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| Food Safety Hazard Analysis Record  15: Sous Vide | | | | | |
| Food Safety Hazards | | **Control Measures** | **Critical Control Limits** | **Monitoring** | **Corrective Actions** |
| Microbiological growth  - Bacterial growth  - Bacterial survival  - Cross contamination | | Food Items are sealed in vac pack bags using the raw vac packer  Only vac pack bags suitable for heat treatment are used (confirmation to be received from supplier in form of specification sheet for vac pack bags).  Foods to be cooked according to established time and temperature combinations and seared in a pan where appropriate.  Water baths to be calibrated annually. Laboratory calibration of needle probe required annually.  Equipment maintained in a clean condition.  ‘Clean as you go’ routine to be in operation.  Where required, foods cooled in an ice bath or slush ice, or in a blast chiller. | Only Raw Vac Packer to be used  Ensure the outer surface of the meat is fully sealed and browned off, where Sous Vide is not a CCP. | Visual checks to ensure all items are seared off on griddle or hot pan before service, where appropriate.  Water bath temperature, times and core temperature to be recorded on the **HACCP Control Form for Sous Vide Control.**  Highlight rare meat cooked to lower temperature on the **HACCP Control Form for Sous Vide Control** in the final column “Comments” e.g. served rare, medium rare.    Cooling method, times and temperature achieved recorded on the **HACCP Control Form for Sous Vide Control**. | Continue to cook until outer surface of meat is fully sealed and browned.  Continue to cook until required temperature achieved.  Retrain food handlers  Request maintenance for defective equipment. |
| Physical contamination | | Check equipment for signs of damage before commencing cooking process.  Do not use defective equipment. Take out of use and report defect. |  | Check cooking equipment before use for sources of physical contamination.  Check protective clothing. | Discard any contaminated food.  Use alternative cooking methods if defective equipment found.  Request maintenance for defective equipment. |
| Chemical contamination | |  |  |  |  |
| Allergens | |  |  |  |  |
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| Site Specific Actions | |  | | | |
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| The above control measures and monitoring procedures are implemented within my unit | | | | | |
| Name | | | | **Date** | |
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| Magnifying glass | **Also refer to the following *Good Hygiene Practice* guides for additional guidance:**  **Cross Contamination / Cooking / Vac Packing / Sous Vide** | | | | |