

HOT HOLD

HAZARD ANALYSIS RECORD



HAZARDS



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

CONTROLS



- Hot hold food maintained at or above +63°C
- Hot food held below +63°C for a maximum of 2 hours only and discarded after this time
- Where possible food is covered with suitable lids or clingfilm/foil
- Allergen-free foods are clearly labelled

CHECKS



- Temperature check one protein food item per hot cabinet (all protein items, rice and legumes in Republic of Ireland) every 90 mins, to ensure it is at or above +63°C
- Record all temperature checks on the Food Display Temperature Record or the digital HACCP equivalent

CORRECTIVE ACTIONS



- 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

GOOD HYGIENE PRACTICE



- Preheat equipment prior to use
- Check the physical condition of equipment before use
- Do not overload hot cabinets
- No eating, drinking or smoking in food preparation areas
- Remove jewellery and keep hair covered