

# Food Truck HACCP Plan

Hazard Analysis & Critical Control Points — Fillable Template

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## 1. Business Information

Business Name: \_\_\_\_\_ Permit / License #: \_\_\_\_\_

Owner / Operator: \_\_\_\_\_ Phone: \_\_\_\_\_

Truck Location(s): \_\_\_\_\_ Email: \_\_\_\_\_

Date Prepared: \_\_\_\_\_ Plan Version: \_\_\_\_\_

## 2. Product Description & Intended Use

Menu items covered by this plan: \_\_\_\_\_

Intended consumer: \_\_\_\_\_

## 3. Food Process Flow Steps

Step #	Process Step	Description / Notes

## 4. Hazard Analysis

Process Step	Hazard Type (B/C/P)	Hazard Description	Severity (H/M/L)	Likelihood (H/M/L)	Preventive Measure

B = Biological | C = Chemical | P = Physical | H = High | M = Medium | L = Low

## 5. Critical Control Points (CCPs) & Critical Limits

CCP #	Process Step	Hazard Controlled	Critical Limit

## 6. CCP Monitoring Procedures

CCP #	What to Monitor	How	Frequency	Who

## 7. Corrective Actions

CCP #	Deviation	Corrective Action	Responsible Person

## 8. Verification Activities

Equipment calibration schedule: \_\_\_\_\_

Internal review frequency: \_\_\_\_\_

Third-party audit schedule (if any): \_\_\_\_\_

## 9. Recordkeeping

Records maintained (check all that apply):

Temperature logs  Receiving logs  Cleaning / sanitizing logs  Corrective action logs  Supplier COAs

Record storage location: \_\_\_\_\_

Retention period: \_\_\_\_\_

Prepared by: \_\_\_\_\_

Date: \_\_\_\_\_

Approved by: \_\_\_\_\_

Date: \_\_\_\_\_

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