



FOOD SAFETY RISK ASSESSMENT

FOR

Eds Bangers

Membership Number **23263**

Responsible Person - **Jason Misters**

This includes a prep kitchen

Food Types	Equipment	Creation / Next Renewal Date
Festivals, Gourmet Sausages, Home Made Sauces & Marinades, Hot Dogs, Mashed Potato, Pork, soft drinks, Traditional British, TV / Location Catering, Vegetarian / Vegan, Wedding Caterer, Yorkshire Puddings	Bains Marie, BBQ Gas, Blender, Chargrill, Cool Boxes, Convection Oven, Dishwasher, Food Processor, Freezer, Fridge, Hand Wash Unit (portable), Hot Water Heater (plumbed in), Knives and chopping boards, LPG Gas Cylinder, Mincer, Mixer, Peeler, sausage machine (stuffer), Soup Kettle, Vacuum Pack Machine	Creation: 22/Aug/2019 Next Renewal Date: 04/Mar/2020

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.

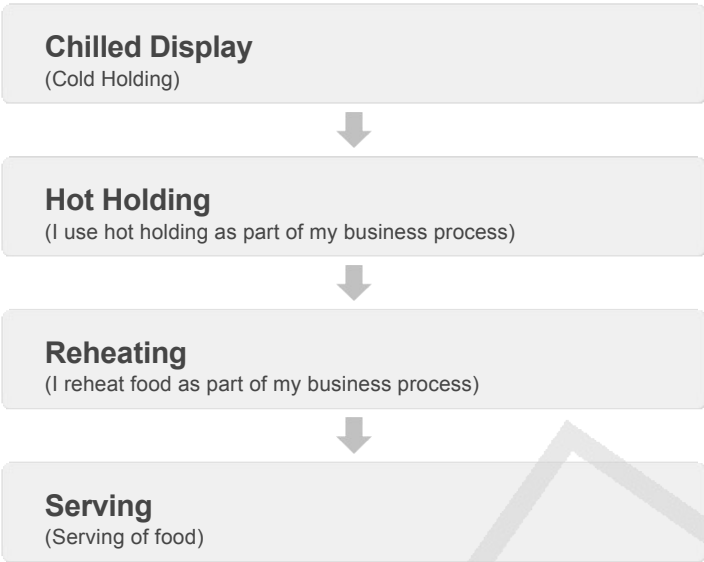
The Analysis has two parts:

- 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









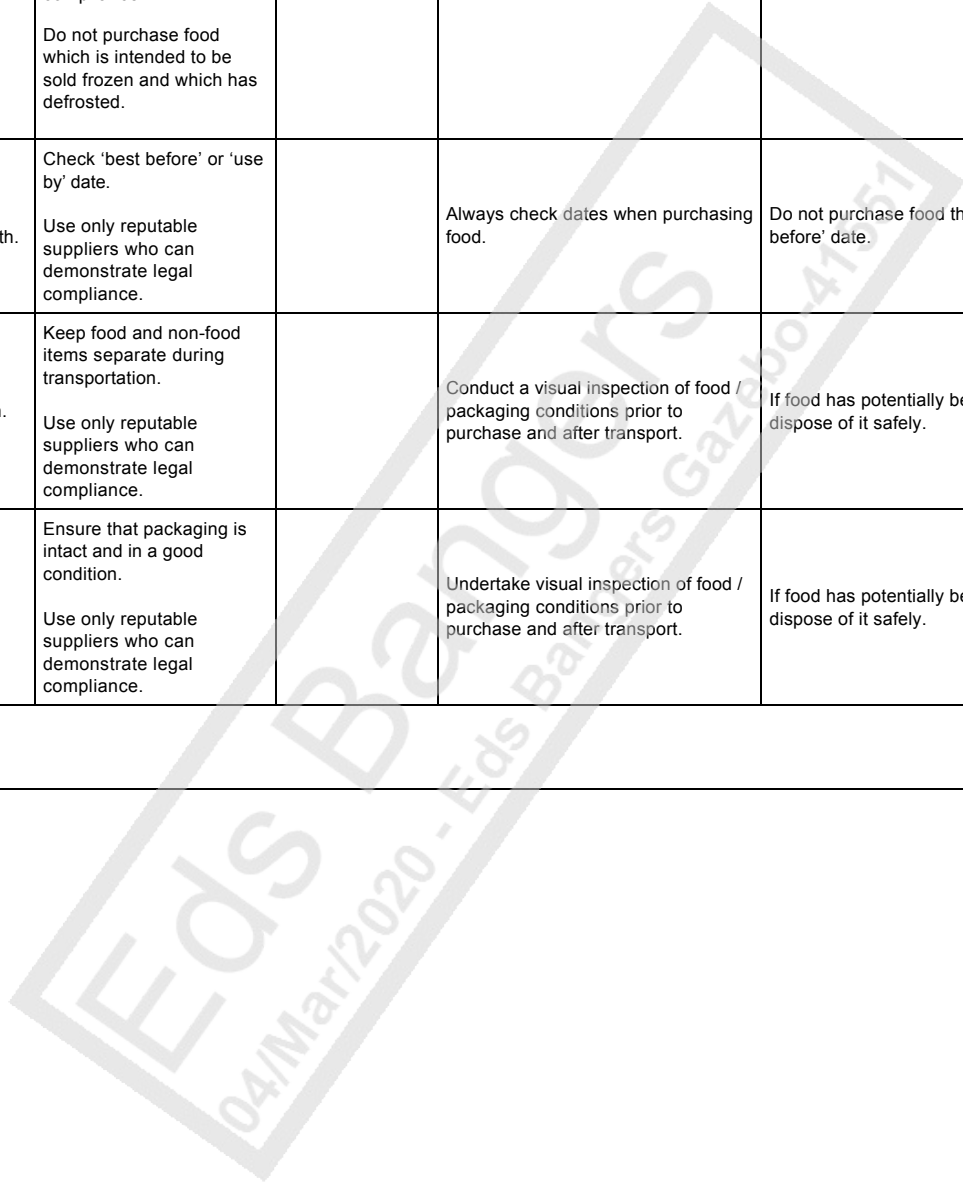
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Collection from Suppliers

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







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 hour 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				

Eds Banglades

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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

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.
Microbiological contamination and growth.	Check 'best before' and 'use by' dates		Always check dates when purchasing food.	Do not accept food beyond its 'use by' or 'best before' date.

Notes

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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

Chilled Storage

⚠ Hazard	🛡 Controls	Critical Controls	📄 Monitoring Procedures	✅ Corrective Actions
Microbiological contamination and growth.	<p>Keep high risk foods at or below 8°C.</p> <p>Check fridge temperatures three times every day and record in your Daily Recording Diary.</p> <p>Observe rules for loading of fridges (i.e. raw at the bottom, cooked at the top).</p>	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.	<p>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.</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 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.</p>
Microbiological contamination and growth.	<p>Keep raw and ready-to-eat foods separate.</p> <p>Cover foods and store raw food below ready-to-eat products.</p>		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.	<p>If food comes into contact with chemicals, dispose of it safely.</p> <p>If cleaning products are not foodsafe, ensure they are changed for a more suitable product.</p>

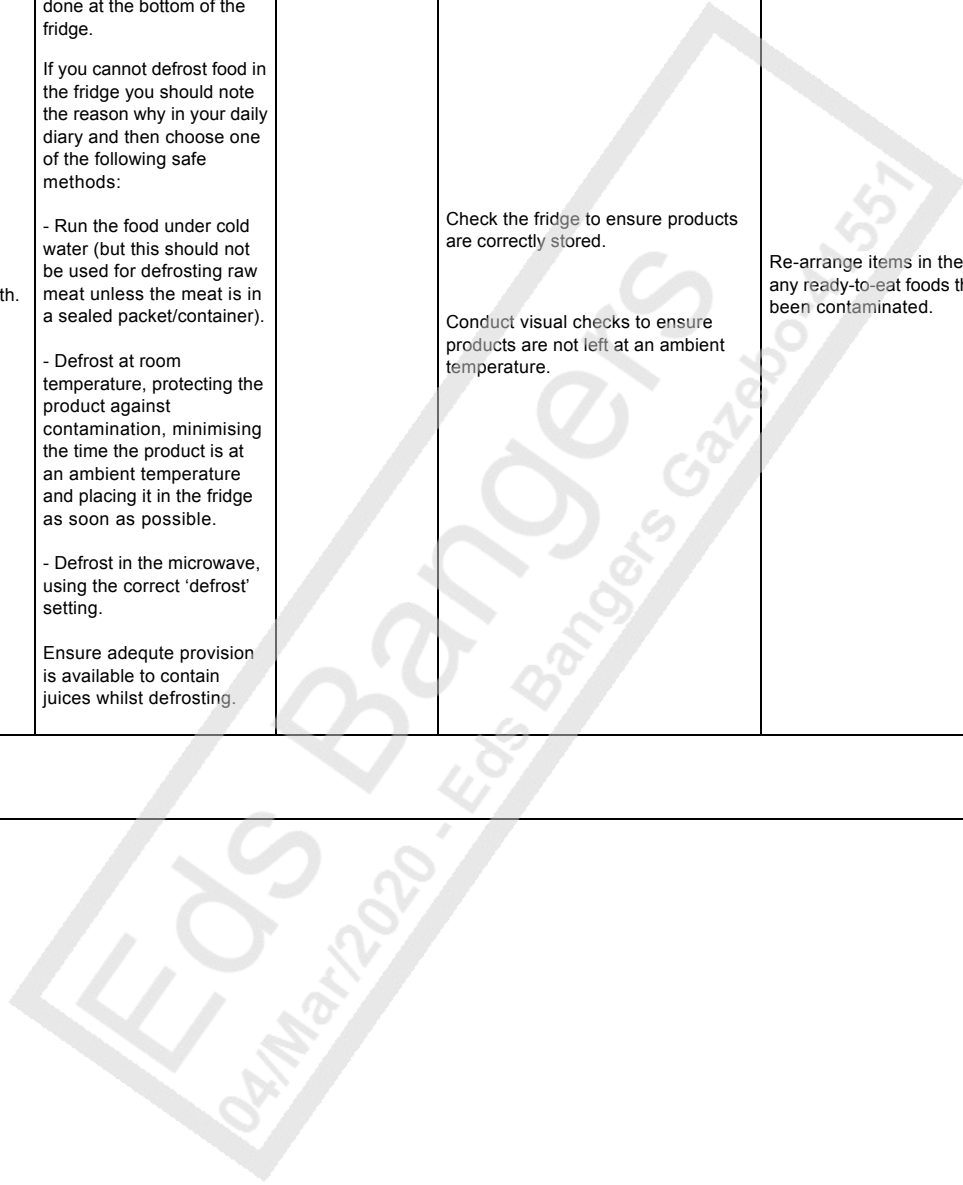
Notes

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.		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. - Defrost 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









Preparation of ready-to-eat AND raw foods

⚠ Hazards	👤 Controls	Critical Limit	📺 Monitoring	✅ Corrective Action
Microbiological contamination.	Use separate areas and staff for handling raw and ready-to-eat products wherever possible. Ensure thorough handwashing between processes. Ensure protective clothing is changed between processes. Ensure equipment and utensils are washed and disinfected between processes.		Conduct visual checks to ensure the correct preparation areas are used.	Dispose of any products that have potentially or actually been contaminated. Retrain staff on correct procedures
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.	Dispose of any products that have potentially or actually been contaminated. Retrain staff on correct procedures.
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.	Dispose of any products that have potentially or actually been contaminated. Retrain staff on correct procedures.
Microbiological contamination.	Sanitise equipment and sinks between processes.		Conduct visual checks to ensure the correct sinks are used for the correct tasks.	Dispose of any products that have potentially or actually been contaminated. Review or retrain staff as necessary.
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. Review or retrain staff as necessary.
Microbiological contamination.	Wash raw fruit and vegetables thoroughly in a dedicated food washing sink or in the general sink and ensure the sink is cleaned and disinfected before and after use.		Conduct visual checks to ensure that raw fruit and vegetables are washed in the correct place.	Dispose of any products that have potentially or actually been contaminated. Review or retrain staff as necessary.
Microbiological growth.	Limit the time that high risk food is kept above 8°C.		Visually monitor the food.	Dispose of any high risk, chilled products left at ambient temperatures for more than 1 hour. Review or retrain as necessary. Change the process if necessary.
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.	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 procedure.	If there is any sign of chemical contamination, dispose of food safely and review your processes and storage of chemicals.
Notes				

Vacuum Packing





Vacuum packing COOKED PRODUCTS with a shelf life of MORE THAN 10 DAYS AND storing at a constant temperature below 3°C

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological contamination and growth (Clostridium Botulinum).	Minimise the time products are out of the chiller. Once vacuum packed, store the products below 3°C.	Maximum storage temperature of 3°C.	Take and record fridge temperatures. Conduct spot checks on staff undertaking the task to ensure that the correct date is applied.	Adjust or repair the fridge if it is operating at a temperature higher than 3°C. If the product has been stored in the faulty unit it should be disposed of.
Ingress of air and micro-organisms.	Check integrity of seals.	Seals must not leak (check by squeezing packs).	Conduct routine check of seals prior to packaging process and through the batch run.	Check that the sealing bars and other parts of the packing machine are working correctly and reseal any packs that are not fully sealed.
Microbiological contamination and growth.	Ensure a separate vacuum packing machine is used for raw and ready-to-eat foods.	Provide separate vacuum packing machines for raw and ready-to-eat products.	Conduct spot checks on staff undertaking vacuum packing tasks to ensure that the correct machines are being used.	Dispose of any ready-to-eat food which has been vacuum packed using the raw meat vacuum packer.
Physical contamination	Ensure vacuum packing pouches are stored in such a way that they are not exposed to contamination. Use foodsafe pouches which are designed for use in vacuum packers.		Conduct visual checks on the storage area. Check deliveries to ensure the correct pouches have been provided.	Dispose of any pouches which have potentially or actually been contaminated and which pose a risk to food safety. Dispose of any unsuitable pouches.
Chemical contamination.	Ensure foodsafe cleaning products are used.		Conduct spot checks on cleaning practices by staff.	If food or packaging 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				





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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 working 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 working 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				

Transport





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.	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				

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Cooking: Sous Vide

Cooking: Sous vide with no further cooking

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Survival of bacteria.	Ensure food is thoroughly cooked.	Food should be cooked to a minimum core temperature of 75°C for 30 seconds or cooking to a suitable time/temperature combination (see the chart in the notes section).	Conduct spot checks on food temperatures and record in a daily diary.	Continue to cook the product until the core temperature of 75°C for 30 seconds, or equivalent, is achieved.
Cross contamination	Use separate utensils for raw and cooked/ready-to-eat foods.		Conduct visual checks to ensure separate utensils are being used.	Review or retrain staff as necessary. If cooked products are touched with the utensils used for raw products, continue to cook.
Physical contamination	Ensure the pouch remains intact.		Conduct visual checks of pouches.	Dispose of any products that have potentially or actually been contaminated.

Notes

Alternative time/temperature combinations for sous vide for poultry, pork, minced and/or rolled products (based on Listeria Monocytogenes).





Temp (°C)	Number of minutes	Temp (°C)	Number of minutes	Temp (°C)	Number of minutes	Temp (°C)	Number of minutes	Temp (°C)	Number of minutes	Temp (°C)	Number of minutes	Temp (°C)	Number of minutes
60°C	43.48	63°C	17.24	66°C	6.83	69°C	2.72	73°C	43 secs	76°C	19 secs	79°C	08 secs
61°C	31.74	64°C	12.66	67°C	5.02	70°C	2.00	74°C	36 secs	77°C	14 secs	80°C	5 secs
62°C	23.26	65°C	9.30	68°C	3.70	72°C	1.08	75°C	26 secs	78°C	10 secs		

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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

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Chilled Display

Chilled display				
⚠ Hazard	🛡 Controls	Critical Controls	📄 Monitoring Procedures	✅ Corrective Actions
Microbiological contamination.	Keep raw and ready-to-eat foods separate. Cover foods and store raw foods below ready-to-eat products.		Conduct daily visual checks on fridges.	If ready-to-eat food comes into contact with high risk, raw food it will potentially be contaminated and should be disposed of safely.
Microbiological contamination and growth.	Keep food at or below 8°C. Check and record fridge temperatures 3 times daily in your daily recording diary.	Maintain the fridge temperature at 8°C or less.	Check your daily recording diary on a daily basis to ensure that checks are being carried out and that equipment is functioning correctly.	If the temperature of chilled food 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. 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 this must be documented in your daily diary. Note that food can only undergo one period of up to 4 hours above 8°C.
Microbiological contamination and growth.	Check 'best before' or 'use by' date.		Always check dates prior to display.	Dispose of any food beyond its 'use by' or 'best before' date.
Chemical contamination.	Ensure foodsafe cleaning products are used.		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 equipment and premises are in good order.		Check maintenance records for equipment and premises daily.	Repair or replace damaged or deteriorated equipment and repair damaged areas of premises as required. Dispose of any food which has potentially or actually been contaminated.
Microbiological, chemical and physical contamination from customers.	Protect food against potential contamination from customers, e.g. ensure food is covered/bagged and use sneeze guards for open foods.		Constantly monitor.	Dispose of any products that have potentially or actually been contaminated.
Notes				

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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				

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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). (The minimum is 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 has potentially or actually been contaminated and which poses 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 it safely. If cleaning products are not foodsafe ensure they are changed for a more suitable product. Dispose of any food which has potentially or actually been contaminated and which poses a risk to food safety.
Survival of bacteria for ready-to-eat products that can be reheated if customer requests (e.g. paninis, toasties).	As a ready-to-eat product it must be kept under chilled temperature control until it is 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				

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Serving

Serving of food

 Hazards	 Controls	Critical Limit	 Monitoring Procedures	 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.
Microbiological contamination.	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:

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