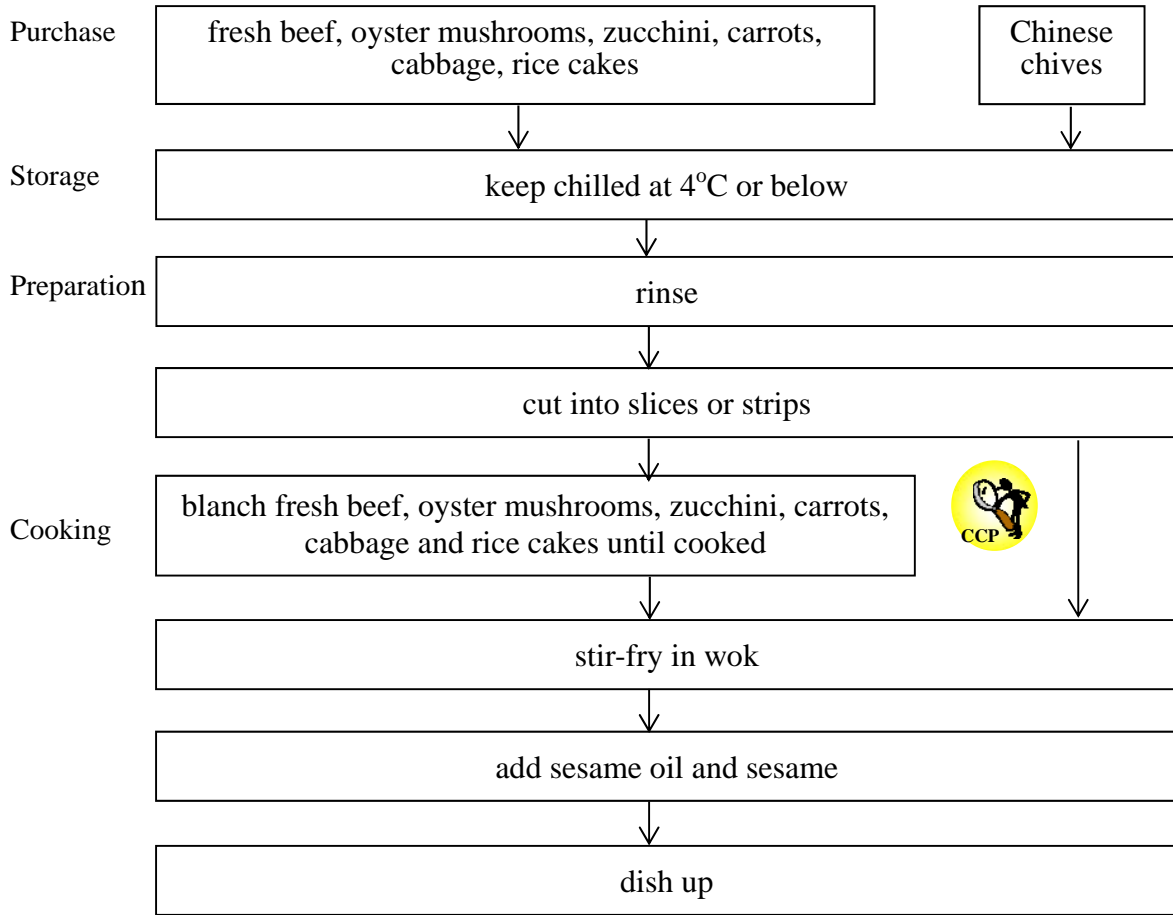


**Production Process**



**Critical Control Point (CCP)**

*It is a step or procedure in a food manufacture process at which control can be applied and as a result, food safety hazard can be prevented or eliminated.*



**There is one Critical Control Point in the production of Korean Rice Cakes with Hot and Spicy Beef**

- *Blanch the ingredients until cooked to ensure that all ingredients (including rice cakes) are cooked thoroughly before consumption.*