

STORAGE

HAZARD ANALYSIS RECORD



HAZARDS

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



CONTROLS

- Maintain chilled foods between +1°C and +8°C (+1°C and +5°C R.O.I. and Healthcare)
- Maintain frozen foods below -18°C
- Segregate raw and ready to eat foods within refrigerated storage
- After opening, label all food following the manufacturer's guidelines
- Use all foods within use-by date
- Foods should be wrapped, covered or in lidded containers
- Ensure food storage areas are pest free
- Segregate the storage of known allergens wherever possible



CHECKS

- Check product shelf life when replenishing stock
- Check all ready to eat foods are within date and record on **Daily Closing Checklist**
- Probe food simulant to check all fridges are operating between +1°C and +8°C (+1°C and +5°C for R.O.I. and Healthcare sites)
- Use between pack temperature monitoring to check freezers are operating below -18°C
- Check and record operating temperatures on Refrigerator / Freezer Temperature Record



GOOD HYGIENE PRACTICE

- Segregate open/ loose food items containing allergens
- Store dry goods off the floor on shelving
- Keep dry goods storage areas clean, tidy and pest free
- Keep eggs in refrigerated storage, segregated from ready to eat foods
- Rotate stock using the first in /first out rule