

# BAR SERVICE

## HAZARD ANALYSIS RECORD



### HAZARDS



- Multiplication of food poisoning bacteria
- Cross-contamination
- Physical contamination
- Chemical contamination

### CONTROLS



- Beer lines regularly cleaned, sanitised and flushed
- Fruit, salad and herbs used in drinks washed
- Ice machines regularly cleaned and sanitised
- Ice scoops not stored in ice machines, but in a separate container
- Ice buckets, ice wells and scoops cleaned and sanitised before use
- Allergen information available for draft products and cocktails
- Separate milk jugs and drink blender pitchers used for alternative milks

### CHECKS



- All wash hand basins have warm running water, antibacterial soap and disposable towels
- In Republic of Ireland record wash hand basin temperatures weekly
- All food handlers reporting for work are fit and well
- Accurate allergen information is available for all draft products and cocktails

### CORRECTIVE ACTIONS



- Retrain food handlers

### GOOD HYGIENE PRACTICE



- Report any illnesses before starting work
- Wash hands thoroughly between tasks
- Bags of ice decanted directly into ice bucket/well and not thrown on the ground
- Ice scoops or tongs used when handling ice and bar fruit
- Keep cuts covered with a clean blue plaster
- Opened perishable items, such as juice and milk date labelled at the end of service following manufacturer's instructions
- Open perishable products that are stored at ambient are discarded after 4 hours