes

Are trends/near-misses identified (e.g., repeated "close to limit" results) and escalated?	Yes
Direct Observation	1 flagged, 1 action, 2 / 3 (66.67%)
Is the CCP monitoring method performed exactly as defined (where/how to measure, stabilization time, sampling point)?	Yes
Is the correct frequency followed during service (no skipped checks)?	Yes
Are food handling controls maintained while monitoring?	No
Some kitchen staff have poor personal hygiene practices.	
Describe the identified risk behavior.	Some kitchen staff have poor personal hygiene practices.
To do Assignee: SafetyCulture Staff Priority: Medium Due: 03.03.2026 11:51 PST Created by: SafetyCulture Staff	
Reassessment of food handling procedures for certain kitchen staff.	
Please conduct reassessment activities and certification for certain kitchen staff members.	
Instrument Checks	1 flagged, 2 / 3 (66.67%)
Is the monitoring instrument available, clean, and in good condition?	No
The temperature monitoring systems in the chiller section are not working properly.	
Is instrument accuracy verified per schedule?	Yes
Does the instrument pass the criteria (within allowed tolerance).	Yes
CCP Auditing	4 / 4 (100%)
Do sampled records match actual operations (production volume, service times, staff on shift)?	Yes
Is the staff able to explain the CCP and its critical points?	Yes
Is the staff able to explain what to do in case the CCP fails?	Yes
Are deviations analyzed for recurrence (e.g., same CCP, same shift, same equipment, same menu item)?	Yes
Corrective Actions & Closure Control	4 / 4 (100%)
Are corrective actions opened for each	Yes

failure/nonconformity?	
Are immediate controls implemented to protect food safety (hold/discard/rework/stop line) when needed?	Yes
Is closure verified (evidence reviewed) and effectiveness confirmed?	Yes
Are training/procedure updates assigned when systemic issues are identified?	Yes
Escalation & Management Review Inputs	2 / 2 (100%)
Does this verification trigger HACCP review/revalidation?	Yes
Are results prepared for management review reporting?	Yes

Overall analysis of findings

Fail

Indicate the nonconformities.

CCP monitoring form signatories, personal hygiene of kitchen staff, and working temperature monitoring systems.

Describe the key observations.

- *There are signatures missing from the CCP monitoring forms.
- *Some kitchen staff have poor personal hygiene.
- *The Temperature Monitoring Systems in the Chiller section are not working properly.

Indicate the items for improvement.

- *Double-checking of CCP forms
- *Retraining for kitchen staff about food handling practices
- *Replacements of equipment, such as temperature monitoring systems.

Verifier signature



Reilly Brantley
24.02.2026 10:17 PST

CCP Owner/Manager/Supervisor acknowledgement



Porsche Maxene
24.02.2026 10:17 PST