

BAR SERVICE

HAZARD ANALYSIS RECORD



HAZARDS

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



CONTROLS

- Sanitise beer lines regularly and flush through after cleaning
- Wash hands before handling open food items
- Clean and sanitise ice machines
- Wash salad, fruit and vegetables before use in drinks
- Ensure accurate allergen report is available for all menu items
- Separately identify and display any allergen free food items



CHECKS

- Check product shelf life when replenishing stock
- Check all ready to eat foods are within date and record on **Daily Closing Checklist**
- Probe food simulant to check all food fridges are operating between +1°C and +8°C
- Check allergen information is available for all menu items



GOOD HYGIENE PRACTICE

- Wear suitable uniform and PPE during food handling to keep you and the food safe
- No eating, drinking or smoking
- Check the physical condition of display equipment before use
- Use separate food utensils to minimise allergen cross-contamination