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**INTRODUCTION**

**Food safety Practices for Steamplicity products**



**What is Steamplicity**

Steamplicity is Compass Group’s unique cooking system the using microwave power source to cook fresh food in matter of minutes. These are provided in 4 main formats all using the same technology.

* Steamplicity plated – individual meals
* Esteem – Provided for the fine dining and Private Healthcare, cooked fresh and components assembled and point of service.
* Bulk containers- Tray provision of same food, but suitable for restaurant service.
* Individual containers suitable for vending or grab and go restaurant service.

**Benefits of Steamplicity**

* A bespoke packaging format that when cooked using the microwave power delivers consistent high quality, great tasting food with more of the valuable nutrients retained than compared to conventional cooking methods.

**Legal requirement**

* Food safety regulations require food business operators to store and produce food in appropriate conditions, to prevent contamination that could be deemed harmful to health.
* Food business need to be able to demonstrate the controls they follow to protect the product and customer, the Compass Steamplicity food safety system is endorsed and supported by Primary Authority at Luton council.
* Provided with the product are the tools and control documentation to be able to comply with legal requirements.

**Support**

* The cuisine centre who provide the product are operated and run by Compass Group and accredited to XXXXX standard and ISO 9001/14001 and 45001 requirements.
* Training videos and technical support available XXXXX.
* The documentation provided to effectively implement the system can be accessed via XXXXX.
* Product support dedicated contact details: XXXXX.
* Included in the supporting pack:

HACCP document

Good hygiene criteria training information

Refresher document for team talks

Control documents specific to the product

Posters to support control points within HACCP

