

# COOKING & REHEATING

## HAZARD ANALYSIS RECORD



### HAZARDS



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

### CONTROLS



- Cook to food to a core temperature of +75°C
- Reheat product to a core temperature of +75°C (+82°C in Scotland)
- Use a dedicated probe thermometer
- Food is covered where possible
- Avoid allergen cross-contact
- Check cooking equipment is clean and safe before use

### CHECKS



- Ensure +75°C core product cook temperature for protein dishes
- Ensure protein dishes, rice and legumes are reheated to a core temperature of +75°C (+82°C in Scotland)
- Record temperature checks on the Food Production Temperature Record or the digital HACCP equivalent
- Use visual checks where applicable, e.g. bacon, pizza and eggs

### CORRECTIVE ACTIONS



- Continue to cook until +75°C core temperature achieved
- Continue to reheat until +75°C (+82°C in Scotland) core temperature achieved

### GOOD HYGIENE PRACTICE



- Wash hands thoroughly between food preparation and cooking
- Adopt good hand washing technique
- Wear suitable uniform and PPE during cooking to keep you and the food safe
- No eating, drinking or smoking in food preparation areas
- Use separate utensils for raw and cooked food
- Remove jewellery and keep hair covered
- Keep cuts covered with a clean blue plaster
- Report any illnesses before starting work