


























DELIVERY	STORAGE	PREPARATION	COOKING & REHEATING	COUNTER SERVICE
<p>HAZARDS </p> <ul style="list-style-type: none"> • Multiplication of food poisoning bacteria • Cross-contamination • Physical contamination • Chemical contamination • Allergen cross-contact 	<p>HAZARDS </p> <ul style="list-style-type: none"> • Multiplication of food poisoning bacteria • Cross-contamination • Physical contamination • Chemical contamination • Allergen cross-contact 	<p>HAZARDS </p> <ul style="list-style-type: none"> • Multiplication of food poisoning bacteria • Cross-contamination • Physical contamination • Chemical contamination • Allergen cross-contact 	<p>HAZARDS </p> <ul style="list-style-type: none"> • Multiplication of food poisoning bacteria • Cross-contamination • Physical contamination • Chemical contamination • Allergen cross-contact 	<p>HAZARDS </p> <ul style="list-style-type: none"> • Multiplication of food poisoning bacteria • Cross-contamination • Physical contamination • Chemical contamination • Allergen cross-contact
<p>CONTROLS </p> <ul style="list-style-type: none"> • Carry out inspection of all food deliveries • Check temperature of chilled and frozen deliveries • Place foods into chilled and/or frozen storage without delay 	<p>CONTROLS </p> <ul style="list-style-type: none"> • 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 	<p>CONTROLS </p> <ul style="list-style-type: none"> • 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 	<p>CONTROLS </p> <ul style="list-style-type: none"> • Cook to food to a core temperature of +75°C • Reheat product to a core temperature of +75°C (+82°C in Scotland) • Use a dedicated probe thermometer • Food is covered where possible • Avoid allergen cross-contact • Check cooking equipment is clean and safe before use 	<p>CONTROLS </p> <ul style="list-style-type: none"> • Hot food displayed at or above +63°C • Hot food displayed below +63°C for a maximum of 2 hours only and discarded after this time • Ready-to-eat chilled foods displayed at or below +8°C (+5°C in Republic of Ireland) • Accurate allergen information is available for all items • Ready-to-eat foods displayed above +8°C (5°C in Republic of Ireland) for a maximum of 4 hours and discarded after this time • All displayed food items are correctly identified • Separate equipment used to handle and display allergen free food items
<p>CHECKS </p> <ul style="list-style-type: none"> • Chilled food is received between +1°C and +8°C (+1°C and +5°C in Republic of Ireland and Healthcare) • Frozen food is received at or below -15°C (-18°C in Ireland) • Use a dedicated probe thermometer to verify delivery temperatures • Check delivery is in good condition, free from pests and within shelf-life • Record details on the Food Delivery Record or the digital HACCP equivalent 	<p>CHECKS </p> <ul style="list-style-type: none"> • 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 	<p>CHECKS </p> <ul style="list-style-type: none"> • 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 	<p>CHECKS </p> <ul style="list-style-type: none"> • Ensure +75°C core product cook temperature for protein dishes • Ensure protein dishes, rice and legumes are reheated to a core temperature of +75°C (+82°C in Scotland) • Record temperature checks on the Food Production Temperature Record or the digital HACCP equivalent • Use visual checks where applicable, e.g. bacon, pizza and eggs 	<p>CHECKS </p> <ul style="list-style-type: none"> • Temperature check one protein food item per hot counter (all protein items, rice & legumes in Republic of Ireland) at start of service and every 90 mins to ensure it is at or above +63°C • Check cold food display temperature every 90 mins to ensure it is at or below +8°C (+5°C Republic of Ireland) • Limit time food displayed at ambient temperatures to 2 hours (hot food) and 4 hours (cold food) • Record all temperature checks on the Food Display Temperature Record or the digital HACCP equivalent • Ensure accurate allergen information is available for each menu item
<p>CORRECTIVE ACTIONS </p> <ul style="list-style-type: none"> • Reject unsatisfactory deliveries and contact Foodbuy; in Republic of Ireland contact Compass Care and Commercial Department. 	<p>CORRECTIVE ACTIONS </p> <ul style="list-style-type: none"> • 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 	<p>CORRECTIVE ACTIONS </p> <ul style="list-style-type: none"> • Discard any contaminated food • Retrain food handlers 	<p>CORRECTIVE ACTIONS </p> <ul style="list-style-type: none"> • Continue to cook until +75°C core temperature achieved • Continue to reheat until +75°C (+82°C in Scotland) core temperature achieved 	<p>CORRECTIVE ACTIONS </p> <ul style="list-style-type: none"> • Reheat to +75°C core temperature if not previously reheated (+82°C in Scotland) • Discard food that has been previously reheated • Discard food that has been outside of temperature control for 2 hours (hot food) or 4 hours (cold food)
<p>GOOD HYGIENE PRACTICE </p> <ul style="list-style-type: none"> • Check foods for signs of pest damage or contamination – gnaw marks, holes in packaging or spilled product • No food left outside unattended, and food not left directly on the floor • Wash hands before and after receiving deliveries • Raw and ready-to-eat foods are separated • In Republic of Ireland complete the Pest Control Checklist weekly 	<p>GOOD HYGIENE PRACTICE </p> <ul style="list-style-type: none"> • 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 	<p>GOOD HYGIENE PRACTICE </p> <ul style="list-style-type: none"> • 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 	<p>GOOD HYGIENE PRACTICE </p> <ul style="list-style-type: none"> • Wash hands thoroughly between food preparation and cooking • Adopt good hand washing technique • Wear suitable uniform and PPE during cooking to keep you and the food safe • Report any illnesses before starting work • Use separate utensils for raw and cooked food • Remove jewellery and keep hair covered • Keep cuts covered with a clean blue plaster • No eating, drinking or smoking in food preparation areas 	<p>GOOD HYGIENE PRACTICE </p> <ul style="list-style-type: none"> • Wash hands thoroughly between tasks • Preheat or prechill equipment prior to use • Ensure all food items displayed are clearly identified • Check the physical condition of counter service equipment before use • Use separate food utensils to minimise allergen cross-contact • Regularly replace utensils where there is self-service