

# PREPARATION

## HAZARD ANALYSIS RECORD



### HAZARDS

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



### CONTROLS

- Good personal hygiene adopted by all colleagues
- Separate preparation of raw and ready to eat foods
- Separate designated equipment for raw / ready to eat foods
- Separate complex equipment for raw and ready to eat foods
- Clean and sanitise all surfaces between preparation of raw and ready to eat foods
- Avoid allergen cross contamination
- Use separate equipment when preparing allergen-free items
- Return ready to eat food to refrigerated storage within 30 mins



### CHECKS

- All wash hand basins have hot running water and hand washing facilities
- Food preparation areas are clean, in good condition and pest free
- All catering equipment is clean and in good repair before use
- All food handlers reporting for work are fit and well
- Provide accurate allergen report for all menu items
- Use defrosted food within its remaining shelf-life



### GOOD HYGIENE PRACTICE

- Report any illnesses before starting work
- Effective hand washing between preparation of raw and ready to eat foods
- Wear suitable uniform and PPE during food preparation to keep you and the food safe
- Remove jewellery and keep hair covered
- No eating, drinking or smoking
- Use colour coded equipment
- Wash all salad, fruit and vegetables