

DEFROSTING

HAZARD ANALYSIS RECORD



HAZARDS



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

CONTROLS



- All high risk ready-to-eat food is defrosted under refrigeration
- Segregate raw and ready-to-eat foods
- High risk ready-to-eat food items are not defrosted at ambient unless stipulated by the manufacturer
- Food is not defrosted under running water
- In Republic of Ireland food can only be defrosted at ambient if stipulated by the manufacturer
- Food defrosted in a microwave must be cooked or served immediately
- Once defrosted items are labelled with 72-hr shelf life (24 hours in Republic of Ireland) or following manufacturer's instructions
- Defrosted food is not refrozen

CHECKS



- Check food is completely defrosted prior to cooking or service, unless otherwise prescribed by the manufacturer

CORRECTIVE ACTIONS



- Continue defrosting until food is fully defrosted

GOOD HYGIENE PRACTICE



- Defrost in small quantities to speed up the defrosting process
- Wash hands thoroughly after handling raw foods
- Defrost raw food in the bottom or a separate area of the refrigerator/chiller
- Defrost raw items in a container to contain melt water
- Clean up any spillages immediately
- Suitable microwaveable containers are used when defrosting in a microwave
- Foods are regularly stirred or turned when defrosting in a microwave
- Defrost setting is used when defrosting in a microwave