

VAC PACKING

HAZARD ANALYSIS RECORD



HAZARDS

- Cross-contamination
- Physical contamination
- Chemical contamination



CONTROLS

- Separate and designated Vac Pack machines for both raw and ready to eat foods
- Clearly label each Vac Pack machine
- Clean and sanitise each machine **before and after** each use
- Label all foods upon Vac Packing



CHECKS

- Equipment is clean and in good working order before use
- Chilled food labelled with 7 days shelf life
- Frozen food labelled with 3-6 months shelf life



GOOD HYGIENE PRACTICE

- Wash hands before and after use
- Locate equipment away from sources of physical contamination
- Always follow manufacturer's instructions when in use