

VAC PACKING

HAZARD ANALYSIS RECORD



HAZARDS



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

CONTROLS



- Separate and clearly designated vac pack machines used for raw and for ready-to-eat foods
- Vac packers cleaned and sanitised before and after use
- Food vac packed to ensure a tight seal and all air removed
- Materials including vac pack bags stored in clean and dry environment, and adjacent to the relevant vac packer
- A maximum 7-day shelf-life is applied to in-unit made foods only (72 hours in Republic of Ireland)
- A maximum 72-hour shelf-life is applied to loosely vac packed foods

CHECKS



- Equipment is clean and in good working order
- Sealed packs checked for excess air and leaks
- Vac packers are only used for their designated purpose

CORRECTIVE ACTIONS



- Date expired foods are discarded
- Any items where the integrity of the seal has been lost or there is excess air are discarded
- Any vac packer, that has been used for raw food must be recommissioned (dismantled, cleaned and santised by a competent engineer) before it can be used for ready-to-eat food

GOOD HYGIENE PRACTICE



- Report any illnesses before starting work
- Wash hands thoroughly between tasks
- Where permanent raw and ready-to-eat preparation areas have been designated, ensure vac packers are located in the relevant area
- Keep cuts covered with a clean blue plaster
- Wear suitable uniform and PPE during vac packing to keep you and the food safe