



**Standard H.A.C.C.P.**

**Menu Plan**

**March, 2022**

The Greene Turtle Franchising Corporation  
6990 Columbia Gateway Dr, Suite 120  
P 443-661-4298  
**H.A.C.C.P.**

**(HAZARD ANALYSIS AND CRITICAL CONTROL POINTS)**

**WRITTEN PROCEDURES FOR EMPLOYEE TRAINING**

**Maryland Department of Health  
Office of Food Protection  
Plan Review Approval**

**MDH # \_\_\_\_\_ Reviewed by J.H. Brown  
Date 8/4/22 Approved Sheet 3 of 49**



# Born in OCEAN CITY

## SHAREABLES

Calories based on 4 servings

**WORLD FAMOUS CRAB DIP**  
The crab dip, served with warm pretzel sticks  
\$14.99 | cal. 300 / serving

**BAVARIAN PRETZEL STICKS**  
Oven-baked, soft, served with Fat Tire® beer cheese or Bavarian mustard  
\$8.99 | cal. 270 / serving

**FLASH-FRIED BRUSSELS**  
Seasoned & smothered in honey, Carolina gold BBQ, bacon, scallions  
\$9.99 | cal. 150 / serving

**SLAMBURGERS**  
Three mini burgers with american cheese, pickled red onion, ketchup, mustard, pickles  
\$10.99 | cal. 200 / serving

**SMOKEHOUSE PORK NACHOS**  
Smoked pork, Fat Tire® beer cheese queso, jalapeño, smoky BBQ sauce, pico de gallo, lime crema  
\$13.99 | cal. 400 / serving

**CHILI CHEESE DIP**  
Chili, beer cheese, lime crema, pico de gallo, tortilla chips  
\$12.99

**MOZZARELLA STICKS**  
Fried cheese, marinara sauce  
\$8.99

**BUFFALO CHICKEN NACHOS**  
Buffalo dip, chicken tenders, cheddar, crumbled bleu cheese, pico de gallo, buffalo sauce, ranch drizzle  
\$12.99 | cal. 400 / serving

**BUFFALO CHICKEN DIP**  
Buffalo chicken dip, bleu cheese crumbles, scallions, tortilla chips  
\$12.99

**CHEESE QUESADILLA**  
Tortilla, sharp cheddar, pico de gallo  
\$8.99 | cal. 400 / serving  
+ guac \$1 | cal. 50  
+ blackened chicken \$9 | cal. 130  
+ crab dip \$3 | cal. 160  
+ carne asada \$3 | cal. 320

**LOADED TATER TOTS**  
Fat Tire® beer cheese, bacon, homemade ranch, scallions  
\$9.99 | cal. 360 / serving

## HAND-BREADED

**LEGENDARY TENDERS**  
100% all-natural chicken, choice of dipping sauce:  
Smoky BBQ, Bangin' BBQ, Chipotle Honey Mustard, Cajun Ranch, Carolina Gold BBQ  
\$11.79 | cal. 200 / serving

**ROCKFISH BITES**  
Yuengling® batter, Old Bay®, tartar \$8.99 | cal. 240 / serving

**BUFFALO CAULIFLOWER**  
Tossed in your choice of wing sauce \$7.99  
cal. 200 / serving

## JUMBO WINGS

100% all-natural chicken wings tossed in our signature sauces and dry rubs

- BLAZIN' HOT
- BANGIN' BBQ
- KAHOA HOT
- FIRECRACKER
- KAHOA CRABBY
- MAPLE JALAPENO BACON
- MILK
- THAI CHILI
- CAJUN RANCH
- MARYLAND STYLE
- CAROLINA GOLD BBQ
- GARLIC PARMESAN
- HONEY OLD BAY
- SMOKY SWEET BBQ

Bone-In: Boneless:

6pc \$9.99 7pc \$9.99

10pc \$14.99 12pc \$14.99

20pc \$27.99 24pc \$27.99

cal. 80-150 / wing

## FRESH SALADS

**APPLE PECAN**  
Crumbed bleu cheese, dried cranberries, sweet vidua® dressing \$10.99 | cal. 350  
+ grilled chicken \$3.59 | cal. 230  
+ blackened shrimp \$5 | cal. 180  
+ grilled salmon \$5 | cal. 180

**CRISPY CHICKEN**  
Chicken tenders, sharp cheddar, tomato, red onion, cucumber, honey mustard dressing \$12.99 | cal. 740

**BLACK & BLEU SHRIMP**  
Blackened shrimp, crumbled bleu cheese, bacon, red onion, tomato, bleu cheese dressing \$13.99 | cal. 650

**TY COBB**  
Grilled chicken breast, bacon, tomato, cucumber, hardboiled eggs, crumbled bleu cheese, choice of dressing \$13.99 | cal. 550

**CHICKEN CAESAR**  
Grilled chicken, parmesan, croutons, Caesar dressing \$11.99 | cal. 520

## SOUPS

**HEARTY CHILI**  
Mild chili with beans, served with cheddar cheese, sour cream, scallions  
Cup \$4.99 | cal. 190 Bowl \$6.49 | cal. 380

**MARYLAND CRAB**  
Tomato broth with blue crab, onions, potatoes, peppers, green beans and Old Bay®  
Cup \$4.99 | cal. 70 Bowl \$6.49 | cal. 140

## BASKETS+BOWLS

**KOREAN SALMON BOWL**  
Firecracker glazed salmon, roasted broccoli, sliced avocado, toasted sesame seeds, scallions, lemon, blended grains \$18.99 | cal. 920

**BEER BATTERED FISH 'N' CHIPS**  
Yuengling® battered cod, Old Bay®, fries, tartar, house slaw \$13.99 | cal. 1310

**NOLA CHICKEN BOWL**  
Two grilled cajun seasoned chicken breasts, roasted broccoli, avocado, diced tomato, marinated black beans, blended grains, cajun ranch \$14.99 | cal. 1000

**CAJUN SHRIMP PASTA**  
Penne, blackened shrimp, cajun Alfredo sauce, mushrooms, tomatoes, scallions, parmesan, pretzel stick \$15.99 | cal. 1290  
+ double shrimp \$5 | cal. 163  
sub blackened chicken available

**HOG HAMMERS FEAST**  
Three BBQ pork shanks, fries, onion straws, house slaw \$14.99 | cal. 1220  
+ add hammy \$3 each | cal. 281 each

**OLD BAY BBQ RIBS**  
Slow-smoked & grilled St. Louis style pork ribs basted with smoky BBQ sauce and dusted with Old Bay®  
half rack \$15.49 | cal. 1010  
full rack \$25.99 | cal. 1720  
+ crab cake \$9 | cal. 281

**HAND BREADED TENDERS BASKET**  
All-natural chicken, fries, house slaw, choice of dipping sauce  
\$13.79 | cal. 1100

**SHRIMP BASKET**  
Breaded shrimp, fries, house slaw, cocktail sauce  
\$11.99 | cal. 910

**CARNE ASADA BOWL**  
Lime-basted chopped steak, marinated black beans, queso fresco, pickled red onion, pico de gallo, mixed greens, avocado, salsa verde, blended grains \$14.99 | cal. 760

**CRAB CAKE DUD**  
Two jumbo lump crabcakes handmade daily, fries, house slaw, tartar sauce Market Price | cal. 1220

## TACOS SERVED WITH CHIPS + SALSA VERDE Add guac +\$1

**SHRIMP FIESTA**  
Blackened shrimp, house slaw, pickled red onions, lime crema, cilantro \$13.99 | cal. 860

**SPICY BAJA FISH**  
Yuengling® battered cod, spicy mayo, house slaw, pico de gallo, cilantro \$12.99 | cal. 1350

**BUFFALO CHICKEN**  
Hand-breaded tenders, kindo hot sauce, house slaw, pico de gallo, ranch drizzle \$10.99 | cal. 1150

**CARNE ASADA**  
Lime-basted chopped steak, house slaw, pico de gallo, cilantro \$12.99 | cal. 960

**BLACKENED ROCKFISH**  
Seared rockfish, house slaw, pico de gallo, lime crema, cilantro \$12.99 | cal. 910

## HANDHELDS SERVED WITH FRIES, SUB TOTS OR SWEET POTATO FRIES +\$1

**MARYLAND CRAB CAKE**  
Jumbo lump crabcake handmade daily, lettuce, tomato, brischoe bun Market Price | cal. 870

**SPICY CHICKEN SANDWICH**  
Hand breaded chicken breast, pickles, sriracha mayo, sesame seed bun \$12.99 | cal. 1360

**GRILLED SALMON SANDWICH**  
Tomato, mixed greens, guac, chipotle honey mustard, brischoe bun \$12.99 | cal. 660

**SMOKY PORK BBQ SANDWICH**  
BBQ pork, onion straws, house slaw, brischoe Bun \$12.49 | cal. 700

**CRABBY MELT**  
World famous crab dip, melted cheddar, tomato, bacon, Old Bay®, griddled sourdough \$12.99 | cal. 970

**CALIFORNIA CHICKEN SANDWICH**  
Grilled chicken breast, guac, lettuce, brischoe, pepper jack, brischoe bun \$10.99 | cal. 530

**BUFFALO CHICKEN SANDWICH**  
Hand breaded chicken breast, crumbled bleu, sesame seed bun \$12.99 | cal. 1100

**FAT TIRE BEER CHEESESTEAK**  
Sliced ribeye, Fat Tire® beer cheese, sautéed onions, hoagie roll \$12.99 | cal. 580  
+ double steak \$2.99 | cal. 150

**BLACKENED CHICKEN CAESAR WRAP**  
Blackened all-white meat chicken, lettuce, parmesan, spinach \$10.99 | cal. 660

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## BURGERS\* SERVED WITH FRIES, SUB TOTS OR SWEET POTATO FRIES +\$1

Sub Beyond® Burger patty +\$1.99 | cal. 790

**CHESAPEAKE BURGER**  
World famous crab dip, bacon, american cheese, lettuce, tomato, Old Bay® \$13.99 | cal. 1130

**SPICY JACK BURGER**  
Jalapeño, pepper jack, cheddar, guac, pico de gallo, cajun ranch, lettuce \$13.49 | cal. 1060

**CLASSIC CHEESEBURGER**  
American cheese, lettuce, tomato, pickles \$9.99 | cal. 790  
+ bacon \$2 | cal. 100

**TAILGATE BURGER**  
Bacon, grilled onions, lettuce, tomato, pickles, Fat Tire® beer cheese \$12.99 | cal. 930

**MAPLE BACON BRUNCH BURGER**  
Maple jalapeño glaze, pickles, bacon, american cheese, lettuce, tomato, fried egg \$12.99 | cal. 1050

**COWBOY BURGER**  
Smoky BBQ, bacon, cheddar, onion straws, lettuce, tomato \$13.99 | cal. 1050

## BEEFY BACK-UP

**SPICY LEAF-EATER**  
Beyond® patty, melted pepper jack, grilled onions, sriracha mayo, mixed greens, tomato, brischoe bun \$16.99 | cal. 1160

## SIDES+EXTRAS

- FRIES \$2.99 | cal. 220
- ONION STRAWS \$2.99 | cal. 120
- HOUSE SLAW \$2.99 | cal. 80
- ROASTED BROCCOLI \$2.99 | cal. 90
- TATER TOTS sub +\$1 | \$3.99 | cal. 350
- SWEET POTATO FRIES sub +\$1 | \$3.99 | cal. 230
- SIDE GARDEN SALAD sub +\$2 | \$3.99 | cal. 100
- CUP OF SOUP OR CHILI sub +\$2 | \$4.99 | cal. 70-130
- ADD WORLD FAMOUS CRAB DIP +\$6 | cal. 340
- ADD FAT TIRE BEER CHEESE +\$2 | cal. 110
- ADD CHOPPED BACON +\$1 | cal. 100
- ADD GUAC +\$1 | cal. 90

## SWEETS

**FUNNEL CAKE FRIES**  
Powdered sugar, dipping sauce of chocolate, caramel, or strawberry \$5.99 | cal. 770

**SMITH ISLAND CAKE**  
The original 9-layer yellow cake with chocolate fudge icing \$7.99 | cal. 630

**ICE CREAM SUNDAE**  
Three scoops of vanilla, chocolate syrup, whipped cream, cherry on top \$4.99 | cal. 670

**GODEY MONKEY BREAD**  
Cinnamon sticky bun, caramel sauce, vanilla ice cream \$6.99 | cal. 760

**COOKIE LAVA SUNDAE**  
Mega chocolate chip cookie with warm chocolate fudge center, topped with vanilla ice cream and chocolate sauce \$6.99 | cal. 1000

\* SIGNATURE ITEM | ASK YOUR SERVER ABOUT GLUTEN-FREE & VEGETARIAN OPTIONS

\*These items are cooked to order and may be served hot or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**A. Priority Assessment Information**

1. Menu – *please see attached menu*
2. Food Service System – We follow the HACCP guidelines as written in our HACCP plan. Each employee is trained in proper food handling and trained in our recipe methods including cook-serve, cook-cool-cold hold-reheat-serve, cook-hot hold-serve/discard, reheat-serve, cool-cold hold-serve, and cold hold-serve.
3. Population served- We will be serving the general population.

**B. General Food Handling Information and Procedures**

1. Describe how you will ensure that all foods are obtained from approved sources per COMAR 10.15.03.02B(3).

We only purchase foods from approved suppliers that have local licenses/permits and they follow all local/state/federal regulatory requirements. Our main supplier is Sysco.

2. Specify how you will ensure cross contamination from raw to cooked and/or ready to eat food will be prevented per COMAR 10.15.03.09E.

- Ready – to- eat food is stored on top shelf of cooler, away from raw foods.
- All prep areas are cleaned and sanitized before and after use.
- Color coded cutting boards are used to avoid cross contamination.
- Gloves are used while handling ready-to-eat foods.
- Hands are washed before and after each task.
- Utensils and pots/pans are cleaned and sanitized before and after use.
- All raw meats, fish, poultry are stored covered and labeled in the cooler:
  - Whole cuts of fish and raw meats are stored above ground meats or ground fish and below RTE foods.
  - Ground meats are stored below whole fish and raw meats
  - Poultry is stored on bottom shelf.

3. Describe process for ensuring frozen potentially hazardous foods will be thawed in an approved manner per COMAR 10.15.03.09D.

Foods are thawed under refrigeration at 41° F or lower, under cold running water at 70°F or lower within 2 hours, or as part of the cooking process.

4. Indicate how potentially hazardous food will be cooled (i.e. ice bath, shallow pans, rapid chill, etc.) in accordance with COMAR 10.15.03.11B.

We use the 2 stage cooling process: 135° F to 70° F within 2 hours, then 70° F to 41° F within the next 4 hours. Foods are placed in shallow pans to expedite cooling.

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- 5. List the foods or categories of foods that will be prepared 24 hours or more in advance per COMAR 10.15.03.33C(3)(b)(i).**

Chicken, Brussel sprouts, blended grains, and crab dip may be prepared more than 24 hours in advance.

- 6. List foods that will be received pre-packaged commercially processed that will be reheated for hot holding.**

Soups, cheese sauce, Buffalo dip, and Mac and Cheese are received pre-packaged commercially processed and will be reheated for hot holding.

- 7. Specify whether any prepared foods will be distributed off-premises COMAR 10.15.03.06D.**

Not applicable.

- 8. Specify whether any refrigerated foods are received which require storage temperatures below 41° F as per COMAR 10.15.03.06B(9) and (10).**

All fresh poultry, meats, dairy, seafood, and produce are received at 41°F or below. Pasteurized crab and vacuum-packed meats and fish are received at 38°F or below.

- 9. Indicate whether any special processing of foods will be conducted on site (i.e. Reduced Oxygen Package/ROP, Sous Vide, Smoking, Curing, Fermenting, Dehydration, Sushi, etc.).**

Not applicable.

- 10. Include specific information of any processes or procedures which incorporate time only control (see COMAR 10.15.03.08), pooling of eggs (see COMAR 10.15.03.09C), or serving raw or undercooked animal foods (see COMAR 10.15.03.10 C, D & F).**

- We use time only control for cooked bacon. Please see HACCP for details on safe handling and process.
- Not applicable. We do not pool eggs.
- Eggs and burgers are offered undercooked. Written notification (a consumer advisory) will be provided.

## EMPLOYEE HEALTH POLICY

### PURPOSE

The purpose of the Food Employee Illness Reporting Policy is to ensure that all food employees notify the Owner/General Manager, or other "person-in-charge" (PIC) when you experience any of the conditions listed so that appropriate steps are taken to preclude transmission of foodborne illness or communicable diseases.

### POLICY

Our Company is committed to ensuring the health, safety and well-being of our employees and customers and complying with all health department regulations. All food employees shall report if they are experiencing any of the following symptoms to their PIC:

- Diarrhea
- Fever
- Vomiting
- Jaundice (yellowing of the eyes or skin)
- Sore throat with fever
- Lesions (such as boils and infected wounds, regardless of size) containing pus on the fingers, hand or any exposed body part

Food employees should also notify their PIC whenever diagnosed by a healthcare provider as being ill with any of the following diseases that can be transmitted through food or person-to-person by casual contact such as:

- Salmonellosis
- Shigellosis
- Escherichia coli
- Hepatitis A virus, or
- Norovirus

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In addition to the above conditions, food employees shall notify their PIC if they have been exposed to the following high-risk conditions:

- Exposure to or suspicion of causing any confirmed outbreak involving the above illnesses
- A member of their household is diagnosed with any of the above illnesses
- A member of their household is attending or working in a setting that is experiencing a confirmed outbreak of the above illnesses

#### FOOD EMPLOYEE RESPONSIBILITY

All food employees shall follow the reporting requirements specified above involving symptoms, diagnosis and high-risk conditions specified. All food employees subject to the required work restrictions or exclusions that are imposed upon them as specified in state law, the regulatory authority or PIC, shall comply with these requirements as well as follow good hygienic practices always.

#### EXCLUSION AND RESTRICTION FROM WORK

If a food employee has any of the symptoms or illnesses listed above, that employee may be excluded\* or restricted\*\* from work.

\*If this food employee is excluded from work, he/she is not allowed to come to work.

\*\*If this food employee is restricted from work he/she can come to work, but duties may be limited.

#### RETURNING TO WORK

If a food employee is excluded from work for having diarrhea and/or vomiting, he/she will not be able to return to work until more than 24 hours have passed since the last symptoms of diarrhea and/or vomiting. If this employee is excluded from work for exhibiting symptoms of a sore throat with fever or for having jaundice (yellowing of the skin and/or eyes), Norovirus, Salmonella Typhi (typhoid fever), Shigella spp. infection, E. coli infection, and/or Hepatitis A, he/she will not be able to return to work until Health Department approval is granted.

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**PIC RESPONSIBILITY**

The PIC shall cooperate with the regulatory authority during all aspects of an outbreak investigation and adhere to all recommendations provided to stop the outbreak from continuing.

The PIC will ensure that all food employees who have been conditionally employed, or who are employed, complete the food employee health questionnaire and sign the form acknowledging their awareness of this policy. The PIC will continue to promote and reinforce awareness of this policy to all food employees on a regular basis to ensure it is being followed.

**AGREEMENT**

I understand that I must:

1. Report when I have or have been exposed to any of the symptoms or illnesses listed above; and
2. Comply with work restrictions and/or exclusions that are given to me.

I understand that if I do not comply with this agreement, it may put my job at risk.

I have fully read, understood and agree with the terms of this policy:

Electronic Signature of Employee \_\_\_\_\_

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All employees will be trained using the approved Recipe Hazard Evaluations. These evaluations indicate which processes are critical control points, how they will be monitored, and what corrective actions must be taken when critical controls are violated. The approved Recipe Hazard Evaluations will be available in the preparation area at all times for daily use.

All employees will be issued a copy of all Recipe Hazard Evaluations. They will be expected to be thoroughly familiar with these evaluations prior to their employment.

All employees will be shown how to use and calibrate a metal stem thermometer. A poster detailing proper calibration techniques for metal stem thermometers will be displayed in the facility. Employees will be required to check and re-calibrate stem thermometers every Friday morning and whenever a thermometer is dropped.

Food temperature logs will be kept in the preparation area of the facility for logging product temperatures, taken at the critical control points during the preparation process. These completed logs will be held for one week at a time, for review, as part of the HACCP monitoring system. Items that are received pre-packaged and are re-heated for hot holding on a steam table are MD Crab Soup, Beef Chili, Marinara and Beer Cheese Sauce.

Training in basic sanitation will include information which will prevent cross contamination of food products. Training will include:

» Hand washing procedures-performed after eating, drinking, smoking, sneezing, coughing, touching one's hair or skin, using the restroom, handling soiled equipment or utensils, handling raw products or after any "dirty" procedure which would soil or contaminate one's hands, as well as immediately before engaging in food preparation or during food preparation when necessary to prevent cross contamination (i.e. between handling raw and ready-to-eat foods).

» Dishwashing procedures-performed on all utensils, equipment and dishware, especially when these items have contacted raw food products. Wash-Rinse-Sanitize set-up will be discussed and demonstrated to employees to include the proper concentration level of sanitizer solution for a three-compartment sink or chemical sanitizing dish machine. Sanitizer concentration will be routinely verified with the appropriate sanitizer test strips.

» Wiping cloth procedures-if cloth towels are used for spot clean-up, they will be stored in a bucket of sanitizer solution between uses, not to exceed the maximum concentration recommended for the specific sanitizer used. Sanitizer concentration level will be verified with the appropriate sanitizer test strips.

*The Green Turtle*

Food Service Facility

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Fresh Chicken Wings

Menu Items  
 (including but not limited to): Bone-In Wings - 6, 10 & 20

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Cook >                  Cool >                  Store >                  Reheat >                  Serve >  
 CCP1                  CCP2                  CCP3                  CCP4

HACCP Chart

Critical Control Points (CCPs)	Monitoring Procedures	Corrective Actions
1. Cook to minimum internal temperature of 165°F for at least 15 seconds.	Supervisor to check temperature at the center of the product with metal-stemmed thermometer before serving.	Continue cooking until a minimum internal temperature of 165°F is reached.
2. Cool product from 135°F to 70°F in 2 hours and from 70°F to 41°F in another 4 hours.	Using a clean, sanitized and calibrated stem thermometer, supervisor to monitor temperature every hour throughout cooling process.	Discard if product does not cool down to 70°F within 2 hours, or reheat to 165°F and start cooling procedure again. Additionally, discard if product does not cool down to 41°F within 6 hours.
3. Store in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the chicken at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and any chicken are contaminated or expired.
4. Reheat to a minimum internal temperature of 165°F within 2 hours.	Supervisor to check temperature taken at the center of the product with metal-stemmed thermometer before serving.	Continue cooking if temperature of 165°F is reached. Discard if 165°F is not reached within 2 hours.

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

- CCP 1: Convection Oven
- CCP 2: Refrigerated Walk-In
- CCP 3: Refrigerated Walk-In
- CCP4: Deep Fryer

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: **Raw Chicken Tender**

Menu Items **Legendary Tenders, Crispy Chicken Salad, Hand Breaded Tenders Basket, Buffalo Chicken**  
 (including but not **Tacos, Buffalo Chicken Nachos**  
 limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Fresh > Store > Cook > Serve >  
**CCPI**

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive chicken refrigerated at 41°F or lower.	Receiver to verify delivery truck and product temperature of 41°F or below. Check expiration dates and quality and for USDA inspection stamp.	Reject chicken that is over 41°F, or with signs of spoilage, damaged packaging, or expired dates.
2. Store in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the chicken at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and any chicken are contaminated or expired.
3. Cook to minimum internal temperature of 165°F for at least 15 seconds.	Supervisor to check temperature taken thickest part of product with metal-stemmed thermometer.	Continue cooking until a minimum internal temperature of 165°F is not reached.
4. Serve.		

**Verification:** Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Deep Fryer

Below is a view of the refrigerated breader station. All products are kept at an internal temperature below 41°F.

Chicken Tenders	Batter	Breader
Fish (COD)	Batter	Breader
Chicken Breast		

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Frozen, Raw Breaded Chicken

Menu Items Boneless Wings (7, 12 or 24))  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Cook > Serve >  
 CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive fully cooked chicken frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for USDA inspection stamp.	Reject chicken that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store in freezer at 0°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the chicken at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and any chicken are contaminated or expired.
3. Cook to minimum internal temperature of 165°F for at least 15 seconds.	Temperature taken at coolest part of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 165°F is not reached.
4. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Deep Fryer

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Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: **Raw Fresh Chicken Tender**  
 Menu Items **Blackened Chicken Quesadilla, Blackened Chicken Caesar Wrap**  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:



HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Correction Actions</i>
1. Receive chicken refrigerated at 41°F or below.	Receiver to verify delivery truck and product temperature of 41°F or below. Check expiration dates and quality and for USDA inspection stamp.	Reject chicken that is over 41°F, or with signs of spoilage, damaged packaging, or expired dates.
2. Store in refrigerator at 41°F or below.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the chicken at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and any chicken are contaminated or expired.
3. Cook to minimum internal temperature of 165°F for at least 15 seconds.	Supervisor to check temperature taken at thickest part of product with metal-stemmed thermometer.	Continue cooking until a minimum internal temperature of 165°F is reached.
4. Cool product from 135°F to 70°F in 2 hours and from 70°F to 41°F in the next 4 hours.	Supervisor to check temperatures using a clean, sanitized and calibrated stem thermometer, and monitor temperature every hour throughout cooling process.	Discard if product does not cool down to 70°F within 2 hours, or reheat to 165°F and start cooling procedure again. Additionally, discard if product does not cool down to 41°F within 6 hours total.
5. Store in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the chicken at 41°F or below.	Discard if product is above 41°F for more than 4 hours.
6. Reheat to a minimum internal temperature of 165°F within 2 hours.	Supervisor to check temperature at center of the product with metal-stemmed thermometer.	Continue cooking if minimum internal temperature of 165°F is not reached. Discard product if a minimum internal temperature of 165°F is not reached within 2 hours.
7. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

- CCP 1: Convection Oven
- CCP 2: Refrigerated Walk-In
- CCP 3: Refrigerator
- CCP 4: Flattop Griddle

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Raw Chicken Breast

Menu Items Ty Cobb Salad, Chicken Caesar Salad, California Chicken Sandwich, NOLA Chicken Bowl,  
 (including but not limited to): Cajun Pasta with Chicken & Salad Topper

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Thaw > Cook > Serve >  
 CCP1

HACCP Chart

Critical Control Points (CCPs)	Monitoring Procedures	Corrective Actions
1. Receive chicken frozen at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for USDA inspection stamp.	Reject chicken that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store in freezer at 0°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the chicken at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, or any product is contaminated or expired.
3. Thaw inside refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the chicken-41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, or if any product is contaminated or expired.
4. Cook to minimum internal temperature of 165°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until a minimum internal temperature of 165°F is reached.
5. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Char Broiler

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: **Raw, Peeled and Deveined Shrimp**

Menu Items **Shrimp Fiesta Tacos, Cajun Pasta with Shrimp & Black and Bleu Shrimp Salad**  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Thaw > Cook > Serve >  
**CCP1**

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store inside freezer at 0°F or lower	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and any product is contaminated or expired.
3. Thaw inside refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below.	Discard if temperature is above 41°F for 2 or more hours, or product is contaminated or expired.
4. Cook to minimum internal temperature of 145°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until a minimum internal temperature of 145°F is reached.
5. Serve		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Flattop Griddle

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Crab Dip (using pasteurized crab meat)

Menu Items

(including but not limited to: World Famous Crab Dip, Chesapeake Burger, Cheese Quesadilla with Crab Dip & Crabby Melt)

Flow diagram or descriptive narrative of the food preparation steps of the food item:



HACCP Chart

Critical Control Points (CCPs)	Monitoring Procedures	Corrective Actions
1. Receive product refrigerated at 41°F or lower.	Receiver to verify delivery truck and product temperature of 41°F or below. Check expiration dates and quality.	Reject product that is over 41°F, or with signs of spoilage, damaged packaging, or expired dates.
2. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and any product is contaminated or expired.
3. Cook to minimum internal temperature of 165°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until a minimum internal temperature of 165° is reached.
4. Cool product from 135°F to 70°F in 2 hours and from 70°F to below 41°F in another 4 hours.	Using a clean, sanitized and calibrated stem thermometer, supervisor to monitor temperature every hour throughout cooling process.	Discard if product does not cool down to 70°F within 2 hours, or reheat to 165°F within 2 hours and start cooling procedure again. Additionally, discard if product does not cool down to 41°F within 6 hours.
5. Store in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below.	Discard if product is above 41°F for more than 4 hours.
5. Reheat to minimum internal temperature of 165°F as rapidly as feasible and always within 2 hours.	Supervisor to check temperature taken at the center of the product with metal-stemmed thermometer.	Continue cooking until a minimum internal temperature of 165°F is reached. Discard if a minimum internal temperature of 165°F is not reached within 2 hours.
6. Serve		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

- CCP 1: Gas Range
- CCP 2: Refrigerated Walk-In
- CCP 3: Microwave & Convection Oven

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Items: Frozen, Fully Prepared Dips

Menu Items  
 (including but not Buffalo Chicken Nachos, Buffalo Chicken Dip limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Thaw > Portion > Reheat > Serve >  
 CCP1

CCP1

Critical Control Points (CCPs)	Monitoring Procedures	Corrective Actions
1. Receive product frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store inside freezer at 0°F or lower	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and any product is contaminated or expired.
3. Thaw inside refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below.	Discard if temperature is above 41°F for 2 or more hours, or product is contaminated or expired.
4. Reheat to a minimum internal temperature of 165°F for at least 15 seconds.	Supervisor to check temperature taken at the center of the product with metal-stemmed thermometer.	Continue heating until a minimum internal temperature of 165°F is reached.
4. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Microwave & Convection Oven

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Items: Frozen, Boil-in-Bag Soups

Menu Items  
 (including but not Chili, Chili Cheese Dip & Maryland Crab limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Reheat > Hot Hold > Serve > Discard  
 CCP1 CCP2

HACCP Chart

Critical Control Points (CCPs)	Monitoring Procedures	Corrective Actions
1. Receive product frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store in freezer at 0°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if any product is contaminated or expired.
3. Heat soup to minimum internal temperature of 165°F for at least 15 seconds within 2 hours.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 165°F is reached. Discard if minimum internal temperature of 165°F is not reached in less than 2 hours.
4. Hot hold on steam table at minimum internal temperature of 135°F or higher.	Supervisor to monitor temperature with calibrated stem thermometer every four hours.	Discard if temperature of product is below 135°F for more than 4 hours, or if time out of temperature is unverifiable.
5. Serve/Discard	Supervisor to ensure product is discarded at end of the day.	Discard product.

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Gas Range or Microwave  
 CCP 2: Steam Table

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: **Pork Shanks**

Menu Items  
 (including but not Hog Hammer Feast limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Thaw > Reheat > Serve >

CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive fully cooked pork shanks frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store inside freezer at 0°F or lower	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Thaw inside refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below.	Discard if temperature is above 41°F for 2 or more hours, or if product is contaminated or expired.
4. Reheat to minimum internal temperature of 145° for at least 15 seconds.	Supervisor to check temperature taken at the center of the product with metal-stemmed thermometer.	Continue heating until a minimum internal temperature of 145°F is reached.
5. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Char Broiler

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: **Hamburger Patty**

Menu Items **Slamburgers. Burger Category: Classic, Cowboy, Black-n-Bleu, Chesapeake, Spicy Jack, Tailgate (including but not Burger, Maple Bacon Brunch Burger limited to):**

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Fresh > Store > Cook > Serve >

CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive hamburgers refrigerated at internal temperature of 41°F or lower.	Receiver to verify delivery truck and product temperature of 41°F or below. Check expiration dates and quality, and intact packaging.	Reject product that is over 41°F, or with signs of spoilage, damaged packaging, or expired dates.
2. Store in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and any product is contaminated or expired.
3. Cook to internal temperature of 155°F for at least 15 seconds.	Supervisor to check the temperature at the center of the product with metal-stemmed thermometer.	Continue cooking until a minimum internal temperature of 155°F is reached.
4. Serve.		
* Variation: Cooking beef as request by guests.	Consumption of raw or undercooked animal foods can increase the chance of contracting food borne illness.	Consumer advisory placed on the menu with asterisks placed next to the item.

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Char boiler

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Plant Based Beyond Burger

Menu Items: Spicy Leaf-Eater  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Thaw > Cook > Serve >

CCP1

HACCP Chart

Critical Control Points (CCPs)	Monitoring Procedures	Corrective Actions
1. Receive product frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store inside freezer at 0°F or lower	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Thaw inside refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at	Discard if temperature is above 41°F for 2 or more hours, or if product is contaminated or expired.
4. Cook to internal temperature of 165°F for at least 15 seconds.	Supervisor to check temperature at the center of the product with metal-stemmed thermometer.	Continue cooking until a minimum internal temperature of 165°F is reached.
5. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Flattop Griddle

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Philly Beef Steak

Menu Items Philly Cheesesteak  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Thaw > Cook > Serve >

CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store inside freezer at 0°F or lower	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Thaw inside refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at	Discard if temperature is above 41°F for 2 or more hours, or if product is contaminated or expired.
4. Cook to minimum internal temperature of 155°F for at least 15 seconds.	Supervisor to check temperature at the center of the product with metal-stemmed thermometer.	Continue cooking until a minimum internal temperature of 155°F is reached.
5. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Flattop Griddle

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: **Rockfish**

Menu Items **Blackened Rockfish Tacos**  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Thaw > Cook > Serve >

CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, , damaged packaging, or expired dates.
2. Store inside freezer at 0°F or lower	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Thaw inside refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below.	Discard if temperature is above 41°F for 2 or more hours, or if product is contaminated or expired.
4. Cook to minimum internal temperature of 145°F for at least 15 seconds.	Supervisor to check temperature at the center of the product with metal-stemmed thermometer.	Continue cooking until the minimum internal temperature of 145°F is reached.
5. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Flattop Griddle

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Crab Cake (using pasteurized crab meat)

Menu Items Maryland Crab Cake Sandwich, Crab Cake Duo  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Fresh > Store > Mix Ingredients > Cook > Serve >

CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product refrigerated at 41°F or lower.	Receiver to verify delivery truck and product temperature of 41°F or below. Check expiration dates and quality, and intact packaging.	Reject product that is over 41°F, or with signs of spoilage, damaged packaging, or expired dates.
2. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and any product is contaminated or expired.
3. Cook to minimum internal temperature of 145°F for at least 15 seconds.	Supervisor to check temperature at the center of the product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 145°F is reached.
4. Serve		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Convection Oven

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Steak

Menu Items Carne Asada Tacos, Carne Asada Bowl, Cheese Quesadilla with Carne Asada  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Thaw > Cook > Serve >

CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store inside freezer at 0°F or lower	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Thaw inside refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below.	Discard if temperature is above 41°F for 2 or more hours, or if product is contaminated or expired.
4. Cook to minimum internal temperature of 155°F for at least 15 seconds.	Supervisor to check temperature at the center of the product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 155°F is reached.
5. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Flattop Griddle

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Items: Frozen, Boil-in-Bag Beer Cheese Sauce

Menu Items Bavarian Pretzel Sticks, Chili Cheese Dip, Fat Tire Beer Cheesesteak, Loaded Tater Tots  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:



HACCP Chart

Critical Control Points (CCPs)	Monitoring Procedures	Corrective Actions
1. Receive product frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store in freezer at 0°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Cook to minimum internal temperature of 165°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 165°F is reached.
4. Hot hold on steam table at 135°F or higher.	Supervisor to monitor temperature with calibrated stem thermometer every four hours.	Discard if temperature of product is below 135°F for more than 4 hours, or if time out of temperature is unverifiable.
5. Serve/Discard	Supervisor to ensure product discard at	Discard Product.

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quantity of each unit):

- CCP 1: Gas Range
- CCP 2: Steam Table

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Frozen Breaded Appetizers

Menu Items: Mozzarella Sticks, Loaded Tater Tots  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:  
 Receive Frozen > Store > Cook > Serve >

CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store in freezer at 0°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Cook to minimum internal temperature	Supervisor to check temperature taken at	Continue cooking until minimum internal
4. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quantity of each unit):

CCP 1: Deep Fryer

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Frozen Fries (French, Sweet & Tots)

Menu Items French Fries, Sweet Potato Fries, Tater Tots  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Cook > Serve >

CCPI

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store in freezer at 0°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Cook to minimum internal temperature of 135°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 135°F is reached.
4. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Deep Fryer

Maryland Department of Health  
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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Cod Fish

Menu Items Beer Battered Fish & Chips, Spicy Baja Fish Tacos  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Thaw > Cook > Serve >

CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store inside freezer at 0°F or lower	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Thaw inside refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below.	Discard if temperature is above 41°F for 2 or more hours, or if product is contaminated or expired.
4. Cook to internal temperature of 145°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed	Continue cooking until minimum internal temperature of 145°F is reached.
5. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

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 Office of Food Protection  
 Plan Review Approval  
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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

CCP 1: Deep Fryer

Food Item: Salmon

(including but not Korean Salmon Bowl, Grilled Salmon Sandwich

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Thaw > Cook > Serve > Discard

CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store inside freezer at 0°F or lower	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Thaw inside refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below.	Discard if temperature is above 41°F for 2 or more hours, or if product is contaminated or expired.
4. Cook to internal temperature of 145°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed	Continue cooking until minimum internal temperature of 145°F is reached.
5. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Flattop Griddle

Maryland Department of Health  
 Office of Food Protection  
 Plan Review Approval  
 MDH # \_\_\_\_\_ Reviewed by J. H. Brown  
 Date 8/4/22 Approved Sheet 31 of \_\_\_\_\_

HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: **Green Leaf Lettuce, Chopped Romaine, Cabbage and Arcadian Salad Blend**

(including but not **All Salads, Burgers and Sandwiches**)

Flow diagram or descriptive narrative of the food preparation steps of the food item:



HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product refrigerated at 41°F or lower.	Receiver to verify delivery truck and product temperature of 41°F or below. Check expiration dates and quality, and intact packaging.	Reject product that is over 41°F, or with signs of spoilage, damaged packaging, or expired dates.
2. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, or if a product is contaminated or expired.
3. Prep: Wash hands before and after handling produce, clean and sanitize all work surfaces and utensils. Rinse produce by rinsing in colander in prep sink. Slice and chop produce with knife. Use gloves/utensils when handling raw produce raw.	Work with small portions of product at one time keeping out of Temperature Danger Zone of 41°F -135°F. Supervisor to observe food handler's safe food practices.	Discard if product is above 41°F or higher for more than 2 hours.
4. Cook Foods cooled from ingredients at ambient temperature are cooled to 41° F within 4 hours.	The supervisor is to check the internal temperature of the food at 2 hours, and if the required temperature is not met, again at 4 hours with a bimetallic stem or digital thermometer.	If the food is not 41° F or below at 2 hours, use shallow pans and ice water baths. Food that has not reached an internal temperature of 41° F or below within 4 hours will be discarded.
5. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the	Discard if temperature is above 41°F for 2 or more hours, and any product is
6. Serve		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

- CCP1: Refrigerated Sandwich unit
- CCP 2: Refrigerated Sandwich unit

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Pico de Gallo, Guacamole, House Slaw

Menu Items All Sides, Salads, Burgers and Sandwiches  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Fresh > Store > Prep > Cool > Store > Serve  
 CCP1 CCP2

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product refrigerated at 41°F or lower.	Receiver to verify delivery truck and product temperature of 41°F or below. Check expiration dates and quality, and intact packaging.	Reject product that is over 41°F, or with signs of spoilage, damaged packaging, or expired dates.
2. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, or if a product is contaminated or expired.
3. Prep: Wash hands before and after handling produce, clean and sanitize all work surfaces and utensils. Rinse produce by rinsing in colander in prep sink. Slice and chop produce with knife. Use gloves/utensils when handling raw produce.	Work with small portions of product at one time keeping out of Temperature Danger Zone of 41°F -135°F. Supervisor to observe food handler's safe food practices.	Discard if product is above 41°F or higher for more than 2 hours.
4. Cool: Foods cooled from ingredients at ambient temperature are cooled to 41° F within 4 hours.	The supervisor is to check the internal temperature of the food at 2 hours, and if the required temperature is not met, again at 4 hours with a bimetallic stem or digital thermometer.	If the food is not 41° F or below at 2 hours, use shallow pans and ice water baths. Food that has not reached an internal temperature of 41° F or below within 4 hours will be discarded.
5. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and any product is contaminated or expired.
6. Serve		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP1: Refrigerated Sandwich unit

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

CCP 2: Refrigerated Sandwich unit

Food Item: Raw Chicken Breast

Menu Items Buffalo Chicken Sandwich, Spicy Chicken Sandwich  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Thaw > Cook > Serve >

CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive chicken frozen at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store in freezer at 0°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Thaw inside refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below.	Discard if temperature is above 41°F for 2 or more hours, or if product is contaminated or expired.
4. Cook to minimum internal temperature of 165°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 165°F is reached.
5. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Deep Fryer

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 Office of Food Protection  
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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: **Pork BBQ**

Menu Items **Smoky Pork BBQ Sandwich, Smokehouse Pork Nachos**  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Thaw > Cook > Serve >

**CCP1**

**HACCP Chart**

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store inside freezer at 0°F or lower	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Thaw inside refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below.	Discard if temperature is above 41°F for 2 or more hours, or if product is contaminated or expired.
4. Cook to minimum internal temperature of 155°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 155°F is reached.
5. Serve.		

**Verification:** Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Flattop Griddle

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Frozen Cauliflower

Menu Items Buffalo Cauliflower  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Cook > Serve >

CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive individually quick frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store in freezer at 0°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Cook to internal temperature of 135°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 135°F is reached.
4. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Deep Fryer

Maryland Department of Health  
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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Fresh Brussel Sprouts

Menu Items Flash-Fried Brussels  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Fresh > Store > Cook > Serve >

CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product refrigerated at 41°F or lower.	Receiver to verify delivery truck and product temperature of 41°F or below. Check expiration dates and quality, and intact packaging.	Reject product that is over 41°F, or with signs of spoilage, damaged packaging, or expired dates.
2. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, or if product is contaminated or expired.
3. Cook to internal temperature of 135°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 135°F is reached.
4. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Deep Fryer

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Grilled Onions

Menu Items Philly Cheesesteak, Sandwiches, Burgers  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item: Serve  
 Receive Fresh > Store > Prep > Cool > Store > Cook>  
CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product refrigerated at 41°F or lower.	Receiver to verify delivery truck and product temperature of 41°F or below. Check expiration dates and quality, and intact packaging.	Reject product that is over 41°F, or with signs of spoilage, damaged packaging, or expired dates.
2. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, or if a product is contaminated or expired.
3. Prep: Wash hands before and after handling produce, clean and sanitize all work surfaces and utensils. Rinse produce by rinsing in colander in prep sink. Slice and chop produce with knife. Use gloves/utensils when handling raw produce.	Work with small portions of product at one time keeping out of Temperature Danger Zone of 41°F -135°F. Supervisor to observe food handler's safe food practices.	Discard if product is above 41°F or higher for more than 2 hours.
4. Cook: Foods cooled from ingredients at ambient temperature are cooled to 41° F within 4 hours.	The supervisor is to check the internal temperature of the food at 2 hours, and if the required temperature is not met, again at 4 hours with a bimetallic stem or digital thermometer.	If the food is not 41° F or below at 2 hours, use shallow pans and ice water baths. Food that has not reached an internal temperature of 41° F or below within 4 hours will be discarded.
5. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at	Discard if temperature is above 41°F for 2 or more hours, and any product is contaminated or expired.
3. Cook to internal temperature of 135°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 135°F is reached.
4. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Flattop Griddle

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: **Onion Straws**

Menu Items **Hog Hammer Feast, Cowboy Burger, Pulled Pork Sandwich**  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Fresh > Store > Prep > Cool > Store > Cook > Serve  
 CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product refrigerated at 41°F or lower.	Receiver to verify delivery truck and product temperature of 41°F or below. Check expiration dates and quality, and intact packaging.	Reject product that is over 41°F, or with signs of spoilage, damaged packaging, or expired dates.
2. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, or if a product is contaminated or expired.
3. Prep: Wash hands before and after handling produce, clean and sanitize all work surfaces and utensils. Rinse produce by rinsing in colander in prep sink. Slice and chop produce with knife. Use	Work with small portions of product at one time keeping out of Temperature Danger Zone of 41°F -135°F. Supervisor to observe food handler's safe food practices.	Discard if product is above 41°F or higher for more than 2 hours.
4. Cool: Foods cooled from ingredients at ambient temperature are cooled to 41° F within 4 hours.	The supervisor is to check the internal temperature of the food at 2 hours, and if the required temperature is not met, again at 4 hours with a bimetallic stem or digital thermometer.	If the food is not 41° F or below at 2 hours, use shallow pans and ice water baths. Food that has not reached an internal temperature of 41° F or below within 4 hours will be discarded.
5. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and any product is contaminated or expired.
3. Cook to internal temperature of 135°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 135°F is reached.
4. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Fryer

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: **Roasted Broccoli**

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Fresh > Store > Cook > Cool > Store > Reheat > Serve >  
 CCP1 CCP2 CCP3

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product refrigerated at 41°F or lower.	Receiver to verify delivery truck and product temperature of 41°F or below. Check expiration dates and quality, and intact packaging.	Reject product that is over 41°F, or with signs of spoilage, damaged packaging, or expired dates.
2. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, or if a product is contaminated or expired.
3. Cook to internal temperature of 135°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 135°F is reached.
4. Cool product from 135°F to 70°F in 2 hours and from 70°F to 41°F in the next 4 hours.	Supervisor to check temperatures using a clean, sanitized and calibrated stem thermometer, and monitor temperature every hour throughout cooling process.	Discard if product does not cool down to 70°F within 2 hours, or reheat to 165°F and start cooling procedure again. Additionally, discard if product does not cool down to 41°F within 6 hours total.
5. Store in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below.	Discard if product is above 41°F for more than 4 hours.
6. Reheat for immediate service.	Supervisor to regularly monitor reheating of product per specifications.	Continue cooking until hot.
7. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

- CCP 1: Oven
- CCP 2: Refrigerator
- CCP 3: Flattop Griddle

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

**Menu Items**      **Shrimp Basket**  
 (including but not  
 limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen >                      Store >                      Cook >                      Serve >  
 CCP1

**HACCP Chart**

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive individually quick frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store in freezer at 0°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Cook to internal temperature of 145°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 145°F is reached.
5. Serve.		

*Verification:* Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Deep Fryer

Maryland Department of Health  
 Office of Food Protection  
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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Frozen Fully Cooked Ribs

Menu Items  
 (including but not limited to): Old Bay BBQ Ribs

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Thaw > Reheat > Serve >  
 CCP1

HACCP Chart

Critical Control Points (CCPs)	Monitoring Procedures	Corrective Actions
1. Receive product frozen at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store in freezer at 0°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, or if product is contaminated or expired.
3. Thaw inside refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, or if any product is contaminated or expired.
4. Reheat to minimum internal temperature of 165°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until a minimum internal temperature of 165°F is reached.
5. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Microwave Oven & Char Broiler

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: **Funnel Cake Fries**

Menu Items **Funnel Cake Fries**  
 (including but not limited to):

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Cook > Serve >  
 CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive individually quick frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store in freezer at 0°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Cook to internal temperature of 145°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 145°F is reached.
4. Serve.		

**Verification:** Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Deep Fryer

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Frozen Desserts

Menu Items: Monkey Bread,  
 (including but not limited to): Cookie Lava  
 Sundae

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Cook > Serve >  
 CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive individually quick frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, , damaged packaging, or expired dates.
2. Store in freezer at 0°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and if product is contaminated or expired.
3. Cook to internal temperature of 145°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 145°F is reached.
4. Serve.		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Microwave Oven

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Ice Cream Scoop

Menu Items Desserts: Ice  
 (including but not Cream Sundae,  
 limited to): Monkey Bread,

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Frozen > Store > Serve >  
 CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive individually quick frozen from supplier at 0°F or lower.	Receiver to verify delivery truck and product temperature of 0°F or below. Check expiration dates and quality and for signs of thawing and refreezing.	Reject product that is over 0°F, or with signs of thawing and refreezing, damaged packaging, or expired dates.
2. Store in freezer at 0°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 0°F or below. Check expiration dates.	Discard if temperature is above 0°F for 2 or more hours, and if product is contaminated or expired.
3. Serve		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP1: Freezer

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Items: **Black Beans**

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Cook > Hot Hold > Serve > Discard  
 CCP1 CCP2

HACCP Chart

Critical Control Points (CCPs)	Monitoring Procedures	Corrective Actions
1. Cook beans to minimum internal temperature of 135°F for at least 15 seconds within 2 hours.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 135°F is reached.
2. Hot hold on steam table at minimum internal temperature of 135°F or higher.	Supervisor to monitor temperature with calibrated stem thermometer every four hours.	Discard if temperature of product is below 135°F for more than 4 hours, or if time out of temperature is unverifiable.
5. Serve/Discard	Supervisor to ensure product is discarded	Discard product.

*Verification:* Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.  
 Equipment utilized at each Critical Control Point (include type and quality of each unit):

- CCP 1: Gas Range
- CCP 2: Steam Table

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Items: Eggs

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive Fresh > Store > Cook > Serve >  
 CCP1

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product refrigerated at 41°F or lower.	Receiver to verify delivery truck and product temperature of 41°F or below. Check expiration dates and quality, and intact packaging.	Reject product that is over 41°F, or with signs of spoilage, damaged packaging, or expired dates.
2. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, or if product is contaminated or expired.
3. Cook to internal temperature of 145°F for at least 15 seconds.	Supervisor to check temperature taken at center of product with metal-stemmed thermometer.	Continue cooking until minimum internal temperature of 145°F is reached.
4. Serve.		
* Variation: Cooking egg as request by guests.	Consumption of raw or undercooked animal foods can increase the chance of contracting food borne illness.	Consumer advisory placed on the menu with asterisks placed next to the item.

**Verification:** Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.  
 Equipment utilized at each Critical Control Point (include type and quality of each unit):

CCP 1: Flat Top Griddle

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: **Blended Grains**

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Cook >                  Cool >                  Store >                  Reheat >                  Serve >  
 CCP1                  CCP2                  CCP3                  CCP4

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Cook to minimum internal temperature of 165°F for at least 15 seconds.	Supervisor to check temperature at the center of the product with metal-stemmed thermometer before serving.	Continue cooking until a minimum internal temperature of 165°F is reached.
2. Cool product from 135°F to 70°F in 2 hours and from 70°F to 41°F in another 4 hours.	Using a clean, sanitized and calibrated stem thermometer, supervisor to monitor temperature every hour throughout cooling process.	Discard if product does not cool down to 70°F within 2 hours, or reheat to 165°F and start cooling procedure again. Additionally, discard if product does not cool down to 41°F within 6 hours.
3. Store in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, and any product is contaminated or expired.
4. Reheat to a minimum internal temperature of 165°F within 2 hours.	Supervisor to check temperature taken at the center of the product with metal-stemmed thermometer before serving.	Continue cooking if temperature of 165°F is reached. Discard if 165°F is not reached within 2 hours.
5. Serve		

**Verification:** Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

- CCP 1: Gas Range
- CCP 2: Refrigerated Walk-In
- CCP 3: Refrigerated Walk-In
- CCP4: Microwave

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HACCP Plan Form

Facility: The Greene Turtle  
 Preparer: The Greene Turtle  
 Date: March, 2022

Food Item: Bacon

Flow diagram or descriptive narrative of the food preparation steps of the food item:

Receive > Store > Cook > Hold > Serve  
 CCP1 CCP2

HACCP Chart

<i>Critical Control Points (CCPs)</i>	<i>Monitoring Procedures</i>	<i>Corrective Actions</i>
1. Receive product refrigerated at 41°F or lower.	Receiver to verify delivery truck and product temperature of 41°F or below. Check expiration dates and quality, and intact packaging.	Reject product that is over 41°F, or with signs of spoilage, damaged packaging, or expired dates.
2. Store product in refrigerator at 41°F or lower.	Supervisor to regularly monitor accuracy of refrigeration thermometer and the internal temperature of the product at 41°F or below. Check expiration dates.	Discard if temperature is above 41°F for 2 or more hours, or if a product is contaminated or expired.
3. Cook to minimum internal temperature of 155°F for at least 15 seconds.	Supervisor to check temperature at the center of the product with metal-stemmed thermometer.	Continue cooking until a minimum internal temperature of 155°F is reached.
4. Hold: Place product in holding area until served or discarded. Record time set out, and product temperature. Set timer for discarding within 4 hours.	Supervisor to observe food handler's food safety practices. Log time and temperature of each item as it is removed from the oven and placed in holding area, and clearly mark time so that it can be discarded 4 hours after coming out of the oven.	Discard any contaminated product. Educate employees in safe food practices. Discard product after 4 hours of being held without temperature control.
5. Serve		

Verification: Managers Monitor Temperature Logs, and/or Observe temperature monitoring and calibration practices daily.

Equipment utilized at each Critical Control Point (include type and quality of each unit):

- CCP 1: Flattop Griddle
- CCP 2: Clock, timer

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