DELIVERY

STORAGE

PREPARATION COOKING

COUNTER SERVICE



HAZARDS

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



HAZARDS

- Multiplication of food poisoning bacteria
- Cross-contamination



- Physical contamination Chemical contamination
- Allergen contamination



HAZARDS

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

Separate designated

equipment for raw /

• Use separate equipment

• Return ready to eat food

to refrigerated storage

ready to eat foods

recipes only

when preparing

within 30 mins

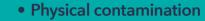
allergen- free items

- Chemical contamination
- Allergen contamination Cross-contamination



HAZARDS

- Multiplication of food poisoning bacteria
- Cross-contamination



COMPASS SAFE FOOD

- 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

Record findings

Record form

Foodbuy

on Food **Delivery**

Reject unsatisfactory



- 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
- Ensure food storage areas are pest free

in lidded containers

 Maintain frozen foods below -18°C



CONTROLS

- Good personal hygiene adopted by all colleagues
- Separate preparation of raw and ready to eat foods • Adhere to authorised
- Clean and sanitise all surfaces between preparation of raw and ready to eat foods
- Separate complex equipment for raw and ready to eat foods

- Cook to core temperature of +75°C for 30 seconds
- Use dedicated probe thermometer

CONTROLS

HAZARDS

bacteria

Multiplication

of food poisoning

- Check cooking equipment is clean and safe before use
- Cover food where possible

Physical contamination

Chemical contamination

Allergen contamination

- All cleaning chemicals removed from cooking area
- Avoid allergen cross-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

- 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



- deliveries and contact

- Check all ready to eat foods are within date and record on **Daily**



- Check product shelf life when replenishing stock
- **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**



 All wash hand basins have hot running water and hand washing facilities

CHECKS

- 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



CHECKS

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



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**
- Check there is an accurate allergen report available for each menu item



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

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

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
- 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
- equipment • Wash all salad, fruit

• Use colour coded

and vegetables

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



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 crosscontamination

CO22_COM_POA2_030224

490810_HACCP Poster A2.indd 1