

Food Process Flow Chart

The below table lists all the different food process steps a catering unit may operate. In line with HACCP Principles there is a Food Safety Hazard Analysis Record for each process stage explaining the specific food safety hazards and controls associated with that stage in the food journey

Food Process Step	Tick Where Relevant	Food Safety Hazard Analysis Record
Receipt	<input type="checkbox"/>	Step 1: Receipt & Delivery
Storage Ambient / Chilled / Frozen	<input type="checkbox"/>	Step 2: Food Storage
Preparation	<input type="checkbox"/>	Step 3: Food Preparation
Defrosting	<input type="checkbox"/>	Step 4: Defrosting
Vac Packing	<input type="checkbox"/>	Step 5: Vac Packing
Cooking	<input type="checkbox"/>	Step 6: Cooking
Cooling	<input type="checkbox"/>	Step 7: Cooling
Re-heating	<input type="checkbox"/>	Step 8: Re-heating
Hot Hold	<input type="checkbox"/>	Step 9: Hot Hold
Counter Service	<input type="checkbox"/>	Step 10: Counter Service
Hospitality	<input type="checkbox"/>	Step 11: Hospitality Service
Bar Service	<input type="checkbox"/>	Step 12: Bar Service
Food Transportation	<input type="checkbox"/>	Step 13: Food Transportation
Vending	<input type="checkbox"/>	Step 14: Vending Services
Other	<input type="checkbox"/>	Sector Specific Hazard Analysis