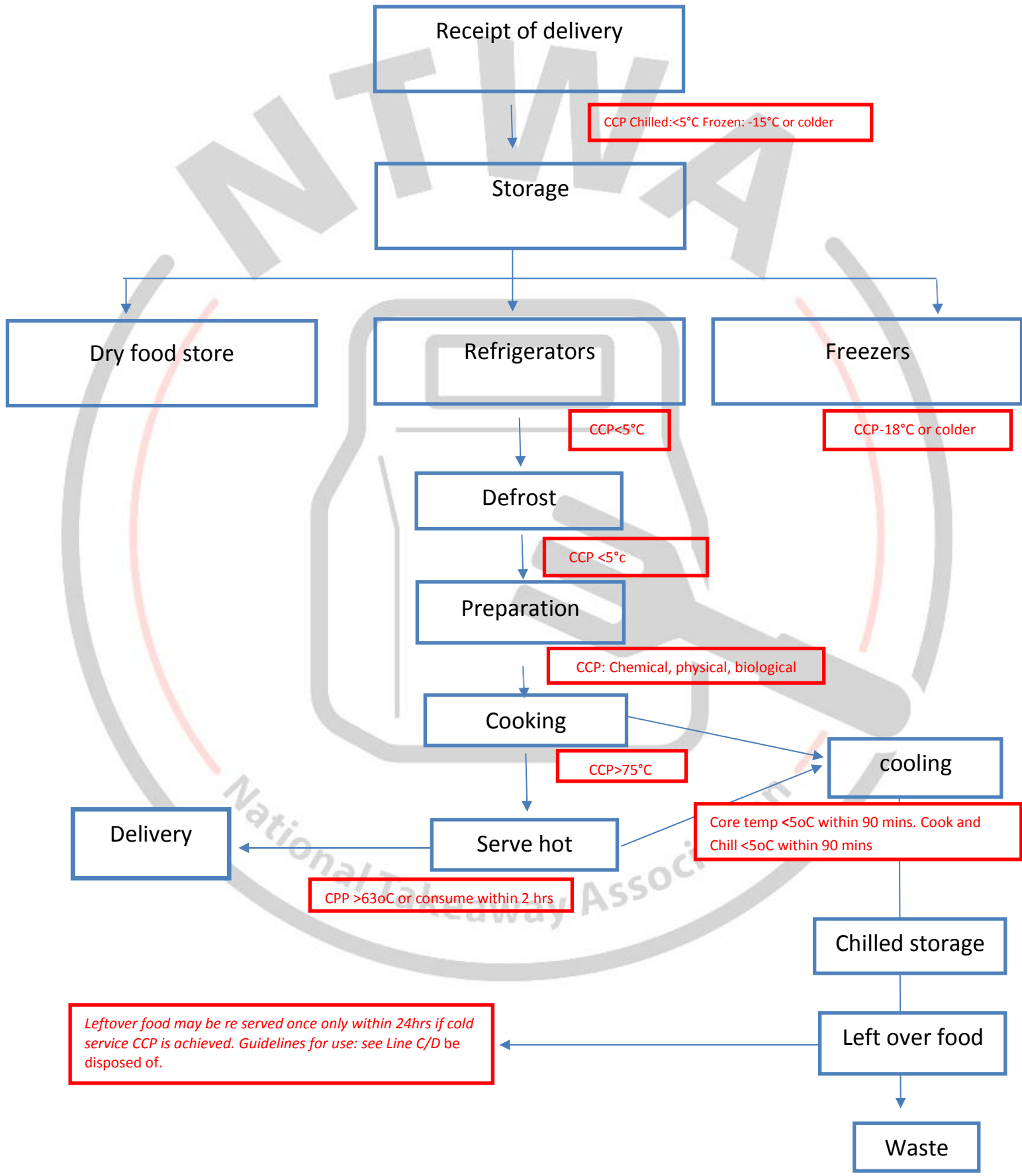


Line B

FLOW DIAGRAM - HAZARD ANALYSIS

FOOD DISHES THAT ARE SERVED HOT



HAZARD ANALYSIS – FOOD/DISHES THAT ARE SERVED HOT - FLOW CHART – LINE B

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	Physical 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.
	Chemical Cleaning agents	Adhere to cleaning schedule and follow manufacturer's instructions.	Check cleanliness of delivery trolleys.	Do not accept from supplier or Inform Manager
	Biological Contamination from food poisoning bacteria or toxins.	Critical Control Point Check delivery temperature: Chilled: <5°C Frozen –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.	Chilled: >5°C or Frozen: less than –15°C. inform manager. Do not accept from supplier. "Use By" or "Best Before" dates.
2. Storage	Physical 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
	Chemical 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?
	Biological Contamination and growth of food poisoning bacteria or toxins.	Chilled: CCP<5°C Frozen: 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: Chilled: 5°C Frozen: -18 °C). Adjust or repair chiller or freezer unit. Discard food if past "Best Before/Use By" dates.
3. Defrost	Physical 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
	Chemical 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.
	Biological 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	Physical 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
	Chemical Cleaning agents.	Critical Control Point 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.
	Biological Cross contamination and growth of food poisoning bacteria or toxins.	Critical Control Point 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. Cooking	Physical 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
	Chemical Cleaning agents.	Adhere to cleaning schedule and follow manufacturer's instructions.	Visual/sensory checks. Supervision.	Dispose of contaminated food. Clean immediately and review cleaning schedules. Inform manager
	Biological Survival of food poisoning bacteria or toxins.	Critical Control Point Core temperature of food >75°C.	Use calibrated temperature probe for every batch. Record temperatures in planner Log.	Continue cooking at least until temperature is reached. Inform manager. Revise cooking routines.

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. Hot Service	Physical 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
	Chemical Cleaning agents.	Critical Control Point 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.
	Biological Contamination and growth of food poisoning bacteria or toxins.	Critical Control Point Equipment must be clean. Hot service CCP: temperature >63°C. If <63°C consume within 2 hrs of service.	Use calibrated food probe in accordance with Kitchen Standing Orders Record temperature in planner Control Log.	If food <63°C use within 2 hrs from end of the cooking cycle. Inform manager. Staff retraining. Check equipment for defects.
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?
7. Delivery	Physical 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
	Chemical 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.
	Biological Cross contamination and growth of food poisoning bacteria or toxins.	Equipment must be clean. Delivery carrier/bag/container	Visual/sensory checks	Replace any delivery carrying systems Dispose of any contaminated

		designed to keep food hot above 63°C. Follow manufactures instructions		food.
8. Leftover Food	Physical Packaging not damaged or leaking, pests, foreign objects.	Critical Control Point Food <63°C: to be disposed of.	Visual/sensory checks. Supervision. Determine whether foods have been kept >63°C	Discard any high risk foods <63°C or any food that has not been kept under adequate temperature control.
	Chemical Cleaning agents.	Food >63°C that is intended for further use must be cooled to a CCP of <5°C within 90 mins & stored at <5°C.		
	Biological Contamination from food poisoning bacteria or toxins.	Food item to be used <24hrs.		



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?
9. Reheating	Physical Packaging not damaged or leaking, pests, foreign objects.	Routine pest control check Keep food covered. Cleaning schedule. Equipment maintenance. Planned preventative maintenance	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
	Chemical Cleaning agents.	Adhere to cleaning schedule and follow manufacturer's instructions.	Visual/sensory checks. Supervision.	Dispose of contaminated food. Clean immediately and review cleaning schedules.
	Biological Survival of food poisoning bacteria or toxins.	Critical Control Point Core temperature of food to reach 75°C for at least 2 mins	Use calibrated temperature probe for every batch. Record temperature in planner Control Log.	Continue reheating until temperature is reached. Inform manager. Revise reheating routines.
10. Waste	Physical Packaging not damaged or leaking, pests, foreign objects.	Food waste to be removed from food rooms at end of each meal. All external waste containers must be covered to prevent pest ingress.	Supervision and staff training.	Staff retraining. Remove damaged bins.
	Chemical Cleaning agents.	Use cleaning chemical and follow 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.
	Biological Contamination from food	Removal of food waste to be undertaken so as to prevent	Supervision and staff training.	Separate. Retrain staff.

	poisoning bacteria or toxins.	the risk of cross contamination. Waste area must be clean.	Liaise with contractor and arrange for more frequent removal.
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