

DEFROSTING

HAZARD ANALYSIS RECORD



HAZARDS

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



CONTROLS

- Defrost food in a refrigerator
- Only use a microwave to defrost if food is to be cooked and served immediately
- Defrost raw foods at bottom of refrigerator to avoid cross-contamination
- Defrost food in a covered container
- Ensure foods are fully defrosted before cooking



CHECKS

- Defrost in refrigerator between +1°C and +5°C
- Label food accurately with according to its remaining shelf life



GOOD HYGIENE PRACTICE

- Follow manufacturer's instructions when defrosting
- Defrost smaller quantities to speed up the defrosting process
- Wash hands after handling defrosted raw foods