

DELIVERY

STORAGE

PREPARATION

COOKING & REHEATING

COUNTER SERVICE

HAZARDS



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

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CONTROLS



- Carry out inspection of all food deliveries
- Check temperature of chilled and frozen deliveries
- Place foods into chilled and/or frozen storage without delay

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

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

CONTROLS



- 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

CONTROLS



- 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

CHECKS



- 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)
- Check delivery is in good condition, free from pests and within shelf-life
- Verify the temperature of chilled and frozen deliveries using an infra-red thermometer (not acceptable in Republic of Ireland) or a dedicated probe-thermometer
- Record details on the Food Delivery Record or the digital HACCP equivalent

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
- Use a food simulant to verify that the temperature of fridges is between +1°C and +5°C
- 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

CHECKS



- All wash hand basins are designated and have warm running water, antibacterial soap and disposable towels
- 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

CHECKS



- 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

CHECKS



- 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 3.5 hours 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

CORRECTIVE ACTIONS



- Reject unsatisfactory deliveries and contact Foodbuy; in Republic of Ireland contact Compass Care and Commercial Department.

CORRECTIVE ACTIONS



- If a fridge or freezer temperature exceeds the critical limit, follow guidance in GHP6 Food Storage
- For digital HACCP systems, take appropriate action in response to fridge or freezer alarms

CORRECTIVE ACTIONS



- Discard any contaminated food
- Retrain food handlers

CORRECTIVE ACTIONS



- Continue to cook until +75°C core temperature achieved
- Continue to reheat until +75°C (+82°C in Scotland) core temperature achieved

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 (hot food) or 4 hours (cold food)

GOOD HYGIENE PRACTICE



- 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
- Raw and ready-to-eat foods are separated
- Wash hands before and after receiving deliveries

GOOD HYGIENE PRACTICE



- Rotate stock using the first in / first out rule
- Keep eggs in refrigerated storage, segregated from ready-to-eat foods and from raw products
- 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

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

GOOD HYGIENE PRACTICE



- 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

GOOD HYGIENE PRACTICE



- 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