

Food Safety Hazard Analysis			
Unit Name			Unit Number
Unit Address			
Implementation	Date	Name	Signature
1st Review	Date	Name	Signature
2nd Review	Date	Name	Signature
3rd Review	Date	Name	Signature
4th Review	Date	Name	Signature

The Compass Group Food Safety Hazard Analysis is based upon the Codex Alimentarius 7 Principles of HACCP, 3rd edition 2003, which is a recognised food safety management system

The purpose of this document is to identify what specific food safety hazards are present at each process step of your catering operation and determine what controls are required to be in place to prevent or minimise food safety hazards from occurring.

Implementation: Unit managers, head chefs or responsible managers must review all relevant Hazard Analysis documents for all stages and processes undertaken at their unit and must ensure the necessary control measures are implemented correctly. It is the unit manager’s, head chef’s or responsible manager’s responsibility that all relevant colleagues have been instructed on the key principles of the FSMS and have been trained commensurate to their role.

Review: The site-specific Hazard Analysis pack must be formally reviewed, every 12 months, following a significant change of food operation (e.g. new cooking method, additional food services) or where there is a new unit manager, head chef or responsible manager. At the time of review the unit manager, head chef or responsible manager must ensure that the Hazard Analysis documents cover all stages and processes undertaken at the unit and that all relevant control measures are implemented correctly.

Where any processes that are outside of the generic Hazard Analysis documents are identified the unit manager or head chef must contact the relevant HSE Lead for further guidance.

By signing this document, the unit manager, head chef or responsible manager confirms that they have reviewed all of the relevant Hazard Analysis documents and Good Hygiene Practice Guides and will ensure that the relevant control measures and monitoring procedures are followed. In addition, they will make sure that all relevant colleagues are trained and supervised to ensure they adhere to the FSMS principles and processes.

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