

FOOD SAFETY RISK ASSESSMENT

FOR

Street Crepes

Membership Number **7358**

Responsible Person - **Joe Wright**

This includes a prep kitchen

Food Types	Equipment	Creation / Next Renewal Date
American Cuisine, Baked / Jacket Potatoes, Breakfast, Coffee Specialist, Crepes / Pancakes, Full English Breakfast, Ice Cream, Pie Specialist, Pie, Mash, Liquor, Tea Specialist, Vegetarian / Vegan	Bains Marie, Crepe, Pancake Rings, Freezer, Fridge, Griddle, Hot Water Heater (plumbed in), Knives and chopping boards, Water Boiler	Creation: 25/Jan/2018 Next Renewal Date: 25/Jan/2019

This Hazard Analysis is based on HACCP principles in order to comply with The Food Safety and Hygiene (England) Regulations 2013 and similar regulations in Wales and Scotland.

All hazards have been defined as either Control Points (CP's) or Critical Control Points (CCP's). The hazards shown as CCP's require particular attention and monitoring as they represent the biggest risk to public health & safety.

The Analysis has two parts:

- The process flow diagram
- An analysis for each of the hazard highlighted by the process flow diagram from the point of purchase through to handing to a customer

Any questions related to this assessment should be addressed to the owner in the first instance

This should be inserted in Section 1 of your Due Diligence Folder

Collection from Suppliers

(Frozen i.e. kept in the freezer, Ambient i.e. not chilled or frozen, Chilled i.e. kept in the fridge or chiller)



Delivery by Suppliers

(Ambient i.e. not chilled or frozen)



Storage

(Frozen i.e. kept in the freezer, Ambient i.e. not chilled or frozen, Chilled i.e. kept in the fridge or chiller)



Defrosting

(Defrosting high risk foods, Defrosting low risk foods)



Transport

(Freezers (e.g. freezer van or separate freezer in a van), Fridges and cool boxes (e.g. fridge van or separate fridge/cool box in a van), Ambient transport (e.g. in a trailer or van))



Preparation

(Preparation of both ready to eat and raw foods)



Cooking

(Cooking low risk eg) ambient stable products, jacket potatoes, doughnuts)



Hot Holding

(I use hot holding as part of my business process)



Reheating

(I reheat food as part of my business process)



Serving

(Serving of Food)



Collection from Suppliers

(Frozen i.e. kept in the freezer, Ambient i.e. not chilled or frozen, Chilled i.e. kept in the fridge or chiller)



Delivery by Suppliers

(Frozen i.e. kept in the freezer, Ambient i.e. not chilled or frozen, Chilled i.e. kept in the fridge or chiller)



Storage

(Frozen i.e. kept in the freezer, Ambient i.e. not chilled or frozen, Chilled i.e. kept in the fridge or chiller)



Defrosting

(Defrosting high risk foods, Defrosting low risk foods)



Transport

(Freezers (e.g. freezer van or separate freezer in a van), Fridges and cool boxes (e.g. fridge van or separate fridge/cool box in a van), Ambient transport (e.g. in a trailer or van))



Preparation

(Preparation of ready-to-eat foods only, Preparation of raw foods only, Preparation of both ready to eat and raw foods)



Cooking

(Cooking low risk foods, e.g. ambient, stable products, Cooking high risk foods)



Cooling

(Cooling Low Risk Foods, Cooling High Risk Foods, Cooling Uncured Joints of Meat, Cooling Cured Joints of Meat)



Hot Holding

(I use hot holding as part of my business process)



Reheating

(I reheat food as part of my business process)



Serving

(Serving of food)

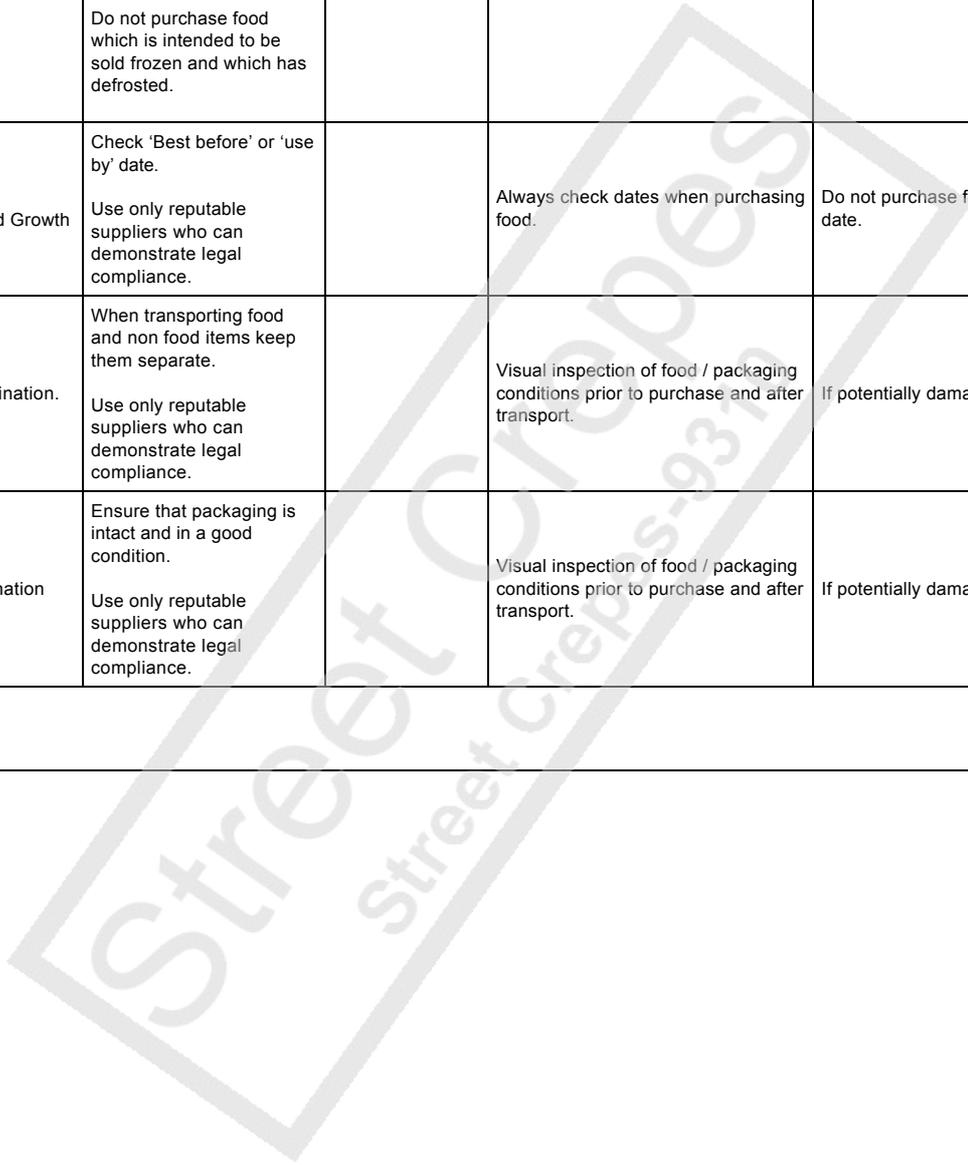


Collection from Suppliers

Frozen Products

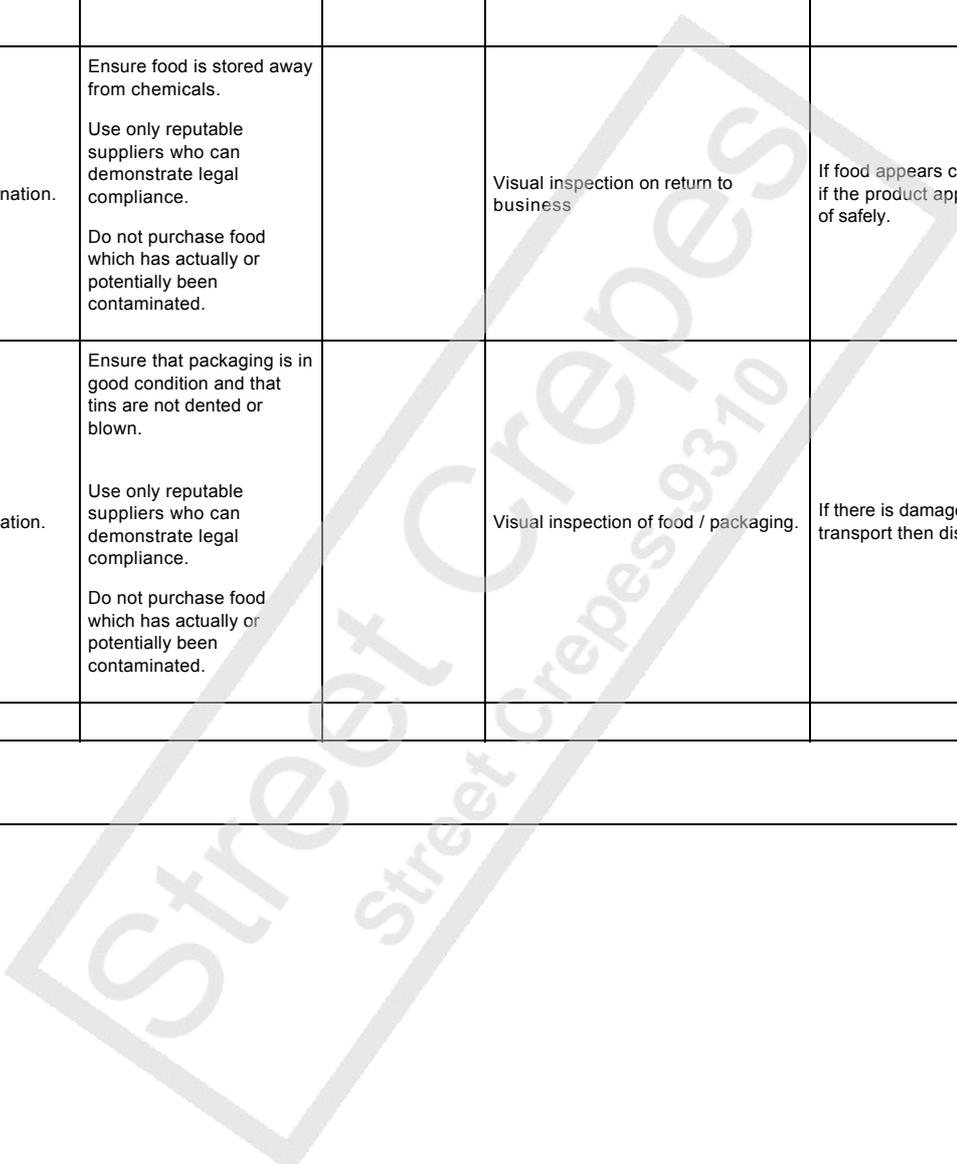
 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Microbiological Contamination and Growth.	<p>When transporting frozen food use a temperature controlled storage such as cool bags / boxes or refrigerated vehicles and aim to maintain a temperature of -18°C.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p> <p>Do not purchase food which is intended to be sold frozen and which has defrosted.</p>	Food to be maintained in a frozen state	Undertake visual/physical checks on food on arrival at destination or check temperature of food with probe thermometer	If food has defrosted, either refrigerate, cook immediately or dispose of.
Microbiological Contamination and Growth	<p>Check 'Best before' or 'use by' date.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p>		Always check dates when purchasing food.	Do not purchase food beyond its 'use-by' or 'best before' date.
Chemical Contamination.	<p>When transporting food and non food items keep them separate.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p>		Visual inspection of food / packaging conditions prior to purchase and after transport.	If potentially damaged or contaminated dispose of safely.
Physical Contamination	<p>Ensure that packaging is intact and in a good condition.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p>		Visual inspection of food / packaging conditions prior to purchase and after transport.	If potentially damaged or contaminated dispose of safely.

Notes



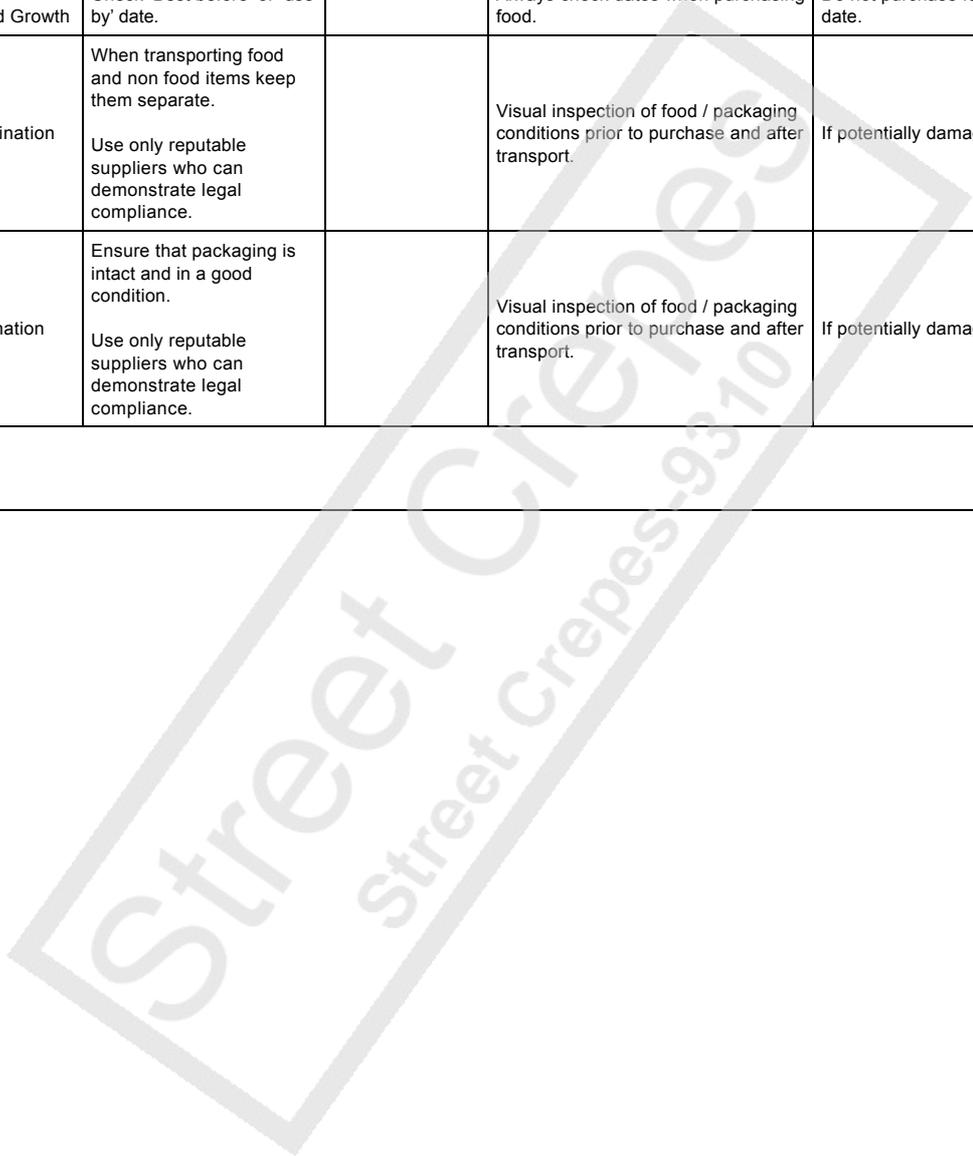
Ambient Products

⚠ Hazard	🛡 Controls	Critical Controls	🖥 Monitoring Procedures	✅ Corrective Actions
Microbiological Contamination	<p>Keep raw and ready to eat products separate.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p> <p>Do not purchase food which has actually or potentially been contaminated.</p>		Visual inspection on return to business.	If ready to eat, ambient products have been compromised and exposed to bacterial contamination from raw products, dispose of affected foods.
Chemical Contamination.	<p>Ensure food is stored away from chemicals.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p> <p>Do not purchase food which has actually or potentially been contaminated.</p>		Visual inspection on return to business	If food appears contaminated or has a chemical odour, or if the product appears damaged then isolate and dispose of safely.
Physical Contamination.	<p>Ensure that packaging is in good condition and that tins are not dented or blown.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p> <p>Do not purchase food which has actually or potentially been contaminated.</p>		Visual inspection of food / packaging.	If there is damage that is likely to affect products after transport then dispose of them.
Notes				



Chilled Products

⚠ Hazard	🛡 Controls	Critical Controls	🖥 Monitoring Procedures	✅ Corrective Actions
Microbiological Contamination and Growth.	When transporting foods keep raw and ready-to-eat products separate. Use only reputable suppliers who can demonstrate legal compliance.		Visual checks to ascertain separation is being carried out.	If ready to eat foods have been contaminated by raw foods they should be disposed of safely.
Microbiological Contamination and Growth	When transporting chilled food use temperature controlled storage, such as cool bags / boxes or refrigerated vehicles.	High risk chilled food temperature must be maintained at 8°C or less	Check and record chilled food temperatures in recording diary on return to premises.	If high risk chilled food temperature has risen above 8°C then it must be disposed of.
Microbiological Contamination and Growth	Check 'Best before' or 'use by' date.		Always check dates when purchasing food.	Do not purchase food beyond its 'use-by' or 'best before' date.
Chemical Contamination	When transporting food and non food items keep them separate. Use only reputable suppliers who can demonstrate legal compliance.		Visual inspection of food / packaging conditions prior to purchase and after transport.	If potentially damaged or contaminated dispose of safely.
Physical Contamination	Ensure that packaging is intact and in a good condition. Use only reputable suppliers who can demonstrate legal compliance.		Visual inspection of food / packaging conditions prior to purchase and after transport.	If potentially damaged or contaminated dispose of safely.
Notes				



Delivery by Suppliers

Ambient Products

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Microbiological, Physical and Chemical Contamination.	Use only reputable suppliers who can demonstrate legal compliance.		Visual checks on food and packaging condition prior to taking into stock. Check food is within its 'best before' or 'use by' date.	If damage affects products then isolate, notify and return to supplier. If out of date then isolate, notify and return to supplier.

Notes



Storage

Frozen Storage

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Microbiological Contamination	<p>Do not keep food beyond its best before date. Mark stock with date put into freezer.</p> <p>Check and record freezer temperature daily in recording diary.</p> <p>Freezer temperature to be maintained between -18 °C and -22 °C.</p>		<p>Check dates on products in freezer daily to ensure stock rotation is carried out.</p> <p>Check temperature diary on a daily basis to ensure equipment is functioning correctly.</p>	<p>If frozen food is found to be defrosting then it should either be defrosted and used the same day or discarded.</p> <p>If food is found completely defrosted for an undetermined amount of time it should be disposed of.</p> <p>Repair or replace freezer.</p>
Physical Contamination	Keep food protected from physical contamination at all times.		Visual checks.	Dispose of any actually or potentially contaminated food.

Notes

Ambient Storage

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Microbiological Contamination	Keep raw and ready to eat products separate.		Visual inspection.	If ready to eat, ambient products have been compromised and exposed to bacterial contamination from raw products, dispose of affected foods.
Chemical Contamination.	Ensure food is stored away from chemicals.		Visual inspection of dry store area.	If food appears contaminated or has a chemical odour, or if the product appears damaged then isolate and dispose of safely.
Physical Contamination.	<p>Ensure that packaging is in good condition and that tins are not dented or blown.</p> <p>Pest control procedure and programme.</p>		<p>Visual inspection of food / packaging.</p> <p>Pest control records and visual inspection of premises and products.</p>	<p>If there is damage that is likely to affect products then dispose of them.</p> <p>If food appears to be contaminated or damaged by pests then isolate and dispose of safely.</p> <p>Contact pest control contractor.</p>

Notes

Chilled Storage

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Microbiological Contamination and Growth	<p>High risk foods to be kept at or below 8°C</p> <p>Check and record fridge temperatures 3 times daily in Daily Recording Diary.</p>	Fridge temperature to be maintained at 8°C or less.	Check daily recording diary on a daily basis to ensure checks are carried out and equipment is functioning correctly.	<p>If high risk chilled food temperature has risen above 8°C for one period of less than 4 hours then it can be returned to a storage temperature of 8°C or less until it is sold, used immediately or disposed of.</p> <p>If the products have been above 8°C for more than one period of 4 hours then they must be disposed of.</p> <p>If you use the 4-hour rule this must be documented in your daily diary and food can only have one period of up to 4 hours above 8°C.</p>
Microbiological Contamination and Growth	Keep raw and ready to eat foods apart. Foods should be covered and raw food stored below ready to eat products.		Visual checks on fridges daily.	If ready to eat foods comes into contact with raw foods it will potentially be contaminated and should be disposed of safely.
Microbiological Contamination and Growth	Check 'Best before' or 'use by' date.	Do not use food beyond its use by date.	Visual checks and stock rotation.	Dispose of any food beyond its 'best before' or use by date.
Physical Contamination.	Ensure that packaging is in a good condition and food is protected against contamination.		Visual inspection of food / packaging.	If there is damage that is likely to affect products then dispose of them.
Chemical Contamination.	Ensure foodsafe cleaning products are used following manufacturer's instructions.		Spot checks on cleaning practices by staff.	<p>If food comes into contact with chemicals then dispose of safely.</p> <p>If cleaning products are not foodsafe ensure they are changed for a more suitable product.</p>

Notes

Defrosting

Defrosting High Risk Foods

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Physical and Chemical Contamination.	Ensure foods are protected against contamination at all times and stored away from chemicals.		Visual checks on products being defrosted.	Dispose of any foods that have actually or potentially been contaminated.
Microbiological Contamination and Growth.	<p>Defrost products in the fridge ensuring any raw products are stored below ready to eat ones.</p> <p>If you cannot defrost food in the fridge you should note the reason why in your daily diary and then choose one of the following safe methods:</p> <ul style="list-style-type: none"> - Running under cold water (but this should not be used for defrosting raw meat unless the meat is in a sealed packet/container) - At room temperature, protected against contamination minimising the time the product(s) is/are at an ambient temperature and place in fridge as soon as possible - In the microwave using the correct 'defrost' setting 		<p>Check fridge to ensure products are correctly stored.</p> <p>Visual checks to ensure products are not left at an ambient.</p>	Re-arrange items in the fridge if required and dispose of any ready-to-eat foods that have actually or potentially been contaminated.

Notes

Defrosting Low Risk Foods

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Microbiological, Physical and Chemical Contamination.	Ensure foods are protected against contamination at all times and stored away from chemicals.		Visual checks on products being defrosted.	Dispose of any foods that have actually or potentially been contaminated.

Notes

Transport

Frozen Transport

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological Contamination	Use separate containers for transporting raw and ready to eat food		Visual checks to ensure that foods are kept separate during the transport	Dispose of any potentially or actually contaminated products
	Frozen transport temperature to be maintained between -18 °C and -22 °C	Food to be frozen on arrival.	Check temperature on loading and unloading.	If frozen food is found to be defrosting then it should either be defrosted and used the same day or discarded. If food is found completely defrosted for an undetermined amount of time it should be disposed of
Physical Contamination.	Ensure products are protected against physical contamination during transport by covering them.		Visual checks to ensure food products are suitably covered and protected against physical contamination.	Dispose of any potentially or actually contaminated products.
Chemical Contamination.	Keep chemicals away from food during transport.		Visual checks to ensure food products are not stored with chemicals during transportation.	If there is any sign of chemical contamination dispose of food safely and review processes and storage of chemicals.

Notes

Chilled Transport

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological Contamination and growth.	Use separate containers for raw and ready to eat food.		Visual checks to ensure that foods are kept separate during the transport.	Dispose of any potentially or actually contaminated products.
Microbiological Contamination and growth for chilled food.	Keep chilled foods at or below 8°C.	Keep high risk chilled food at or below 8°C.	Take temperature on loading at preparation premises/storage premises and also when unloading at site.	If on arrival at site chilled food temperature has risen above 8°C it must be disposed of.
Physical Contamination.	Ensure products are protected against physical contamination during transport by covering them.		Visual checks to ensure food products are suitably covered and protected against physical contamination.	Dispose of any potentially or actually contaminated products.
Chemical Contamination.	Keep chemicals away from food during transport.		Visual checks to ensure food products are not stored with chemicals during transportation.	If there is any sign of chemical contamination dispose of food safely and review processes and storage of chemicals.

Notes

Ambient Transport

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological Contamination and growth.	Use separate containers for raw and ready to eat food.		Visual checks to ensure that foods are kept separate during the transport.	Dispose of any potentially or actually contaminated products.
Physical Contamination.	Ensure products are protected against physical contamination during transport by covering products.		Visual checks to ensure food products are suitably covered and protected against physical contamination.	Dispose of any potentially or actually contaminated products.
Chemical Contamination.	Keep chemicals away from food during transport.		Visual checks to ensure food products are not stored with chemicals during transportation.	If there is any sign of chemical contamination dispose of food safely and review processes and storage of chemicals.

Notes

Preparation

Preparation of ready to eat AND raw foods

⚠ Hazards	🛡 Controls	Critical Limit	📺 Monitoring	✅ Corrective Action
Microbiological Contamination.	Where possible use separate areas and staff for handling raw and ready to eat products.		Visual checks to ensure correct preparation areas are used.	Dispose of any potentially or actually contaminated products. Retrain staff on correct procedures
Microbiological Contamination.	If it is not possible to have separate work areas for raw and ready to eat foods then separate chopping boards must be used as the food contact surface (not the worktop itself). The dual use work area must be cleaned and disinfected between preparation of raw and ready to eat foods.	Disinfectant used must comply with BSEN: 1276 OR 13697.	Visual checks to ensure cleaning is undertaken between tasks and separate, dedicated chopping boards are used for raw and ready to eat products.	Dispose of any potentially or actually contaminated products. Retrain staff on correct procedures.
Microbiological Contamination.	Use separate equipment and utensils for raw and ready to eat food.		Visual checks to ensure that foods are kept separate and separate equipment/utensils are used during the preparation process.	Dispose of any potentially or actually contaminated products. Retrain staff on correct procedures.
Microbiological Contamination.	Sanitise equipment and sinks between processes.		Visual check to ensure correct sinks are used for correct tasks.	Dispose of any potentially or actually contaminated products. Review or retrain as necessary.
Microbiological Contamination.	Ensure all food handlers are aware of their personal hygiene requirements.		Visual checks of all food handlers.	Dispose of any potentially or actually contaminated products. Review or retrain as necessary.
Microbiological Contamination.	Wash raw fruit and vegetables thoroughly in a dedicated food wash sink or in general sink and ensure sink cleaned and disinfected before and after use.		Visual checks to ensure raw fruit and vegetables are washed in correct place.	Dispose of any potentially or actually contaminated products. Review or retrain as necessary.
Microbiological growth.	Limit time high risk food is above 8°C		Visually monitor.	Dispose of any high risk chilled products left at ambient for more than 1 hour. Review or retrain as necessary. Change process if necessary.
Physical Contamination.	Ensure preparation area and equipment are maintained in a sound condition.		Daily visual checks of condition of preparation area and equipment.	Repair any deterioration to preparation areas and replace damaged equipment. Dispose of any potentially or actually contaminated products.
Chemical Contamination.	Keep chemicals away from food. Cover / put away food when cleaning.		Spot checks to ensure staff are following correct procedure.	If there is any sign of chemical contamination dispose of food safely and review processes and storage of chemicals.
Notes				

Cooking

Cooking low risk ambient stable products, jacket potatoes, doughnuts

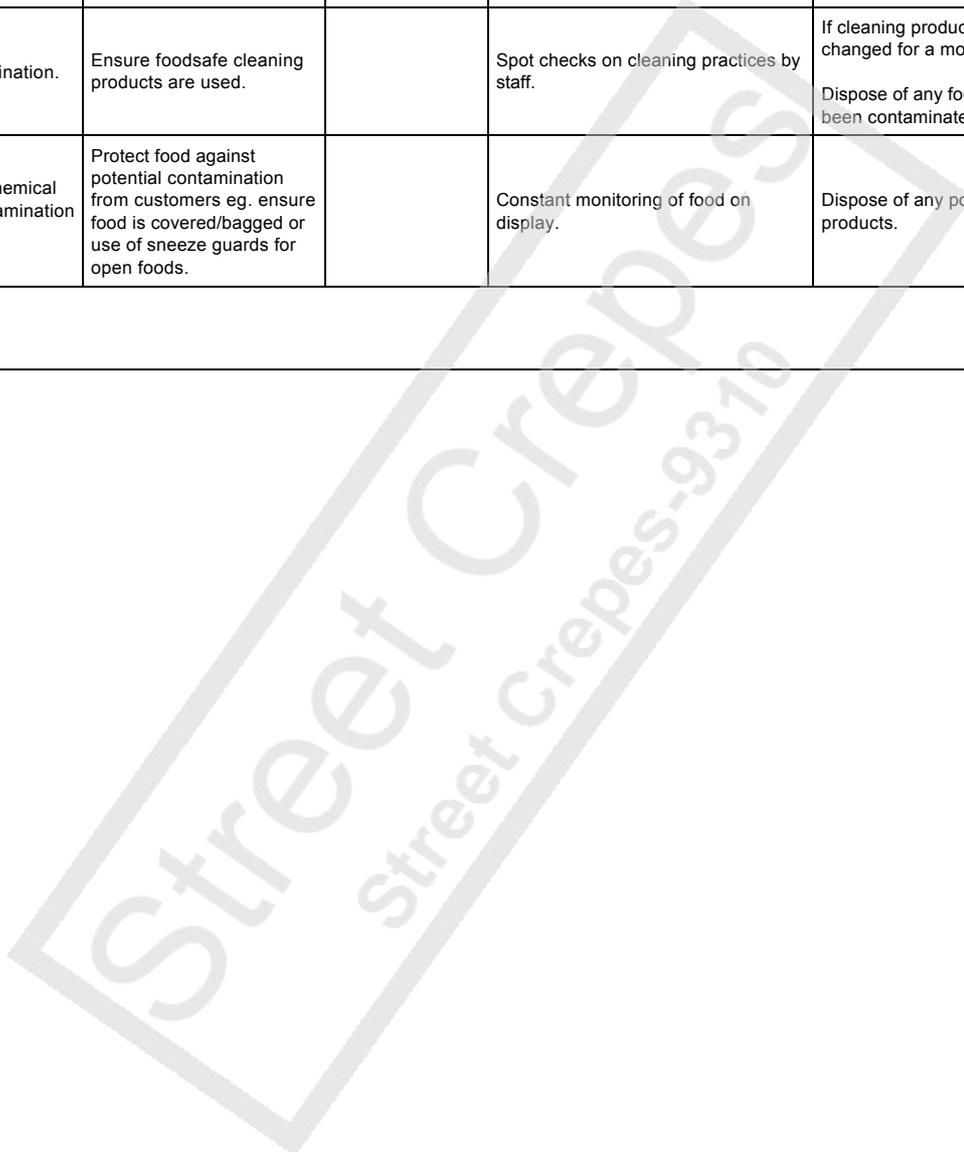
⚠ Hazards	👤 Controls	Critical Limit	📺 Monitoring	✅ Corrective Action
Physical Contamination.	Ensure all equipment is in good order.		Check maintenance records for equipment daily.	Repair or replace damaged/deteriorated equipment. Dispose of any potentially or actually contamination products.
Chemical Contamination.	Ensure foodsafe cleaning products are used following manufacturer's instructions.		Spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of safely. If cleaning products are not foodsafe ensure they are changed for a more suitable product.

Notes



Hot Holding

Hot Holding				
⚠ Hazard	🛡 Controls	Critical Controls	📄 Monitoring Procedures	✅ Corrective Actions
Microbiological Contamination and Growth.	Check temperature of food with thermometer on a regular basis.	Hot food must be kept at a temperature above 63°C.	Monitor food temperature records in recording diary daily.	If the temperature of food that is being hot held has dropped below 63°C for one period of less than 2 hours then it must be disposed of. If you use the 2-hour rule this must be documented in your daily diary and food can only have one period of up to 2 hours below 63°C.
Physical Contamination.	Ensure equipment and premises are in good order.		Check maintenance records for equipment and premises daily. Visual checks of equipment and premises on a daily basis.	Repair or replace damaged/deteriorated equipment or repair damaged areas of premises as required. Dispose of any food which has been potentially or actually contamination.
Chemical Contamination.	Ensure foodsafe cleaning products are used.		Spot checks on cleaning practices by staff.	If cleaning products are not foodsafe ensure they are changed for a more suitable product. Dispose of any food which have potentially or actually been contaminated and pose a risk to food safety'.
Microbiological, chemical and physical contamination from customers.	Protect food against potential contamination from customers eg. ensure food is covered/bagged or use of sneeze guards for open foods.		Constant monitoring of food on display.	Dispose of any potentially or actually contaminated products.
Notes				



Reheating

Reheating				
⚠ Hazard	👤 Controls	Critical Controls	🖨 Monitoring Procedures	✅ Corrective Actions
Survival of bacteria.	Ensure food is thoroughly reheated.	Food should be reheated to a minimum of 75°C for 30 seconds core temperature (or an equivalent time/temperature combination) (82°C in Scotland).	Spot check food temperature and record in a daily diary.	Continue to reheat product until the core temperature detailed is achieved.
Physical Contamination.	Ensure all equipment is in good order.		Check maintenance records for equipment daily.	Repair or replace damaged/deteriorated equipment. Dispose of any food which have potentially or actually been contaminated and pose a risk to food safety'
Chemical Contamination.	Ensure foodsafe cleaning products are used.		Spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of safely. If cleaning products are not foodsafe ensure they are changed for a more suitable product. Dispose of any food which have potentially or actually been contaminated and pose a risk to food safety'.
Survival of bacteria for ready to eat products that can be reheated if customer requests (eg Panini, toasties).	As a ready to eat product it must be kept under chilled temperature control until reheated at customer's request. Such ready to eat foods must be reheated and served for immediate consumption.	Such ready to eat foods must be kept at or below 8°C before being reheated to order.	Check daily recording diary on a daily basis to ensure checks are carried out and equipment is functioning correctly.	If product has not been stored at or below 8°C then it must be disposed of.
Notes				

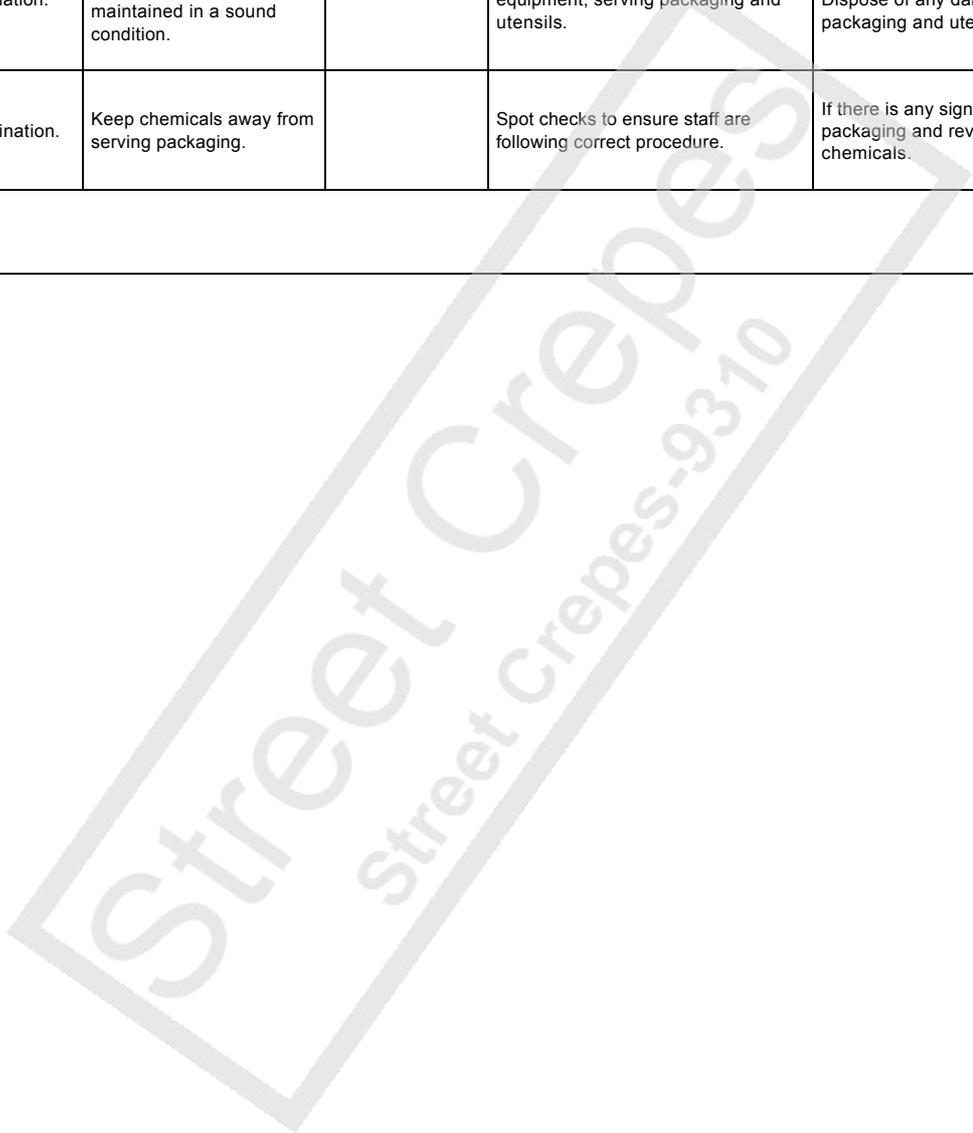
Street Crepes
Street crepes-9376

Serving

Serving of food

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological Contamination.	Use clean utensils for handling food.		Visual checks.	If food is potentially or actually contaminated it must be disposed of.
	Ensure all food handlers are aware of their personal hygiene requirements.		Continual visual awareness of all food handlers.	Dispose of any potentially or actually contaminated products. Review or retrain as necessary.
Physical Contamination.	Ensure equipment, serving packaging and utensils are maintained in a sound condition.		Daily visual checks of condition of equipment, serving packaging and utensils.	Dispose of any damaged or contaminated serving packaging and utensils.
Chemical Contamination.	Keep chemicals away from serving packaging.		Spot checks to ensure staff are following correct procedure.	If there is any sign of chemical contamination dispose of packaging and review processes and storage of chemicals.

Notes

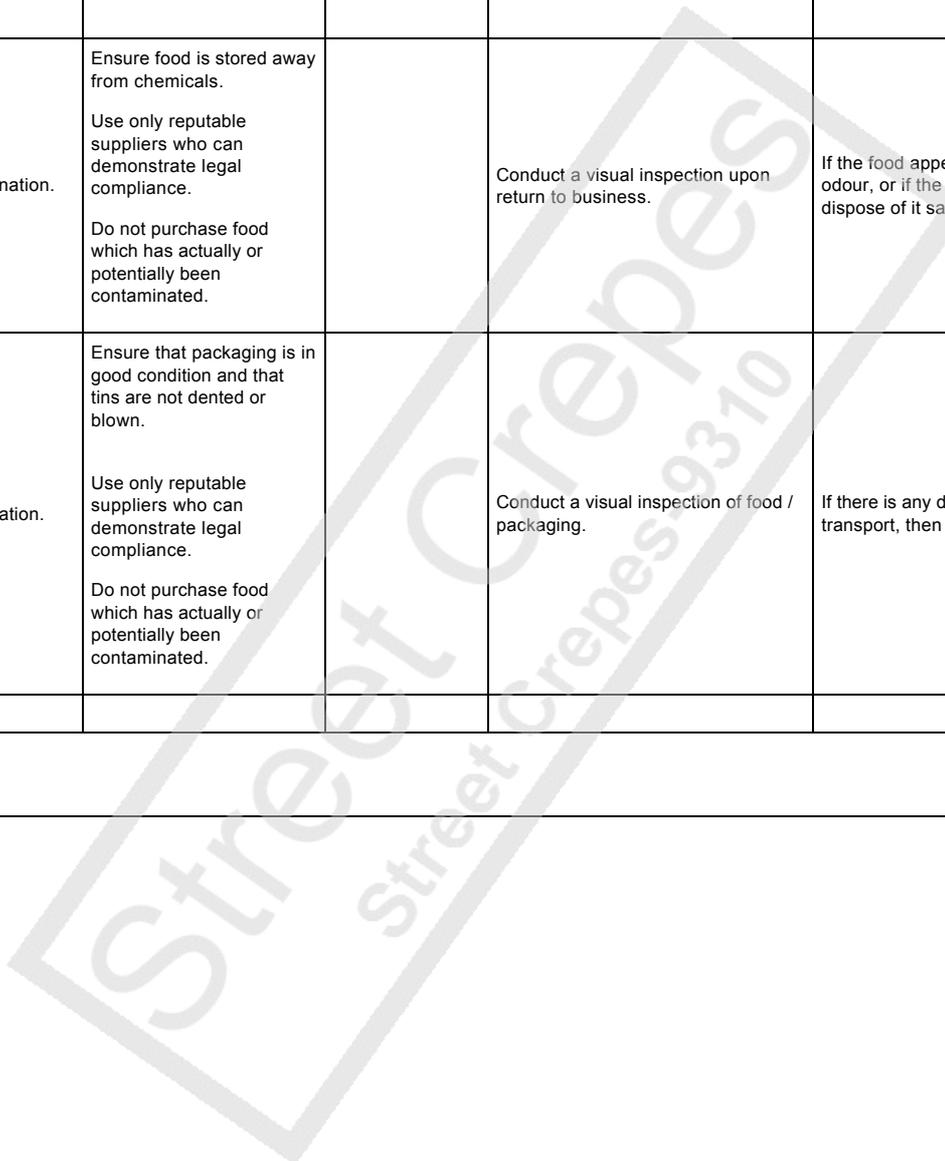


Collection from Suppliers

Frozen Products

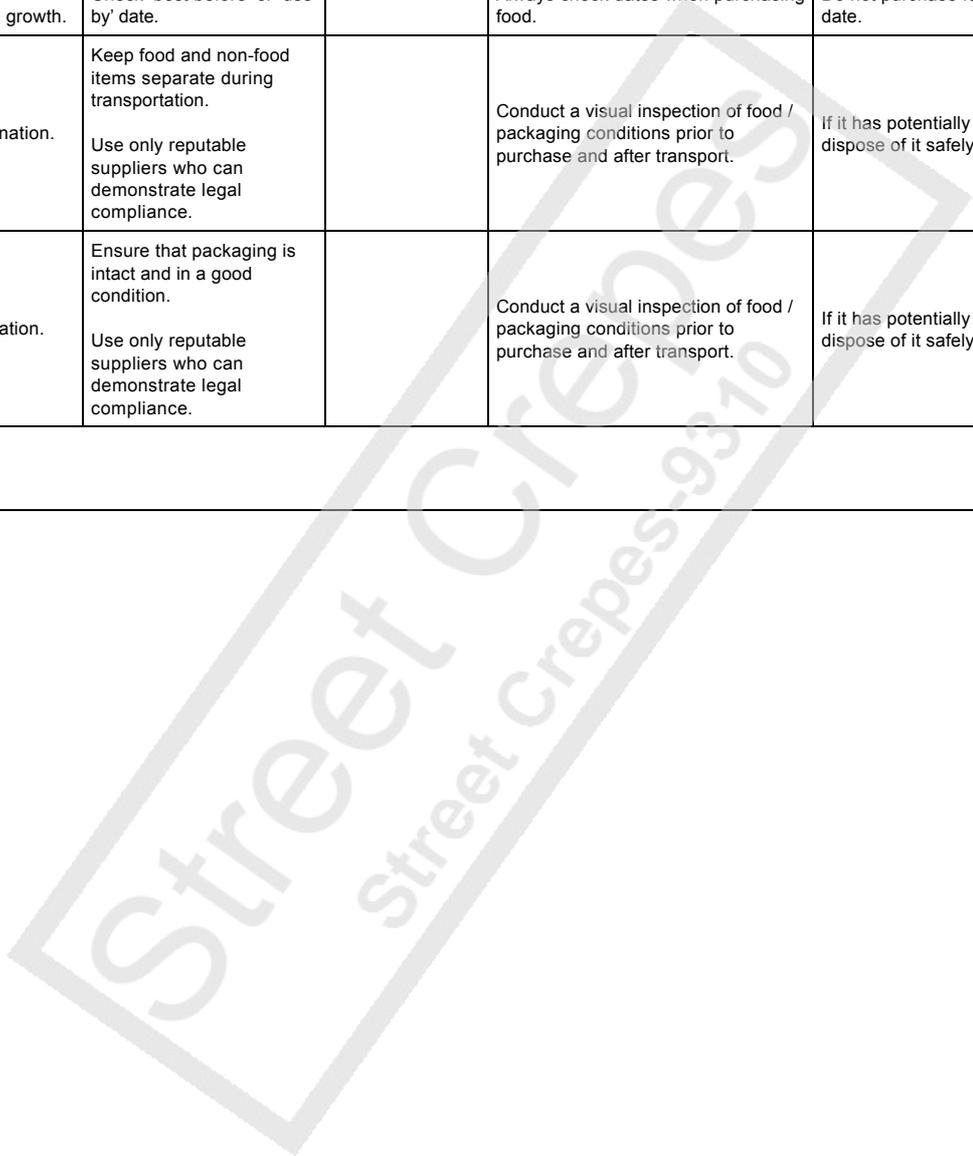
 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Microbiological contamination and growth.	<p>When transporting frozen food, use temperature-controlled storage such as cool bags / boxes or refrigerated vehicles and aim to maintain a temperature of -18°C.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p> <p>Do not purchase food which is intended to be sold frozen and which has defrosted.</p>	Food must be maintained in a frozen state.	Undertake visual and physical checks on food upon arrival at the destination or check temperature of food with probe thermometer.	If food has defrosted, either refrigerate, cook immediately or dispose of it.
Microbiological contamination and growth.	<p>Check 'best before' or 'use by' date.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p>		Always check dates when purchasing food.	Do not purchase food that is beyond its 'use-by' or 'best before' date.
Chemical contamination.	<p>Keep food and non-food items separate during transportation.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p>		Conduct a visual inspection of food / packaging conditions prior to purchase and after transport.	If food has potentially been damaged or contaminated, dispose of it safely.
Physical contamination.	<p>Ensure that packaging is intact and in a good condition.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p>		Undertake visual inspection of food / packaging conditions prior to purchase and after transport.	If food has potentially been damaged or contaminated, dispose of it safely.
Notes				

Ambient Products				
 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Microbiological contamination.	<p>Keep raw and ready-to-eat products separate.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p> <p>Do not purchase food which has actually or potentially been contaminated.</p>		<p>Undertake a visual inspection upon return to business.</p> <p>Check for odour</p>	<p>If ready-to-eat, ambient products have been compromised and exposed to bacterial contamination from raw products, dispose of the affected foods.</p>
Chemical contamination.	<p>Ensure food is stored away from chemicals.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p> <p>Do not purchase food which has actually or potentially been contaminated.</p>		<p>Conduct a visual inspection upon return to business.</p>	<p>If the food appears contaminated or has a chemical odour, or if the product appears damaged, isolate and dispose of it safely.</p>
Physical contamination.	<p>Ensure that packaging is in good condition and that tins are not dented or blown.</p> <p>Use only reputable suppliers who can demonstrate legal compliance.</p> <p>Do not purchase food which has actually or potentially been contaminated.</p>		<p>Conduct a visual inspection of food / packaging.</p>	<p>If there is any damage that is likely to affect products after transport, then dispose of them.</p>
Notes				



Chilled Products

⚠ Hazard	👤 Controls	Critical Controls	🖥 Monitoring Procedures	✅ Corrective Actions
Microbiological contamination and growth.	When transporting foods, keep raw and ready-to-eat products separate. Use only reputable suppliers who can demonstrate legal compliance.		Conduct visual checks to make sure that separation is being carried out.	If ready-to-eat foods have been contaminated by raw foods they should be disposed of safely.
Microbiological contamination and growth.	When transporting chilled food, use temperature controlled storage, such as cool bags / boxes or refrigerated vehicles.	Maintain the temperature for high risk, chilled food at 8°C or less.	Check and record chilled food temperatures in recording diary upon return to premises.	If the temperature of high risk, chilled food has risen above 8°C then disposal is the safest option. The 4 hr rule could also be applied if applicable
Microbiological contamination and growth.	Check 'best before' or 'use by' date.		Always check dates when purchasing food.	Do not purchase food beyond its 'use-by' or 'best before' date.
Chemical contamination.	Keep food and non-food items separate during transportation. Use only reputable suppliers who can demonstrate legal compliance.		Conduct a visual inspection of food / packaging conditions prior to purchase and after transport.	If it has potentially been damaged or contaminated, dispose of it safely.
Physical contamination.	Ensure that packaging is intact and in a good condition. Use only reputable suppliers who can demonstrate legal compliance.		Conduct a visual inspection of food / packaging conditions prior to purchase and after transport.	If it has potentially been damaged or contaminated, dispose of it safely.
Notes				



Delivery by Suppliers

Frozen Products

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Physical and chemical contamination.	Use only reputable suppliers who can demonstrate legal compliance.		Conduct visual checks on food and packaging condition prior to taking into stock. Be aware of chemical smells on delivered goods.	If any products are damaged, then isolate them, notify the supplier and return them. If food appears contaminated or has a chemical odour then isolate them, notify the supplier and return them.
Microbiological contamination.	Food must be in a frozen state when delivered at a temperature of at least -18°C.	Make sure food is in a frozen state upon delivery.	At the point of delivery, check temperatures of the supplies received and record them in your daily diary. Check date marks on all stock.	Reject the delivery if food has defrosted.

Notes

Ambient Products

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Microbiological, physical and chemical contamination.	Use only reputable suppliers who can demonstrate legal compliance.		Conduct visual checks on food and packaging condition prior to taking into stock. Check food is within its 'best before' or 'use by' date.	If any products have been damaged, isolate them, notify the supplier and return them. If any products are out of date, isolate them, notify the supplier and return them.

Notes

Chilled Products

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Physical and chemical contamination.	Use only reputable suppliers who can demonstrate legal compliance.		Conduct visual checks on food and packaging condition prior to taking into stock. Be aware of chemical odours on delivered goods.	If any products are damaged, isolate them, notify the supplier and return them. If any food appears contaminated or has a chemical odour then isolate it, notify the supplier and return it.
Microbiological contamination and growth.	Use only reputable suppliers who can demonstrate legal compliance.	Ensure high risk, chilled food is delivered at 8°C or less.	At the point of delivery, check the temperatures of supplies received and record them in your daily diary.	If the temperature of high risk, chilled food has risen above 8°C, reject the delivery.
	Check 'best before' and/or 'use by' dates		Always check dates when purchasing food.	Do not accept food beyond its 'use by' or 'best before' date.

Notes

Storage

Frozen Storage

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Microbiological contamination.	<p>Do not keep food beyond its best before date.</p> <p>Mark stock with the date that it is frozen and put it into freezer.</p> <p>Double wrap raw meat.</p> <p>Check and record freezer temperature daily in your recording diary.</p> <p>Maintain freezer temperature between -18 °C and -22 °C.</p>		<p>Check dates on products in the freezer every day to ensure stock rotation is carried out.</p> <p>Check temperature diary on a daily basis to ensure equipment is functioning correctly.</p>	<p>If frozen food is found to be defrosting then it should either be defrosted and used the same day or discarded.</p> <p>If food is found completely defrosted for an undetermined amount of time it should be disposed of.</p> <p>Repair or replace the freezer.</p>
Physical contamination.	Keep food protected from physical contamination at all times.		Conduct visual checks.	Dispose of any food that has actually or potentially been contaminated.

Notes

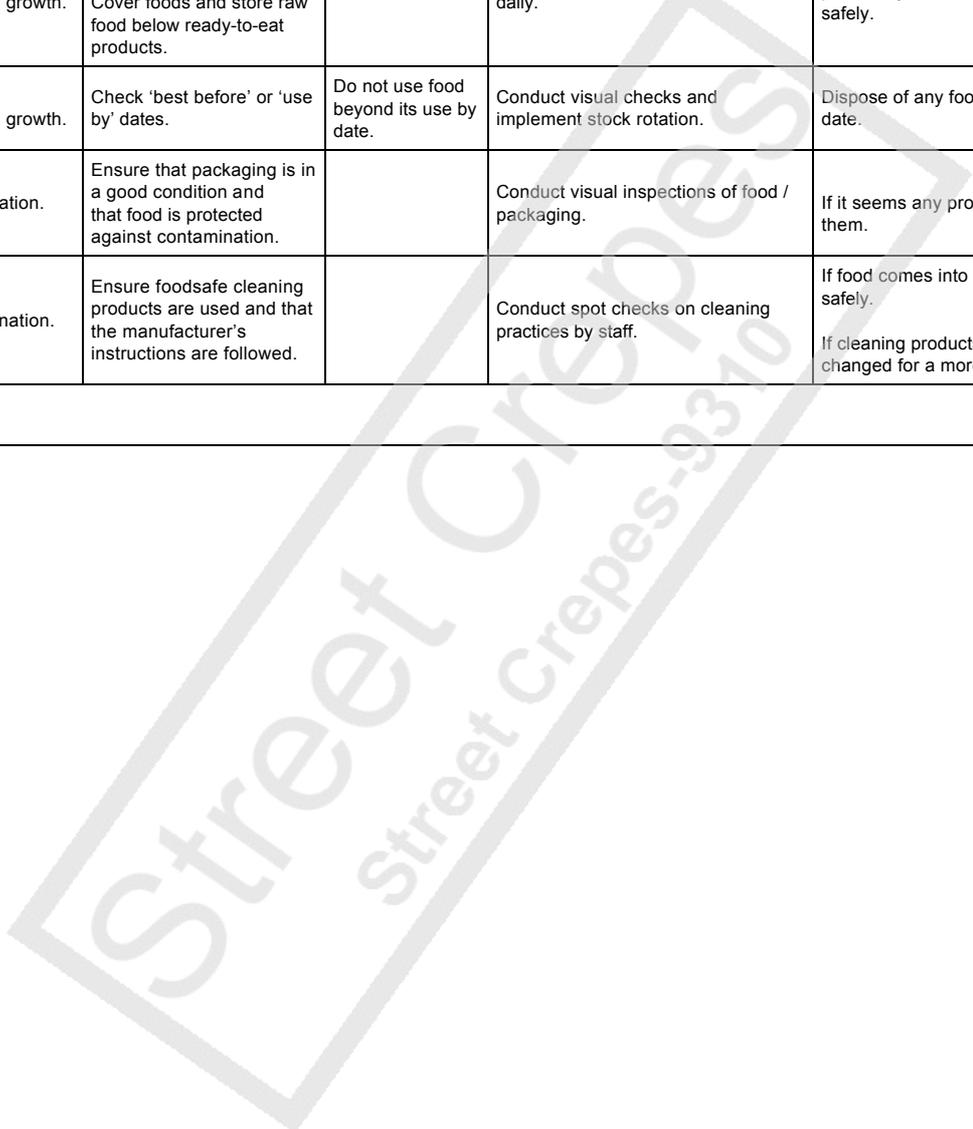
Ambient Storage

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Microbiological contamination.	<p>Keep raw and ready-to-eat products separate.</p> <p>If materials are split up and re-packaged the label information must also be transferred to the additional packages.</p>		Conduct visual inspections.	If ready-to-eat, ambient products have been compromised and exposed to bacterial contamination from raw products, dispose of the affected foods.
Chemical contamination.	Ensure food is stored away from chemicals.		Conduct visual inspections of the dry store area.	If food appears contaminated or has a chemical odour, or if the product appears damaged, then isolate and dispose of it safely.
Physical contamination.	<p>Ensure that packaging is in good condition and that tins are not dented or blown.</p> <p>Put a pest control procedure and programme in place.</p>		<p>Conduct visual inspections of food and packaging.</p> <p>Maintain pest control records and conduct visual inspections of the premises and products.</p>	<p>If there is any damage that is likely to affect your products then dispose of them.</p> <p>If food appears to be contaminated or damaged by pests then isolate and dispose of it safely.</p> <p>Contact your pest control contractor.</p>

Notes

Chilled Storage

⚠ Hazard	👤 Controls	Critical Controls	🖨 Monitoring Procedures	✅ Corrective Actions
Microbiological contamination and growth.	Keep high risk foods at or below 8°C. Check fridge temperatures three times every day and record in your Daily Recording Diary. Observe rules for loading of fridges. (raw at the bottom cooked at the top).	Maintain fridge temperature at 8°C or less.	Monitor your daily recording diary on a daily basis to ensure checks are carried out and equipment is functioning correctly.	If the temperature of high risk, chilled food has risen above 8°C for one period of less than 4 hours, it can be returned to a storage temperature of 8°C or less until it is sold, used immediately or disposed of. If the products have been above 8°C for more than one period of 4 hours then they must be disposed of. If you use the 4-hour rule you must document this in your daily recording diary. Note that food can only undergo one period of up to 4 hours above 8°C.
Microbiological contamination and growth.	Keep raw and ready-to-eat foods separate. Cover foods and store raw food below ready-to-eat products.		Conducts visual checks on fridges daily.	If ready-to-eat food comes into contact with raw food it will potentially be contaminated and should be disposed of safely.
Microbiological contamination and growth.	Check 'best before' or 'use by' dates.	Do not use food beyond its use by date.	Conduct visual checks and implement stock rotation.	Dispose of any food beyond its 'best before' or use by date.
Physical contamination.	Ensure that packaging is in a good condition and that food is protected against contamination.		Conduct visual inspections of food / packaging.	If it seems any products have been damaged, dispose of them.
Chemical contamination.	Ensure foodsafe cleaning products are used and that the manufacturer's instructions are followed.		Conduct spot checks on cleaning practices by staff.	If food comes into contact with chemicals, dispose of it safely. If cleaning products are not foodsafe, ensure they are changed for a more suitable product.
Notes				



Defrosting

Defrosting High Risk Foods

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Physical and chemical contamination.	Ensure foods are protected against contamination at all times and stored away from chemicals.		Conduct visual checks on products being defrosted.	Dispose of any foods that have actually or potentially been contaminated.
Microbiological contamination and growth.	<p>Defrost products in the fridge, making sure that any raw products are stored below ready-to-eat products. A general rule is that defrosting should be done at the bottom of the fridge.</p> <p>If you cannot defrost food in the fridge you should note the reason why in your daily diary and then choose one of the following safe methods:</p> <ul style="list-style-type: none"> - Run the food under cold water (but this should not be used for defrosting raw meat unless the meat is in a sealed packet/container). - Defrost at room temperature, protecting the product against contamination, minimising the time the product is at an ambient temperature and placing it in the fridge as soon as possible. - In the microwave using the correct 'defrost' setting. <p>Ensure adequate provision is available to contain juices whilst defrosting.</p>		<p>Check the fridge to ensure products are correctly stored.</p> <p>Conduct visual checks to ensure products are not left at an ambient temperature.</p>	Re-arrange items in the fridge if required and dispose of any ready-to-eat foods that have actually or potentially been contaminated.

Notes

Defrosting Low Risk Foods

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Microbiological, physical and chemical contamination.	Ensure foods are protected against contamination at all times and stored away from chemicals.		Conduct visual checks on the products being defrosted.	Dispose of any foods that have actually or potentially been contaminated.

Notes

Transport

Frozen Transport

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological contamination.	Use separate containers for transporting raw and ready-to-eat foods.		Conduct visual checks to ensure that foods are kept separate during transport.	Dispose of any products that have potentially or actually been contaminated.
	Maintain frozen transport temperature between -18 °C and -22 °C.	Food to be frozen on arrival.	Check temperature upon loading and unloading.	If frozen food is found to be defrosting then it should either be defrosted and used the same day or discarded. If food is found completely defrosted for an undetermined amount of time it should be disposed of.
Physical contamination.	Ensure products are protected against physical contamination during transport by covering them.		Conduct visual checks to ensure food products are suitably covered and protected against physical contamination.	Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Keep chemicals away from food during transport.		Conduct visual checks to ensure food products are not stored with chemicals during transportation.	If there is any sign of chemical contamination, dispose of food safely and review your processes and storage of chemicals.

Notes

Chilled Transport

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological contamination and growth.	Use separate containers for raw and ready-to-eat foods.		Conduct visual checks to ensure that foods are kept separate during transportation.	Dispose of any products that have potentially or actually been contaminated.
Microbiological contamination and growth for chilled food.	Keep chilled foods at or below 8°C.	Keep high risk, chilled food at or below 8°C.	Record temperatures upon loading at preparation premises/storage premises and also when unloading at site.	If, on arrival at site, the temperature of chilled food has risen above 8°C it must be disposed of.
Physical contamination.	Ensure products are protected against physical contamination during transport by covering them.		Conduct visual checks to ensure food products are suitably covered and protected against physical contamination.	Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Keep chemicals away from food during transport.		Conduct visual checks to ensure food products are not stored with chemicals during transportation.	If there is any sign of chemical contamination, dispose of food safely and review your processes and storage of chemicals.

Notes

Ambient Transport

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological contamination and growth.	Use separate containers for raw and ready-to-eat foods.		Conduct visual checks to ensure that foods are kept separate during transportation.	Dispose of any products that have potentially or actually been contaminated.
Physical contamination.	Cover products to ensure they are protected against physical contamination during transportation.		Conduct visual checks to ensure food products are suitably covered and protected against physical contamination.	Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Keep chemicals away from food during transportation.		Conduct visual checks to ensure food products are not stored with chemicals during transportation.	If there is any sign of chemical contamination, dispose of the food safely and review your processes and storage of chemicals.

Notes

Preparation

Preparation of ready-to-eat foods only - for example, ham sandwich, vegetable soup (high and low risk products)

Hazards	Controls	Critical Limit	Monitoring	Corrective Action
Microbiological contamination.	Ensure all food handlers are aware of their personal hygiene requirements.		Conduct visual checks of all food handlers.	Dispose of any products that have potentially or actually been contaminated as a result of poor personal hygiene. Review or retrain staff wherever necessary.
Microbiological growth.	Visually monitor activities to ensure that high risk products are only exposed to temperatures above 8°C for limited periods of time (and due to unavoidable circumstances during preparation).		Visually monitor activities.	Dispose of any high risk, chilled products left at ambient temperature for more than 1 hour. Review or retrain as necessary. Change processes if necessary.
Physical contamination.	Ensure the preparation area and equipment are maintained in a sound condition.		Conduct daily visual checks of the condition of the preparation area and equipment.	Repair any deterioration to preparation areas and replace damaged equipment. Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Keep chemicals away from food. Cover and/or put away food when cleaning.		Perform spot checks to ensure staff are following the correct procedures.	If there is any sign of chemical contamination, dispose of food safely and review your processes and storage of chemicals.
Notes				

Preparation of raw foods only

Hazards	Controls	Critical Limit	Monitoring	Corrective Action
Microbiological contamination.	Wash raw fruit and vegetables. If dual purpose sinks are used then ensure adequate cleaning and disinfection is carried out between uses.		Conduct visual checks to ensure raw fruit and vegetables are washed in the correct place.	Dispose of any products that have potentially or actually been contaminated. Review or retrain as necessary.
Physical contamination.	Ensure the preparation area and equipment are maintained in a sound condition.		Conduct daily visual checks of the condition of the preparation area and equipment.	Repair any deterioration to preparation areas and replace damaged equipment. Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Keep chemicals away from food. Cover and/or put away food when cleaning.		Perform spot checks to ensure staff are following the correct procedures.	If there is any sign of chemical contamination, dispose of food safely and review your processes and storage of chemicals.

Notes

Preparation of ready-to-eat AND raw foods

⚠ Hazards	🛡 Controls	Critical Limit	👁 Monitoring	✅ Corrective Action
Microbiological contamination.	<p>Use separate areas and staff for handling raw and ready-to-eat products wherever possible.</p> <p>Ensure thorough handwashing between processes.</p> <p>Ensure protective clothing is changed between processes.</p> <p>Ensure equipment and utensils are washed and disinfected between processes.</p>		Conduct visual checks to ensure the correct preparation areas are used.	<p>Dispose of any products that have potentially or actually been contaminated.</p> <p>Retrain staff on correct procedures</p>
Microbiological contamination.	If it is not possible to have separate work areas for raw and ready-to-eat foods, separate chopping boards must be used as the food contact surface (not the worktop itself). The dual use work area must be cleaned and disinfected between preparation of raw and ready-to-eat foods.	Any disinfectant used must comply with BSEN: 1276 OR 13697.	Conduct visual checks to ensure that cleaning is undertaken between tasks and that separate, dedicated chopping boards are used for raw and ready-to-eat products.	<p>Dispose of any products that have potentially or actually been contaminated.</p> <p>Retrain staff on correct procedures.</p>
Microbiological contamination.	Use separate equipment and utensils for raw and ready-to-eat foods.		Conduct visual checks to ensure that foods are kept separate and that separate equipment/utensils are being used during the preparation process.	<p>Dispose of any products that have potentially or actually been contaminated.</p> <p>Retrain staff on correct procedures.</p>
Microbiological contamination.	Sanitise equipment and sinks between processes.		Conduct visual checks to ensure the correct sinks are used for the correct tasks.	<p>Dispose of any products that have potentially or actually been contaminated.</p> <p>Review or retrain staff as necessary.</p>
Microbiological contamination.	Ensure all food handlers are aware of their personal hygiene requirements.		Conduct visual checks of all food handlers.	<p>Dispose of any products that have potentially or actually been contaminated.</p> <p>Review or retrain staff as necessary.</p>
Microbiological contamination.	Wash raw fruit and vegetables thoroughly in a dedicated food washing sink or in the general sink and ensure the sink cleaned and disinfected before and after use.		Conduct visual checks to ensure that raw fruit and vegetables are washed in the correct place.	<p>Dispose of any products that have potentially or actually been contaminated.</p> <p>Review or retrain staff as necessary.</p>
Microbiological growth.	Limit the time that high risk food is kept above 8°C.		Visually monitor the food.	<p>Dispose of any high risk, chilled products left at ambient for more than 1 hour.</p> <p>Review or retrain as necessary.</p> <p>Change the process if necessary.</p>
Physical contamination.	Ensure the preparation area and equipment are maintained in a sound condition.		Perform daily visual checks of the condition of the preparation area and equipment.	<p>Repair any deterioration to preparation areas and replace damaged equipment.</p> <p>Dispose of any products that have potentially or actually been contaminated.</p>
Chemical contamination.	<p>Keep chemicals away from food.</p> <p>Cover and/or put away food when cleaning.</p>		Perform spot checks to ensure staff are following the correct procedure.	If there is any sign of chemical contamination, dispose of food safely and review your processes and storage of chemicals.
Notes				

Cooking

Cooking low risk, ambient, stable products e.g. jacket potatoes, doughnuts

⚠ Hazards	👤 Controls	Critical Limit	📺 Monitoring	✅ Corrective Action
Physical contamination.	Ensure all equipment is in good order.		Check maintenance records for equipment daily.	Repair or replace damaged or deteriorated equipment. Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Ensure foodsafe cleaning products are used and that the manufacturer's instructions are followed.		Conduct spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of it safely. If cleaning products are not foodsafe ensure they are changed for a more suitable product.
Notes				

Cooking high risk products

⚠ Hazards	👤 Controls	Critical Limit	📺 Monitoring	✅ Corrective Action
Survival of bacteria for foods other than whole muscles of lamb, beef and venison.	Ensure food is thoroughly cooked.	Food should be cooked to a minimum core temperature of 75°C for 30 seconds (or an equivalent time/temperature combination).	Conduct spot checks on food temperatures and record your results in a daily diary.	Continue to cook the product until the core temperature detailed is achieved.
Survival of bacteria for whole muscles of lamb, beef and venison.	The product must be heat sealed, e.g. flash frying the whole outer surface of the muscle in a hot pan or on a hot griddle.	Ensure the whole outer surface is sufficiently heat treated.	Ensure heat treatment is undertaken adequately.	If the whole outer surface is not sealed, do not serve and continue to seal or cook the product.
Fish: survival of parasites.	Ensure food is thoroughly cooked.	Food should be cooked to a minimum core temperature of 60°C for 60 seconds.	Conduct spot checks on food temperatures and record your results in a daily diary.	Continue to cook the product until a minimum core temperature of 60°C for 60 seconds is achieved.
Physical contamination.	Ensure all equipment is in good order.		Check maintenance records for equipment daily.	Repair or replace damaged or deteriorated equipment. Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Ensure foodsafe cleaning products are used and the manufacturer's instructions followed.		Conduct spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of it safely. If cleaning products are not foodsafe, ensure they are changed for a more suitable product.
Notes				

Cooling

Cooling low risk foods

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological contamination.	Keep raw and ready-to-eat foods separate.		Conduct visual checks.	If ready-to-eat food comes into contact with raw food it will potentially be contaminated and should be disposed of safely.
Physical contamination.	Ensure food is protected against contamination at all times.		Conduct visual checks.	If the food has potentially or actually been contaminated it should be disposed of.
Chemical contamination.	Ensure foodsafe cleaning products are used, following manufacturer's instructions.		Conduct spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of it safely. If cleaning products are not foodsafe ensure they are changed for a more suitable product.

Notes

Cooling high risk foods

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological contamination.	Keep raw and ready-to-eat foods separate.		Conduct visual checks.	If ready-to-eat food comes into contact with raw food it will potentially be contaminated and should be disposed of safely.
	Cool as quickly as possible.	Maximum cooling time to being placed in the fridge = 2 hours.	Conduct time/temperature checks.	If the product has not cooled sufficiently within 2 hours to be put in the fridge then it must be disposed of. Re-assess and review your cooling method to ensure critical limit can be achieved.
Physical contamination.	Ensure food is protected against contamination at all times.		Conduct visual checks.	If food has potentially or actually been contaminated it should be disposed of.
Chemical contamination.	Ensure foodsafe cleaning products are used, following manufacturer's instructions.		Conduct spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of it safely. If cleaning products are not foodsafe, ensure they are changed for a more suitable product.

Notes

Cooling uncured joints of meat

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological contamination.	Keep raw and ready-to-eat foods separate.		Conduct visual checks.	If ready-to-eat food comes into contact with raw food it will potentially be contaminated and should be disposed of safely.
	Cool joints of meat as quickly as possible.	A maximum cooling time of 8 hours to 5°C at the core.	Conduct time/temperature checks.	If the uncured joint has not cooled to 5°C within 8 hours then it must be disposed of. Re-assess and review your cooling method to ensure the critical limit can be achieved.
Chemical contamination.	Ensure foodsafe cleaning products are used, following the manufacturer's instructions.		Conduct spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of it safely. If cleaning products are not foodsafe, ensure they are changed for a more suitable product.
Physical Contamination.	Ensure food is protected whilst cooling.		Visual inspection.	If food becomes contaminated dispose of safely.

Notes

Cooling cured joints of meat

⚠ Hazards	👤 Controls	Critical Limit	🖥 Monitoring	✅ Corrective Action
Microbiological contamination.	Keep raw and ready-to-eat food separate.		Conduct visual checks.	If ready-to-eat food comes into contact with raw food it will potentially be contaminated and should be disposed of safely.
	Cool joints of meat as quickly as possible.	A maximum cooling time of 10 hours to 5°C at the core.	Conduct time/temperature checks.	If the cured joint has not cooled to 5°C within 10 hours then it must be disposed of. Re-assess and review your cooling method to ensure the critical limit can be achieved.
Chemical contamination.	Ensure foodsafe cleaning products are used, following the manufacturer's instructions.		Conduct spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of it safely. If cleaning products are not foodsafe, ensure they are changed for a more suitable product.
Notes				



Hot Holding

Hot holding				
⚠ Hazard	🛡 Controls	Critical Controls	📄 Monitoring Procedures	✅ Corrective Actions
Microbiological contamination and growth.	Use a thermometer to check food temperatures on a regular basis.	Hot food must be kept at a temperature above 63°C.	Monitor food temperature records in your recording diary daily.	<p>If the temperature of food that is hot held has dropped below 63°C for one period of less than 2 hours, then it can be returned to a temperature above 63°C until sold, used immediately, or disposed of.</p> <p>If the temperature of the food that is hot held has dropped below 63°C for more than 2 hours or for an unknown period of time, it must be disposed of.</p> <p>If you use the 2 hour rule this must be documented in your daily diary. Note that hot held food can only have one period of up to 2 hours below 63°C.</p>
Physical contamination.	Ensure equipment and premises are in good order.		<p>Check maintenance records for equipment and premises daily.</p> <p>Conduct visual checks of equipment and premises on a daily basis.</p>	<p>Repair or replace damaged or deteriorated equipment and repair damaged areas of premises as required.</p> <p>Dispose of any food which has potentially or actually been contaminated.</p>
Chemical contamination.	Ensure foodsafe cleaning products are used.		Conduct spot checks on cleaning practices by staff.	<p>If cleaning products are not foodsafe ensure they are changed for a more suitable product.</p> <p>Dispose of any food which has potentially or actually been contaminated and which poses a risk to food safety.</p>
Microbiological, chemical and physical contamination from customers.	Protect food against potential contamination from customers, e.g. ensure food is covered/bagged or use sneeze guards for open foods.		Constantly monitor food on display.	Dispose of any products that have potentially or actually been contaminated.
Notes				

Street Crepes
Street crepes-9370

Reheating

Reheating				
 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Survival of bacteria.	Ensure food is thoroughly reheated.	Food should be reheated to a minimum of 75°C for 30 seconds core temperature (or an equivalent time/temperature combination) (82°C in Scotland).	Spot check food temperature and record in a daily diary.	Continue to reheat product until the core temperature detailed is achieved.
Physical Contamination.	Ensure all equipment is in good order.		Check maintenance records for equipment daily.	Repair or replace damaged/deteriorated equipment. Dispose of any food which have potentially or actually been contaminated and pose a risk to food safety'
Chemical Contamination.	Ensure foodsafe cleaning products are used.		Spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of safely. If cleaning products are not foodsafe ensure they are changed for a more suitable product. Dispose of any food which have potentially or actually been contaminated and pose a risk to food safety'.
Survival of bacteria for ready to eat products that can be reheated if customer requests (eg Panini, toasties).	As a ready to eat product it must be kept under chilled temperature control until reheated at customer's request. Such ready to eat foods must be reheated and served for immediate consumption.	Such ready to eat foods must be kept at or below 8°C before being reheated to order.	Check daily recording diary on a daily basis to ensure checks are carried out and equipment is functioning correctly.	If product has not been stored at or below 8°C then it must be disposed of.
Notes				

Street Crepes
Street crepes-9376

Serving

Serving of food

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological contamination.	Use clean utensils for handling food.		Conduct visual checks.	If any food has potentially or actually been contaminated it must be disposed of.
	Ensure all food handlers are aware of their personal hygiene requirements.		Have continual visual awareness of all food handlers.	Dispose of any products that have potentially or actually been contaminated. Review or retrain staff as necessary.
Physical contamination.	Ensure equipment, serving packaging and utensils are maintained in a sound condition.		Conduct daily visual checks of the condition of equipment, serving packaging and utensils.	Dispose of any serving packaging and utensils that have been damaged or contaminated.
Chemical contamination.	Keep chemicals away from serving packaging.		Conduct spot checks to ensure that staff are following the correct procedure.	If there is any sign of chemical contamination, dispose of the packaging and review your processes and storage of chemicals.

Notes:

