

## DELIVERY



### 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 and frozen deliveries
- Place foods into chilled and frozen storage without delay



### CHECKS

- Chilled food received between +1°C and +8°C (+1°C and +5°C for R.O.I and Healthcare)
- Frozen food received below -15°C (-18°C Ireland)
- Check delivery is in good condition, free from pests and within shelf life
- Record findings on Food Delivery Record form
- Reject unsatisfactory deliveries and contact Foodbuy



### 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



### HAZARDS

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



### CONTROLS

- Maintain chilled foods between +1°C and +8°C (+1°C and +5°C for R.O.I and Healthcare)
- Segregate raw and ready to eat foods within refrigerated storage
- After opening, label all food following the manufacturer's guidelines
- Use all foods within use-by date
- Foods should be wrapped, covered or in lidded containers
- Ensure food storage areas are pest free
- Maintain frozen foods below -18°C



### 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 fridges are operating between +1°C and +5°C
- Use between pack temperature monitoring to check freezers are operating below -18°C
- Check and record operating temperatures on Food Storage Temperature Record



### 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
- Keep eggs in refrigerated storage, segregated from ready to eat foods
- Rotate stock using the first in / first out rule

## PREPARATION



### HAZARDS

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



### CONTROLS

- Good personal hygiene adopted by all colleagues
- Separate preparation of raw and ready to eat foods
- Clean and sanitise all surfaces between preparation of raw and ready to eat foods
- Separate complex equipment for raw and ready to eat foods
- Separate designated equipment for raw / ready to eat foods
- Adhere to authorised recipes only
- Use separate equipment when preparing allergen-free items
- Return ready to eat food to refrigerated storage within 30 mins



### CHECKS

- All wash hand basins have hot running water and hand washing facilities
- Food preparation areas are clean, in good condition and pest free
- Use defrosted food within its remaining shelf-life
- All food handlers reporting for work are fit and well
- Provide accurate allergen report for all menu items
- All catering equipment is clean and in good repair before use



### GOOD HYGIENE PRACTICE

- Report any illnesses before starting work
- Effective hand washing between preparation of raw and ready to eat foods
- Remove jewellery and keep hair covered
- Wear suitable uniform and PPE during food preparation to keep you and the food safe
- Use colour coded equipment
- Wash all salad, fruit and vegetables
- No eating, drinking or smoking
- Remove jewellery and keep hair covered
- Wear suitable uniform and PPE during food preparation to keep you and the food safe
- Use separate utensils for raw and cooked food

## COOKING



### HAZARDS

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



### CONTROLS

- Cook to core temperature of +75°C for 30 seconds
- 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

- Ensure +75°C cooking temperature for all protein dishes
- Record findings on Food Production Temperature Record



### 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
- Use separate utensils for raw and cooked food

## COUNTER SERVICE



### 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
- Ready to eat foods displayed above +8°C for maximum of 4 hours
- Correctly identify all displayed food items
- Ensure accurate allergen report is available for all menu items including draft beverages



### 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 temperature to 2 hours (cold food) and 4 hours (hot food)
- Record all temperature / time checks on Food Display Temperature Record
- Check there is an accurate allergen report available for each menu item



### 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