

STORAGE

HAZARD ANALYSIS RECORD



HAZARDS



- Multiplication of food poisoning bacteria
- Cross-contamination
- Physical contamination
- Chemical contamination
- Allergen cross-contact

CONTROLS



- Maintain chilled foods between +1°C and +8°C (+1°C and +5°C in Republic of Ireland and Healthcare)
- Segregate raw and ready-to-eat foods in refrigerated storage
- After opening, label and store food according to the manufacturer's instructions
- Use all foods within their use-by-date
- Foods should be wrapped, covered or in lidded containers and dated
- Ensure food storage areas are pest free
- Maintain frozen foods at or below -18°C
- Segregate known allergens wherever possible

CHECKS



- Check product shelf life when replenishing stock
- Check all ready-to-eat foods are within date and record this on the Daily Closing Checklist
- Probe food simulant twice daily to check all fridges are between +1°C and +5°C (once a week for digital HACCP monitoring systems)
- Use between pack temperature monitoring to check freezers are operating at or below -18°C
- Record operating temperatures on the Food Storage Temperature Record or the digital HACCP equivalent

CORRECTIVE ACTIONS



- If a fridge or freezer temperature exceeds the critical limit, recheck it after 1 hour.
- If still out of range, follow guidance in GHP6 *Food Storage*
- For digital HACCP systems, take appropriate action in response to fridge or freezer alarms

GOOD HYGIENE PRACTICE



- Rotate stock using the first in / first out rule
- Keep eggs in refrigerated storage, segregated from ready-to-eat foods
- Segregate open/loose food items containing allergens
- Store all items off the floor, on shelving
- Keep storage areas clean, tidy and pest free
- Clean up any spillages immediately