



**Form G: Sprouting Seeds or Beans  
Hazard Analysis Critical Control Point (HACCP) Checklist**

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Facility Name: \_\_\_\_\_ Date: \_\_\_\_\_  
Applicant: \_\_\_\_\_ Applicant title: \_\_\_\_\_  
Applicant email: \_\_\_\_\_ Applicant phone: \_\_\_\_\_  
Person in charge of HACCP process: \_\_\_\_\_

**Before a plan may be approved, a food establishment must have a satisfactory inspection history.**

This checklist must be complete before you submit your application.

- Variance request.
- List of the types of seeds or beans being sprouted in the food establishment
- An accurate, step-by-step food flow description of how each type of seed or bean is sprouted. See example, page 3.
- Identification of the most important food safety control(s) for each process. Each of these important food safety controls is called a Critical Control Point (CCP). CCPs for sprouts usually include seed treatment, germination, harvesting, and storage & display of sprouts.

**For each Critical Control Point:**

- Identify acceptable levels, called Critical Limits. **Critical Limits must be things you can measure.** Examples are seed treatment (10 minute soak in 20,000 ppm calcium hypochlorite), germination (0 cfu of Salmonella and E. coli O157:H7 when testing irrigation water), harvesting (no bare hand contact)
- Describe how the Critical Limits will be measured. Include who will measure, how they will measure and when they will measure.
- Who will verify that the measurements and procedures are correctly documented and followed? How often will this be done?
- What are the actions taken by the person in charge if the critical limits for each CCP are not met? Corrective actions need to be specific to the critical limit.
- Include samples of the forms that will be used to keep track of the measurements, verify the procedures are correct and record corrective actions when critical limits are not met. A single form could be used for all.

- Standard Sanitation Operating Procedures (SSOP) including procedures prohibiting bare hand contact with ready-to-eat foods, ill food-worker restrictions, handwashing protocols and how cross-contamination will be prevented during each step in the process. Include descriptions of how equipment is cleaned and sanitized, and how often in the process equipment is cleaned.
- Procedure showing how the irrigation water from each batch of germinating spouts is tested. There is a zero tolerance for Salmonella and E. coli O157:H7 in raw sprouts.
- Provide food safety training plan to teach employees and supervisors how to perform the steps in this process, how to use necessary equipment, how to verify critical limits have been met, and how to implement corrective actions. Employees need to sign off on the training plan.
- Include a statement that an approved, signed copy of the plan will be kept on the premises for review by the Snohomish County Health Department. Also include a statement that the Snohomish County Health Department will be informed in advance of any significant changes in the process that may affect the accuracy or effectiveness of the plan.

**I certify that all of the information submitted is accurate to the best of my knowledge. The operation complies with Washington State Retail Food Code.**

**I understand that failure to comply with this plan and/or falsification of monitoring records is a violation of the Washington State Retail Food Code WAC 246-215 and may result in enforcement action.**

Applicant Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

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**Environmental Health Division**

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## Sample Seed Sprouting Food Flow

Alfalfa seeds received



Seeds stored



Seeds sanitized



Germinated



Harvested



Refrigerated