

COUNTER SERVICE

HAZARD ANALYSIS RECORD



HAZARDS



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

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



- Temperature check one protein food item per hot counter (all protein items, rice and 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



- 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



- 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