

[Example of Critical control point plan preparation] Refer to the example, categorize menus and prepare for how to check on the Critical control point form per menu.

[How to check]

Write what you do to reduce or not to multiply the number of bacteria to prevent food poisoning in your food preparation process for each menu.

- **How to serve cold** (Do not allow bacteria to multiply)
 ※ Whole fish or vegetables – Wash before use, to reduce the number of bacteria
- **How to make sure if foods are thoroughly heated** (Destroy bacteria)
- **How to cool foods quickly** (Do not allow bacteria to multiply)

Critical control point (example)

	Category	Menu (example)	How to check (example)
1st Group	Uncooked (Serve cool as refrigerated)	<ul style="list-style-type: none"> • Sashimi (Sushi) • Salad • Garnish vegetables 	<ul style="list-style-type: none"> • Fish shall be washed with running water before handling. Refrigerate them if not served immediately. Take them out of the refrigerator just before arrangement and serve them immediately after arrangement. • Vegetable shall be washed thoroughly and serve as soon as washed. • Refrigerate any ingredients if not served immediately. • Serve immediately after taken out of the refrigerator.
2nd Group	Cooked (Cook refrigerated ingredients and serve warm)	<ul style="list-style-type: none"> • Steaks • Grilled meat • Salisbury steaks • Yakitori 	<ul style="list-style-type: none"> • Check heat setting, heating time and meat juice. Touch and check appearance. • Cut in half to make sure how well it is cooked. • Check by measuring temperature in the center.
		<ul style="list-style-type: none"> • Fried meat (Tempura, fries, deep-fried chicken) 	<ul style="list-style-type: none"> • Check sound of frying oil, size of bubbles, and appearance. • Determine by oil temperature, frying time, quantity put in oil at once and appearance. • Quantity to put in fryer at once must be only up to ●. Set the temperature at ●°C and the timer for ●minutes.
		<ul style="list-style-type: none"> • Savory egg custard in bowls 	<ul style="list-style-type: none"> • Check heat setting, heating time and appearance (Open the lid, shake it, insert a skewer, etc.) • After cooking in a steamer for ● minutes, keep them in a Styrofoam container for ● minutes. Open the lid of the bowl that was placed where most difficult to heat and make sure it is hardened.
		<ul style="list-style-type: none"> • Oyakodon topping 	<ul style="list-style-type: none"> • Check heat setting, heating time, bubbles and appearance. • Check the color of chicken meat and hardness. • Soft boiled eggs – Use fresh eggs before expiration date. Do not peel the shells until ready to serve.
		<ul style="list-style-type: none"> • Dumplings 	<ul style="list-style-type: none"> • Set the heat setting at ●, put uncooked dumplings in the frying pan, cook for ● minutes and steam for ● minutes.
		<ul style="list-style-type: none"> • Stir-fried meat 	<ul style="list-style-type: none"> • Check the color of meat.
	<ul style="list-style-type: none"> • Yakiniku meat (to cook on the table) 	<ul style="list-style-type: none"> • If using frozen meat, do not serve meat as thawed halfway. • Set up an environment to make sure customers cook meats thoroughly, by placing postings, verbally advising customers and providing tongs for raw meat, etc. 	
	Cooked (Cook and keep heated)	<ul style="list-style-type: none"> • Simmered • Curry • Soup • Stew • Fried 	<ul style="list-style-type: none"> • Check bubbles and appearance. • Check heat setting, heating time and appearance. • Check the temperature of warmer.
3rd Group	Cooled after cooked, and reheat before serving	<ul style="list-style-type: none"> • Simmered • Stew • Curry • Soup • Sauces • Broth (warm) 	<p>Cool the food quickly after thorough cooking. When reheating, make sure to reheat thoroughly.</p> <ul style="list-style-type: none"> ◎ How to make sure thorough cooking ⇒ Refer to how to check for 2nd Group. • Check bubbles and appearance. ◎ How to cool quickly • Divide into small portions after cooking and refrigerate. • Ice bath the pot after cooking. Refrigerate the whole pot when cooled.
	Cooled after cooked	<ul style="list-style-type: none"> • Potato salad • Simmered egg • Chashu pork • Simmered pork • Sauce • Broth (cold) 	<p>Cool the food quickly after cooking and keep it in refrigerator until ready to serve. Serve as soon as taken out of the refrigerator.</p> <ul style="list-style-type: none"> ◎ How to make sure thorough cooking ⇒ Refer to how to check for 2nd Group. • Check bubbles and appearance. ◎ How to cool quickly • Divide or slice into small portions and refrigerate. • Divide into small portions after cooking and refrigerate. • Ice bath the pot after cooking. Refrigerate the whole pot when cooled.

Write specific numbers in ●

Prepared by (Signature)	Date of preparation	Year	Month	Day
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