

HOSPITALITY

HAZARD ANALYSIS RECORD



HAZARDS

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



CONTROLS

- Display hot food at +63°C or hotter
- Hot food displayed below +63°C for max of 2 hours only
- Ready to eat chilled foods displayed below +8°C
- Ready to eat foods displayed above +8°C for maximum of 4 hours
- Correctly identify all displayed food items
- Separately identify and display any allergen free dishes
- Ensure accurate allergen report is available for all menu items
- Discard any cold food displayed at ambient after 4 hours



CHECKS

- Check and record temperature of one meat, fish, dairy, pulses, pasta or rice dish per hot plate every 90 minutes to ensure above +63°C
- Check cold food display temperature every 90mins to ensure below +8°C (+5°C Ireland)
- Limit food displayed at ambient temperature to 2 hours
- Record all temperature /time checks on Food Display Temperature Record
- Check allergen information is available for all menu items



GOOD HYGIENE PRACTICE

- Adopt good hand washing techniques before and after handling food
- Wear suitable uniform and PPE during food handling to keep you and the food safe
- Remove jewellery and keep hair covered
- No eating, drinking or smoking
- Check the physical condition of display equipment before use
- Use separate food utensils to minimise allergen cross-contamination