

HACCP / Food Safety Plan Builder

Food Service, Restaurants & Cloud Kitchens

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces a HACCP-based food-safety plan — hazard analysis, critical control points, limits, monitoring and corrective actions across the kitchen flow. Use it to build a systematic food-safety system. For general FSSAI use the FSSAI Compliance Guide.

Purpose of this tool & output

Build a HACCP food-safety plan

How the output is used

Use the builder to build a HACCP food-safety plan with critical control points.

Important cautions

HACCP focuses control on the critical temperature/time points (cooking, cooling, holding, reheating, cold storage) that cause food-borne illness — monitor and record them. This is a framework to adapt with a food-safety professional; certification has formal requirements. Combine with GHP prerequisites.

Companion documents

- FSSAI Food Safety Compliance Guide
- Kitchen Hygiene & Cleaning SOP
- Food Handler Training Program (FoSTaC)
- Pest Control & Prevention Plan
- Food Safety Self-Audit Tool
- Allergen Management & Labelling

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.