



Facility Name: _____

Department: _____

Policy No: _____

STANDARD OPERATING PROCEDURE

Food Safety Program Verification

Policy: The restaurant will have an on-going process in place for verification that the food safety program is functioning as planned.

Procedure: A member or members of the food safety team will:

1. Observe employees performing tasks, especially at critical control points (CCPs) (receiving, storing, preparing, cooking, transporting, and serving).
2. Establish appropriate verification inspection schedules.
3. Check CCP records.
4. Review critical limits to verify that they are adequate to control hazards.
5. Check monitoring records.
6. Check corrective action records to review deviations and their resolution.
7. Check process or finished product.
8. Check equipment calibration records.
9. Verify accuracy of equipment that continuously monitors temperatures, such as freezers and refrigerators.
10. Review the entire food safety program periodically.
11. Review hazard analysis and related CCPs.
12. Review written record of verification inspections.
13. Validate food safety program through on-site review and verification of the flow diagrams and CCPs.
14. Review modifications of the food safety program.

Policy last revised on: _____