



LOGAN SQUARE KITCHEN EST. 2006

INVIGORATING FOOD SYSTEMS



Reduced-Oxygen Packaging

Regulations

- Reg's require all retail operations have approved HACCP plans in place for vacuum packaging, sous vide and cook chill processing
- Operations must submit HACCP plans to local authority for approval
- Operating without approval risks product destruction, halt of vac pack use
- Code references – for google
 - FDA 3-502.12
 - FDA 8-201.14
 - Adopted by all state and local health depts

HACCP Services Menu – anywhere in USA

- **Road Map to approval, \$350:** You tell us what you do, and where you are, and we provide local HACCP requirements and how to get approved
- **Code changes, \$350:** When Health Depts update code, LSK trains you and shows you where your plan needs updating. (LSK-client docs auto-update).
- **HACCP plan review, \$850:** You need your HACCP plan reviewed before submission to regulators. Includes road map. Without road map? \$650
- **HACCP Plan, \$3,800:** Turnkey, for all ROP activities in your operation: LSK writes your plan, submits to local regulators, secures approval, and delivers HACCP plan to you. Without regulatory approval? \$3,000
- **HACCP training, \$350 per person,** see website for dates/registration
- **HACCP private class– \$3,000+travel** (up to 20 students) fulfills code-training requirement, 2-day course
- **HACCP Plans—other processes—quotes provided upon request.**

Contact

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See full menu of services at <http://logansquarekitchen.com>

