

Corrective Action Worksheet

Food Flow Step	Potential Problem	Potential Corrective Actions
Receiving		
Storing		
Preparing		
Cooking		
Holding		
Transporting		
Serving		
Cooling		
Reheating		
SOPs		

Corrective Action Worksheet

Sample

Food Flow Step	Potential Problem	Potential Corrective Actions
Receiving		
Storing		
Preparing		
Cooking		
Holding	Chicken temps at 130°	Reheat to 165° for 15 seconds.
Transporting		
Serving		
Cooling	Cooler went down over weekend, Deli turkey looks okay.	Throw it out.
Reheating		
SOPs		