

PREPARATION

HAZARD ANALYSIS RECORD



HAZARDS



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

CONTROLS



- Good personal hygiene adopted by all colleagues
- Separate preparation of raw and ready-to-eat foods
- Separate equipment for raw and ready-to-eat foods
- Separate designated complex equipment, such as slicers and mixers, for raw and ready-to-eat foods
- Plan preparation so that perishable foods are out of refrigeration for a minimum duration
- Clean and sanitise all work surfaces between preparation of raw and ready-to-eat foods
- Adhere to authorised recipes or recipe specifications
- Use separate equipment when preparing allergen-free items

CHECKS



- All wash hand basins are designated and have warm running water, antibacterial soap and disposable towels
- In Republic of Ireland record wash hand basin temperatures weekly
- All catering equipment is clean and in good repair before use
- Food preparation areas are clean, in good condition and pest free
- Provide accurate allergen information for all menu items

CORRECTIVE ACTIONS



- Discard any contaminated food
- Retrain food handlers

GOOD HYGIENE PRACTICE



- Report any illnesses before starting work
- Wash hands thoroughly between preparation of raw and ready-to-eat foods
- Wash all salad, fruit and vegetables in a designated food sink. In Republic of Ireland double wash all salad, fruit and vegetables.
- Wear suitable uniform and PPE during food preparation to keep you and the food safe
- Remove jewellery and keep hair covered
- No eating, drinking or smoking in food preparation areas
- Use colour coded equipment
- Keep cuts covered with a clean blue plaster