

COUNTER SERVICE

HAZARD ANALYSIS RECORD



HAZARDS

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



CONTROLS

- Display hot food at +63°C or hotter
- Hot food displayed below +63°C for max of 2 hours only
- Ready to eat chilled foods displayed below +8°C (Below +5°C Ireland)
- Ready to eat foods displayed above +8°C (5°C in Ireland) for maximum of 4 hours
- Correctly identify all displayed food items
- Ensure accurate allergen report is available for all menu items
- Use separate equipment to handle and display allergen free food items



CHECKS

- Temperature check 1 protein food item per hot counter at start of service and every 90 mins thereafter ensuring it is above +63°C
- Check cold food display temperature every 90 mins to ensure below +8°C (+5°C Ireland)
- Limit time food displayed at ambient temperatures to 2 hours (cold food) and 4 hours (hot food)
- Record all temperature /time checks on Food Display Temperature Record
- Check allergen report is available for all menu items



GOOD HYGIENE PRACTICE

- Adopt good hand washing techniques
- Wear suitable uniform and PPE during food handling to keep you and the food safe
- Remove jewellery and keep hair covered
- No eating, drinking or smoking
- Check the physical condition of counter service equipment before use
- Use separate food utensils to minimise allergen cross-contamination