



LOGAN SQUARE KITCHEN EST. 2006

INVIGORATING FOOD SYSTEMS



LSK HACCP Fees

regs apply anywhere in USA (updated 12/19/23)

- **VacPack-ROP-sous vide turnkey, \$3,800:** LSK writes your plan, submits to local regulator, secures approval, and delivers HACCP binder & editable electronic files. 2 payments: \$1500 to start work, \$1800 to deliver.
- **Charcuterie turnkey, \$4,200:** Includes both ground and intact, whole muscle meats. LSK submits to local regulator, secures approval, and delivers HACCP binder & editable electronic files.
- Other HACCP plans/processes? Contact for quote. Typically, \$3500-\$5500.
- Discount for multiple plans? Sorry, no.
- **Wholesale/CPG's \$4200-\$5500.** Price varies based on number of SOPs needed in your FDA Food Safety Plan. FDA requires Food Safety Plan written by a certified PCQI. Zina Murray is one.
- **HACCP Plan template, \$600:** Editable, formatted documents, ready to complete and maintain. Includes up to 4 monitoring logs. SOP templates, \$250 each: editable format, HACCP-based. Includes an hour of support to get started.
- **HACCP plan review or coaching, \$200 per hour:** You write your plan, LSK reviews before submission to regulators or auditors. Typically 2-4 hours if it's your first time writing a plan.
- HACCP training, **\$395** per person, online or in-person, see website for latest.
- **HACCP private class— \$395 per person, 8-student minimum if outsiders can attend. If cannot allow outside students, class minimum is . Larger classes? Volume discounts available, travel fees may apply.**
- **Plan updates, \$500:** (LSK-written plans only) When Code changes, LSK alerts clients, updates plan upon client confirm, and delivers/reviews w/Chef-team.

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 3-502.11 – variance requirement
 - FDA 3-502.12 – ROP and sous vide
 - FDA 8-201.14 – contents of HACCP plan

Contact

Owner Zina Murray, 773-550-9642
zina@logansquarekitchen.com

HACCP instructor & plan writer

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

