

COOKING

HAZARD ANALYSIS RECORD



HAZARDS

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



CONTROLS

- Cook to core temperature of +75°C for 30 seconds
- Use dedicated probe thermometer
- Check cooking equipment is clean and safe before use
- Cover food where possible
- All cleaning chemicals removed from cooking area
- Avoid allergen cross-contamination



CHECKS

- Ensure +75°C cooking temperature for all protein dishes
- Record findings on Food Production Temperature Record



GOOD HYGIENE PRACTICE

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