WORKSHEET 2.13

The Tray at Eleven at Night

Subchapter 2.13 · case in the book: Honolulu

When food in your kitchen misses a limit at eleven at night, who decides what happens to it, and on what evidence, other than who answers the telephone?

This worksheet turns the tools of the subchapter into a form you can fill in. The texts come from the book; the empty columns are for your own property. Adapt it before use: an unadapted checklist is exactly what the book warns against.

Practical application: what to do in your property

Step (from the book)	Done?	What we found / owner
Week 1: Review the fourteen deviations; identify the CCP release		
Week 2–3: Write the decision column for every limit and criterion		
Week 3: Designate sous-chefs on duty as decision-makers within the rule		
Week 4: Brief the brigade; individual training on the CCP rule		
Month 2: Revise the deviation log to require cause and decision basis		
Monthly: Read the log by cause; corrective actions; trends to review		

These steps are the book's method, not requirements of ISO 22000. Evidence can take whatever form suits the property; a separate document is needed only where an applicable requirement, or the property's own system, makes it necessary.

Verification Pact: what is believed, tested against the standard

What is commonly believed	What actually holds	Our position
"Correction and corrective action are the same thing."	No. Corrections deal with the product and process; corrective actions deal with the cause.	
"If it looks and smells fine, it can be used."	No. Release after an OPRP failure requires specified evidence other than the failed monitoring.	
"The chef can decide to serve food after a CCP failure."	No. Products affected by a missed critical limit must not be released; they are reprocessed, redirected or destroyed.	
"Every deviation needs a root cause analysis."	No. The need for corrective action must be evaluated; trends must be reviewed.	

What is commonly believed	What actually holds	Our position
“Discarding everything is always the right answer.”	Not necessarily. The standard allows reprocessing and, for OPRPs, release on evidence. Discarding safe food has its own costs.	
“Deviation records are for the auditor.”	No. They are the basis for trend review and corrective action.	

Common mistakes: a self-check

Mistake (from the book)	Present here?	Action / owner
Writing “evaluate product” with no criteria		
Leaving the decision to whoever answers the phone		
Releasing CCP-affected product on appearance		
Treating each deviation in isolation		
Discarding or keeping depending on who is on duty		
Recording decisions without their basis		

Operative synthesis

- **For each limit and criterion, is the decision-maker named? (Team leader): Extended hazard control plan**
- **Is the evidence for release defined for each OPRP criterion? (Team leader): Release criteria**
- **Does every cook know that CCP-affected product is never served as it is? (Chef): Training records; station questions**
- **Is the deviation log read monthly by cause? (Team leader): Monthly summaries**
- **Did the last recurring cause lead to a corrective action that worked? (General manager): Corrective action and subsequent log**
- **Who decides about food that misses a limit at night?: The sous-chef on duty, using a written rule**
- **When did we last serve food after a CCP failure?: Never, and the log shows it**
- **What is the most common cause of deviations this quarter?: A named cause, with a corrective action**

Action plan for our property

Action	Owner	Due	How we will know it worked

Source: Francesco Dore, The Helm and the Lens, Volume 6a «The Helm», subchapter 2.13. Edizioni Effedore, 2026. Clause references are paraphrased; this sheet does not reproduce the text of ISO 22000. It is not legal advice: food law is that of the place where the property operates.