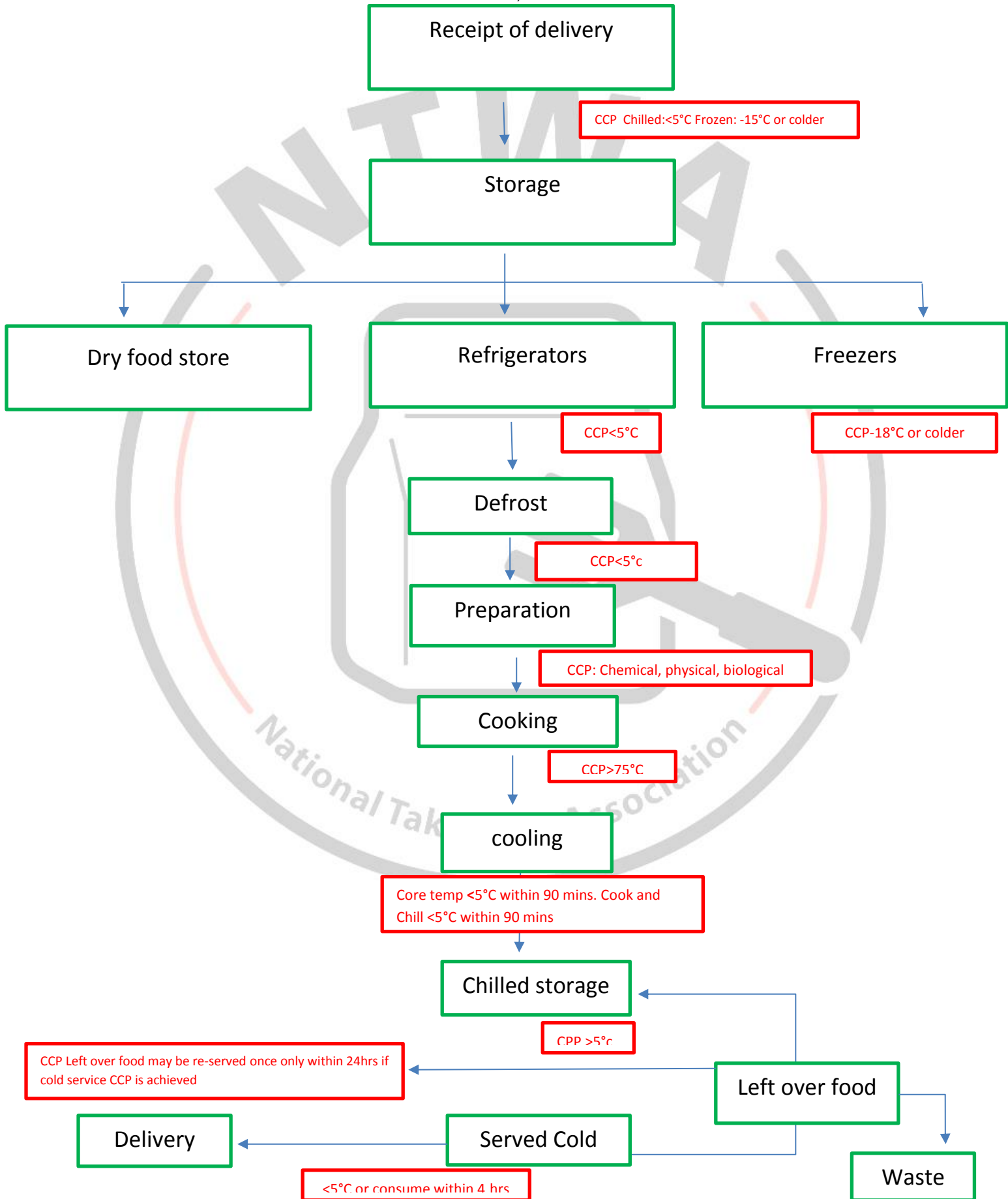


Line C

FLOW DIAGRAM - HAZARD ANALYSIS

FOOD DISHES THAT ARE COOKED, CHILLED AND SERVED COLD



HAZARD ANALYSIS – FOOD/ DISHES THAT ARE COOKED, CHILLED AND SERVED COLD - FLOW CHART – LINE C

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 surveys by pest control service. 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. Cooling	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.	Ensure chilling area hygienically clean. Adhere to cleaning schedule and follow manufacturer's instructions.	Visual/sensory checks. Daily check on cleaning techniques - record check.	Dispose of contaminated food.
	Biological Cross contamination and growth of food poisoning bacteria or toxins; growth of surviving spores or pathogens.	Critical Control Point Cool food as quickly as possible through the critical zone from >63°C to <8°C in 90 mins*; Cook and chill <5°C within 90mins Use clean and disinfected shallow trays to aid cooling	Record chilling time and temperature in Temperature Log.	If longer than 90 mins hrs discard food. Inform manager. Investigate possible process failure. 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?
7. Chilled 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 storage mediums hygienically clean. Adhere to cleaning schedule and follow manufacturer's instructions.	Visual/sensory checks. Supervision.	Dispose of contaminated food. Inform manager. Clean immediately and review cleaning schedules.
	Biological Contamination and growth of food poisoning bacteria or toxins.	Critical Control Point Separate raw and RTE food. Store <5°C. Rotate stock. Observe "Use By/ Best Before" dates.	Check temperatures thrice daily using a calibrated temperature probe. Record on <i>Temperature Log</i> . Check "Use By/ Best Before" dates. Visual/sensory checks.	Chilled: Discard if >5°C or consume within 4hrs. Frozen: Use immediately if Less than -15°C Keep raw/cooked foods separate. Discard food if past "Use By/ Best Before" dates.
8. Cold Service	Physical Packaging not damaged or leaking, pests, foreign objects.	Routine pest control surveys by pest control service. 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 (and disinfected if in contact with RTE foods).	Visual/sensory checks. Daily check on cleaning techniques record checks.	Clean immediately and review cleaning schedule. Dispose of contaminated food.

		Cold Service <5C		Inform manager.
	Biological Cross contamination and growth of food poisoning bacteria or toxins	Critical Control Point Equipment must be clean. Cold service: <5°C	Use calibrated food probe. Record temperature in <i>kitchen Log</i> .	Discard food if >5°C or consume within 4 hrs.
9. Delivery	Physical Packaging not damaged or leaking, pests, foreign objects. Chemical Cleaning agents. Biological Cross contamination and growth of food poisoning bacteria or toxins	Ensure food parcel is placed into a food safe delivery carrier/bag/container with closable lid Cleaning inside of vehicle Cleaning of all delivery carrier/bag/container Equipment must be clean. Delivery carrier/bag/container designed to keep food chilled below 5°C. Follow manufactures instructions	Monitoring of carrier/bag/container for any defaults Inspection of any vehicle carrying food Visual/sensory checks. Daily check on cleaning techniques record checks. Visual/sensory checks	Replacement of any carrier/bag/container found with defaults Clean immediately Clean immediately and review cleaning schedule. Dispose of contaminated food. Replace any delivery carrying systems Dispose of any contaminated food.
10. Leftover Food	Physical Chemical Biological Contamination from food poisoning bacteria or toxins.	Critical Control Point 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.
11. 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	Supervision and staff training.	Staff retraining. Remove damaged bins.

		containers must be covered to prevent pest ingress.	
Chemical Cleaning agents.	Use cleaning chemical iaw manufacturers instrs. 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 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.

