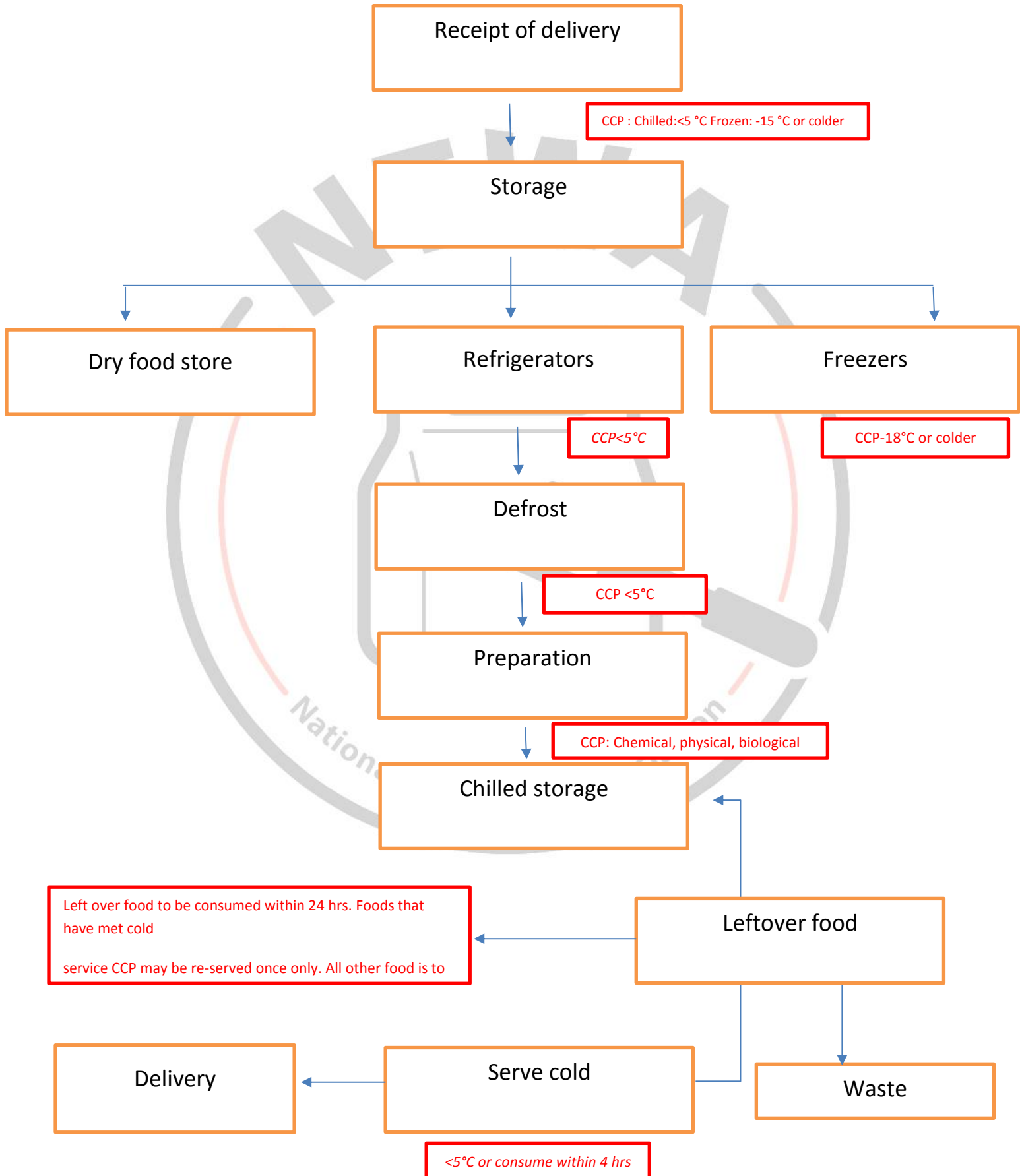


Line A

FLOW DIAGRAM - HAZARD ANALYSIS

FOOD DISHES THAT ARE SERVED COLD



**HAZARD ANALYSIS FOOD/DISHES THAT ARE SERVED COLD - FLOW CHART – LINE A**

STEP	HAZARDS What can go wrong here?	PREVENTIVE MEASURES (CONTROL) What can I do about it?	MONITORING How can I check?	CORRECTIVE ACTION What if it's not right?
1. Receipt of Delivery	<b>Physical</b> Packaging not damaged or leaking, pests, foreign objects.	Ensure no foreign material present in deliveries.	Visual/sensory checks by staff receiving goods.	Do not accept from supplier or Inform manager and initiate disposal action.
	<b>Chemical</b> Cleaning agents	Adhere to cleaning schedule and follow manufacturer's instructions.	Check cleanliness of delivery trolleys.	Do not accept from supplier or Inform Manager
	<b>Biological</b> Contamination from food poisoning bacteria or toxins.	<b>Critical Control Point</b> Check delivery temperature: <b>Chilled:</b> <5°C <b>Frozen</b> –15°C or colder. Ensure food within "Use By/ Best Before" dates.	Check food temperatures using a calibrated temperature probe. Record temperature in Temperature Log. Check "Use By/ Best Before" dates.	<b>Chilled:</b> >5°C or <b>Frozen:</b> less than –15°C. inform manager. Do not accept from supplier. "Use By" or "Best Before" dates.
2. Storage	<b>Physical</b> Packaging not damaged or leaking, pests, foreign objects.	Routine pest control check  Keep food covered. Cleaning schedule.	Monitor efficacy of pest control contract/operations. Visual/sensory checks. Supervision.	Pest control treatment by pest control service. Dispose of contaminated food. Clean immediately and review cleaning schedules. Inform manager
	<b>Chemical</b> Cleaning agents.	Keep refrigerators and storage areas hygienically clean. Adhere to cleaning schedule and follow manufacturer's instructions.	Visual/sensory checks. Supervision.	Dispose of contaminated food. Inform supervisor. Clean immediately and review cleaning schedules.

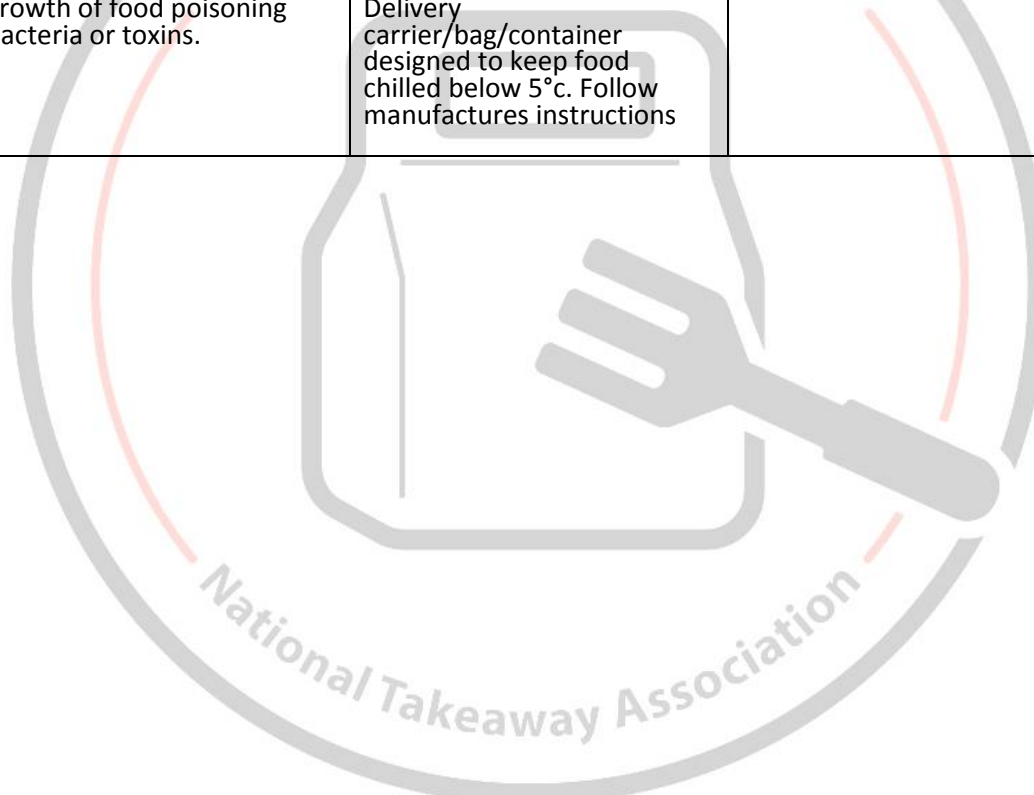
STEP	HAZARDS What can go wrong here?	PREVENTIVE MEASURES (CONTROL) What can I do about it?	MONITORING How can I check?	CORRECTIVE ACTION What if it's not right?
	<b>Biological</b> Contamination and growth of food poisoning bacteria or toxins.	<b>Chilled:</b> CCP <5°C <b>Frozen:</b> CCP -18°C or colder Ensure food within "Best Before/Use By" dates. Separate raw/cooked foods discard if contamination suspected.	Check temperatures using a calibrated temperature probe. Record in planner Log. Check "Use By/ Best Before" dates. Visual/sensory checks.	Use food immediately or discard if temperatures are higher than: <b>Chilled:</b> 5°C <b>Frozen:</b> -18 °C). Adjust or repair chiller or freezer unit. Discard food if past "Best Before/Use By" dates.
3. Defrost	<b>Physical</b> Packaging not damaged or leaking, pests, foreign objects.	Routine pest control check Keep food covered. Cleaning schedule.	Monitor efficacy of pest control contract/operations. Visual/sensory checks. Supervision.	Pest control treatment by pest control service. Dispose of contaminated food. Clean immediately and review cleaning schedules. Inform manager
	<b>Chemical</b> Cleaning agents.	Equipment must be clean. Adhere to cleaning schedule and follow manufacturer's instructions.	Visual/sensory checks. Daily checks on cleaning techniques – check recorded.	Dispose of contaminated food.
	<b>Biological</b> Cross contamination and growth of food poisoning bacteria or toxins.	Wash hands before handling food. Surfaces and equipment to be sanitised prior to defrosting. Keep raw food separate. Defrost Temp: <5°C Keep covered <5°C until required for use. Ensure food within "Use By/ Best Before" dates.	Visual/sensory checks. Supervision. Regularly check "Use By/ Best Before" dates.	Discard contaminated food, and separate raw and cooked foods to remove risk of cross contamination. Discard food if past "Best Before/Use By" dates. Staff training.

STEP	HAZARDS What can go wrong here?	PREVENTIVE MEASURES (CONTROL) What can I do about it?	MONITORING How can I check?	CORRECTIVE ACTION What if it's not right?
4. Preparation	<b>Physical</b> Packaging not damaged or leaking, pests, foreign objects.	Routine pest control check Keep food covered. Cleaning schedule.	Monitor efficacy of pest control contract/operations. Visual/sensory checks. Supervision.	Pest control treatment by pest control service. Dispose of contaminated food. Clean immediately and review cleaning schedules. Inform manager
	<b>Chemical</b> Cleaning agents.	<b>Critical Control Point</b> Equipment must be clean. Adhere to cleaning schedule and follow manufacturer's instructions.	Visual/sensory checks. Daily checks on cleaning techniques - check recorded.	Dispose of contaminated food.
	<b>Biological</b> Cross contamination and growth of food poisoning bacteria or toxins.	<b>Critical Control Point</b> Wash hands before handling food and ensure protective clothing does not present a cross-contamination risk Unless a separate room / designated area is used preparation surfaces and equipment are to be cleaned and disinfected prior to food prep and containers / boards must use to prevent food contacting worktop. Keep RTE food separate. Keep covered once prepared and under temperature control until required for use.		

STEP	HAZARDS What can go wrong here?	PREVENTIVE MEASURES (CONTROL) What can I do about it?	MONITORING How can I check?	CORRECTIVE ACTION What if it's not right?
5. Chilled Storage	<b>Physical</b> Packaging not damaged or leaking, pests, foreign objects.	Routine pest control check Keep food covered. Cleaning schedule.	Monitor efficacy of pest control contract/operations. Visual/sensory checks. Supervision.	Pest control treatment by pest control service. Dispose of contaminated food. Clean immediately and review cleaning schedules. Inform manager
	<b>Chemical</b> Cleaning agents.	Equipment must be clean. Adhere to cleaning schedule and follow manufacturer's instructions.	Visual/sensory checks. Daily checks on cleaning techniques – check recorded.	Dispose of contaminated food.
	<b>Biological</b> Cross contamination and growth of food poisoning bacteria or toxins.	<b>Critical Control Point</b> Wash hands before handling food. Surfaces and equipment to be sanitised prior to defrosting. Keep raw food separate. Keep covered, <5°C until required for use. Ensure food within "Use By/ Best Before" dates.	Visual/sensory checks. Supervision. Regularly check "Use By/ Best Before" dates. Record temperature in planner Log.	Discard contaminated food, and separate raw and cooked foods to remove risk of cross contamination. Discard food if past "Best Before/Use By" dates. Supervision/staff training.

STEP	HAZARDS What can go wrong here?	PREVENTIVE MEASURES (CONTROL) What can I do about it?	MONITORING How can I check?	CORRECTIVE ACTION What if it's not right?
6. Cold Service	<b>Physical</b> Packaging not damaged or leaking, pests, foreign objects.	Routine pest control check  Keep food covered. Cleaning schedule.	Monitor efficacy of pest control contract/operations. Visual/sensory checks. Supervision.	Pest control treatment by pest control service. Dispose of contaminated food. Clean immediately and review cleaning schedules. Inform manager
	<b>Chemical</b> Cleaning agents.	<b>Critical Control Point</b> Equipment must be clean (and disinfected if in contact with RTE foods).  Cold Service <5°C	Visual/sensory checks. Daily check on cleaning techniques record checks.	Clean immediately and review cleaning schedule. Dispose of contaminated food. Inform manager.
	<b>Biological</b> Cross contamination and growth of food poisoning bacteria or toxins.	<b>Critical Control Point</b> Equipment must be clean.  Cold service: <5°C	Use calibrated food probe. Record temperature in <i>planner Log</i> .	Discard food if >5°C or consume within 4 hrs.

<b>STEP</b>	<b>HAZARDS What can go wrong here?</b>	<b>PREVENTIVE MEASURES (CONTROL) What can I do about it?</b>	<b>MONITORING How can I check?</b>	<b>CORRECTIVE ACTION What if it's not right?</b>
7. Delivery	<b>Physical</b> Packaging not damaged or leaking, pests, foreign objects.	Ensure food parcel is placed into a food safe delivery carrier/bag/container with closable lid  Cleaning inside of vehicle	Monitoring of carrier/bag/container for any defaults  Inspection of any vehicle carrying food	Replacement of any carrier/bag/container found with defaults  Clean immediately
	<b>Chemical</b> Cleaning agents.	Cleaning of all delivery carrier/bag/container	Visual/sensory checks. Daily check on cleaning techniques record checks.	Clean immediately and review cleaning schedule. Dispose of contaminated food.
	<b>Biological</b> Cross contamination and growth of food poisoning bacteria or toxins.	Equipment must be clean.  Delivery carrier/bag/container designed to keep food chilled below 5°C. Follow manufactures instructions	Visual/sensory checks	Replace any delivery carrying systems  Dispose of any contaminated food.



STEP	HAZARDS What can go wrong here?	PREVENTIVE MEASURES (CONTROL) What can I do about it?	MONITORING How can I check?	CORRECTIVE ACTION What if it's not right?
8. Leftover Food	<b>Physical</b>	<b>Critical Control Point</b> Food held at the Service Point at <5°C may be retained for 1x further service period (providing the next service is within 24 hrs).	Visual/sensory checks. Supervision. Determine whether foods have been kept <8 C using temperature monitor and record	Discard any food >5°C.
	<b>Chemical</b>			
	<b>Biological</b> Contamination from food poisoning bacteria or toxins.			
9. Waste	<b>Physical</b> Packaging not damaged or leaking, pests, foreign objects.	Food waste to be removed from food room at end of each meal. <b>All external waste containers must be covered to prevent pest ingress.</b>	Supervision and staff training.	Staff retraining. Remove damaged bins.
	<b>Chemical</b> Cleaning agents.	Use cleaning chemical manufacturer's instructions Include on cleaning schedule.	Supervision and staff training. Ensure all cleaning chemical residue is removed	Re-clean, Remove damaged bins. Staff training.
	<b>Biological</b> Contamination from food poisoning bacteria or toxins.	Waste area must be clean. Removal of food waste to be undertaken so as to prevent the risk of cross contamination.	Supervision and staff training.	Separate. Retrain staff. Liaise with contractor and arrange for more frequent removal.