

DELIVERY

HAZARD ANALYSIS RECORD



HAZARDS



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

CONTROLS



- Carry out inspections of all food deliveries
- Check the temperature of chilled and frozen deliveries
- Place foods into chilled and/or frozen storage without delay

CHECKS



- Chilled food is received between +1°C and +8°C (+1°C and +5°C in Republic of Ireland and Healthcare)
- Frozen food is received at or below -15°C (-18°C in Ireland)
- Use a dedicated probe thermometer to verify delivery temperatures
- Check delivery is in good condition, free from pests and within shelf-life
- Record details on the Food Delivery Record or the digital HACCP equivalent

CORRECTIVE ACTIONS



- Reject unsatisfactory deliveries and contact Foodbuy; in Republic of Ireland contact Compass Care and Commercial Department.

GOOD HYGIENE PRACTICE



- Check foods for signs of pest damage or contamination – gnaw marks, holes in packaging or spilled product
- No food left outside unattended, and food not left directly on the floor
- Wash hands before and after receiving deliveries
- Raw and ready-to-eat foods are separated
- In Republic of Ireland complete the Pest Control Checklist weekly