

DELIVERY

HAZARD ANALYSIS RECORD



HAZARDS

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



CONTROLS

- Only purchase and receive deliveries from approved food suppliers
- Carry out inspection of all food deliveries
- Check temperature of chilled deliveries
- Place foods into chilled storage without delay



CHECKS

- Chilled food received between +0°C to +5°C
- If temperature above +5°C, a destructive product test shall be taken
- If +8°C, delivery can be accepted if occurred for short time frame
- If above +8°C but below +10°C, can be accepted, if planned used within 12 hours. If not possible delivery to be rejected
- Chilled unit must be able to rapidly cool to below +5°C
- Check delivery is in good condition: free from pests and within shelf life, seals are intact
- Record findings on Steamplicity /Esteem Delivery Record
- Reject unsatisfactory deliveries and contact Cuisine Centre



GOOD HYGIENE PRACTICE

- Check foods for signs of pests-gnaw marks, holes in packaging or spilled product
- No food left outside unattended
- Raw and ready to eat foods are separated
- Wash hands after receiving deliveries

STORAGE

HAZARD ANALYSIS RECORD



HAZARDS

- Multiplication of food poisoning bacteria
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- Chemical contamination
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CONTROLS

- Maintain chilled foods between 0°C and +5°C
- Segregate steam products from other foods
- Check labels are clear and readable
- Use product within shelf life date
- Check seals are intact
- Ensure food storage areas are pest free



CHECKS

- Check product shelf life when replenishing stock
- Check products are within date and record on Daily Closing Checklist
- All meals stored in satellite fridges MUST be destroyed at end of service and not returned to main storage areas
- Probe food simulant to check all fridges are operating between 0°C and +5°C
- Check and record operating temperatures on Steamplicity Food Storage Temperature Record/Ward temperature record/Vending temperature record (as relevant)



GOOD HYGIENE PRACTICE

- Segregate food items containing allergens
- Store dry goods off the floor on shelving
- Keep dry goods storage areas clean, tidy and pest free
- Separate Steamplicity /Esteem products from other foods in service area e.g. Ward.
- Where limited space store Steamplicity /Esteem above and separate to other food items.
- Rotate stock using the first in / first out rule

COOKING

HAZARD ANALYSIS RECORD



HAZARDS

- Multiplication of food poisoning bacteria
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CONTROLS

- Core temperature:
 - Steamplicity Plated +82°C
 - Steamplicity Bulk +75°C
 - Esteem + 82°C
- Use dedicated probe thermometer
- Check cooking equipment is clean and safe before use
- Cover food where possible
- All cleaning chemicals removed from cooking area
- Avoid allergen cross-contamination



CHECKS

- Multiportion meals on completion of cooking cycle:
 - Allow 1 minute for pressure to stabilise prior to probing.
- Steamplicity plated/Esteem on completion of cooking:
 - Allow 30 seconds for pressure to stabilise prior to probing.
- Complete Steamplicity Multi Portion Temperature Record
- Complete ward temperature records



GOOD HYGIENE PRACTICE

- Wash hands between food preparation and cooking
- Adopt good hand washing technique
- Wear suitable uniform and PPE during cooking to keep you and the food safe
- Remove jewellery and keep hair covered
- No eating, drinking or smoking
- Report any illnesses before starting work