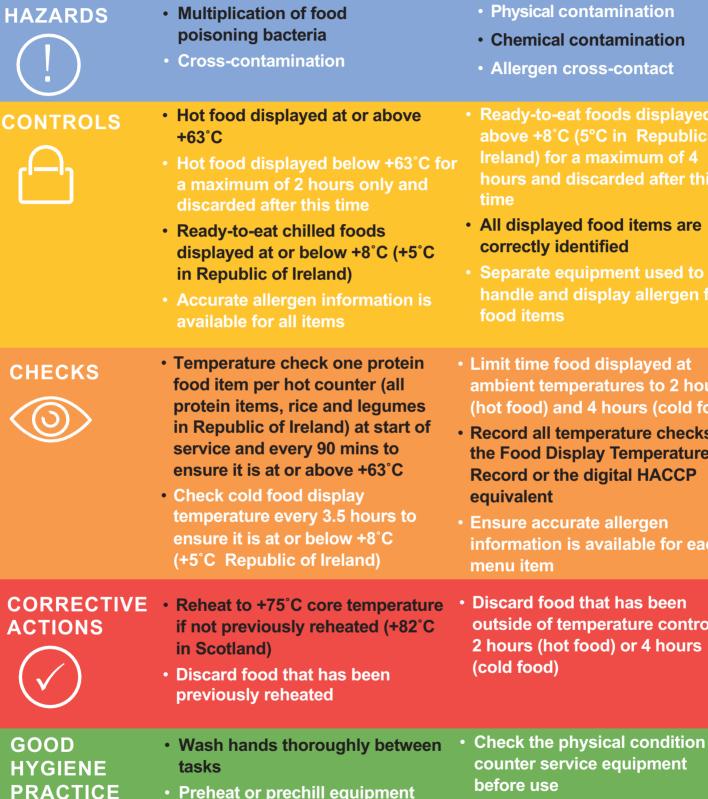
COUNTER SERVICE

HAZARD ANALYSIS RECORD

SAFE FOOD





- Preheat or prechill equipment prior to use
- Ensure all food items displayed are clearly identified

 Ready-to-eat foods displayed above +8°C (5°C in Republic of hours and discarded after this

COMPASS

- handle and display allergen free
- ambient temperatures to 2 hours (hot food) and 4 hours (cold food) Record all temperature checks on the Food Display Temperature
 - information is available for each
 - outside of temperature control for
 - Check the physical condition of
 - Use separate food utensils to minimise allergen cross-contact
 - Regularly replace utensils where there is self-service