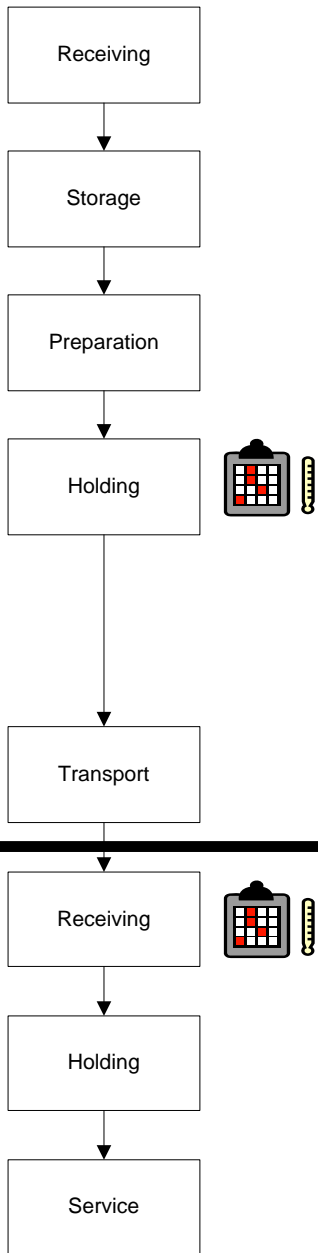


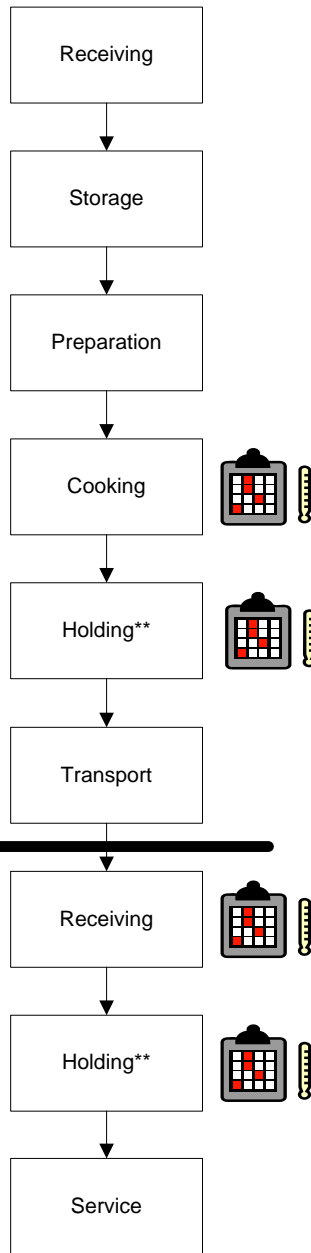
# Chart School Recipe Categories

Dan Henroid, MS, RD, CFSP

## NO COOK



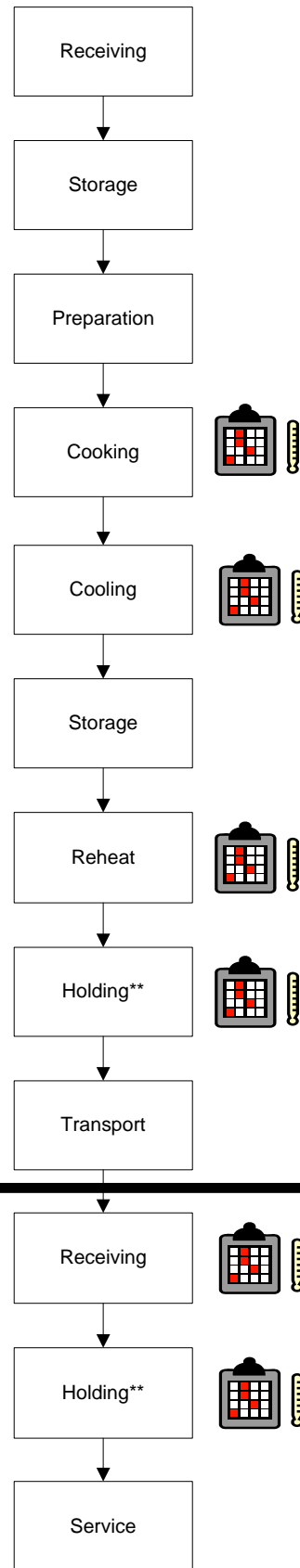
## SAME DAY SERVICE



**Contractor Responsibility**

**Charter School Responsibility**

## COMPLEX



\*\*This step may or may not be a CCP depending on the amount of time between previous CCPs and Service

Each charter school should work with their contractor to establish agreement about the responsibility for monitoring CCPs and CLs. Ideally this responsibility is part of the contract for services. The contractor is responsible for providing all documentation related to the HACCP-based food safety plan to the charter school upon request. Not all items marked will be CCPs depending on the amount of time and the particular food item. These food flows do not address leftovers.



Critical Control Point (CCP) with corresponding critical limit. Monitoring and documentation are required.