FOOD SAFETY RISK ASSESSMENT

FOR

Just Catering

Membership Number **13850**

Responsible Person - **Carl Gauntlett**

Food Types	Equipment	Creation / Next Renewal Date
Asian Cuisine, Asian Soups/ Noodle Soup, Bakery / Boulangerie, Balti, Buffets & Corporate Hospitality, Casseroles / Stews / One Pot , Cheese, Curry, Fried Chicken, Quiche, Sandwiches / Baguettes / Bagels / Wraps, Teriyaki	Blender, Chaffing Dishes, Coffee Machine, Cool Boxes, Dishwasher, Food Processor , Freezer, Fridge, Hot Box / Bag, Hot Water Heater (plumbed in), Juicer, Knives and chopping boards, Microwave, Other, Slicer, Slow Cooker , Soup Kettle, Steamer, Vacuum Pack Machine	Creation: 26/Nov/2021 Next Renewal Date: 04/Nov/2022

This Hazard Analysis is based on HACCP principles in order to comply with The Food Safety and Hygiene (England) Regulations 2013 and similar regulations in Wales and Scotland.

All hazards have been defined as either Control Points (CP's) or Critical Control Points (CCP's). The hazards shown as CCP's require particular attention and monitoring as they represent the biggest risk to public health & safety.

The Analysis has two parts:

- The process flow diagram
- An analysis for each of the hazard highlighted by the process flow diagram from the point of purchase through to handing to a customer

Any questions related to this assessment should be addressed to the owner in the first instance

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This should be inserted in Section 1 of your Due Diligence Folder

Collection from Suppliers

(Frozen i.e. kept in the freezer, Ambient i.e. not chilled or frozen, Chilled i.e. kept in the fridge or chiller)

Delivery by Suppliers

(Frozen i.e. kept in the freezer, Ambient i.e. not chilled or frozen, Chilled i.e. kept in the fridge or chiller)

Storage

(Frozen i.e. kept in the freezer, Ambient i.e. not chilled or frozen, Chilled i.e. kept in the fridge or chiller)

Defrosting

(Defrosting high risk foods, Defrosting low risk foods)

Preparation

(Preparation of both ready to eat and raw foods)

Cooking

(Cooking low risk foods, e.g. ambient, stable products, Cooking high risk foods)

Cooling

(Cooling Rice)

Labelling

(I label food as part of my business process)

Transport

(Fridges and cool boxes (e.g. fridge van or separate fridge/cool box in a van), Ambient transport (e.g. in a trailer or van), Hot boxes)

Reheating

(I reheat food as part of my business process)

Hot Holding

(I use hot holding as part of my business process)

Serving

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(Serving of food)

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Collection from Suppliers

Frozen Products

Hazard	Controls	Critical Controls	Monitoring Proceedures	Corrective Actions
Microbiological contamination and growth.	When transporting frozen food, use temperature-controlled storage such as cool bags / boxes or refrigerated vehicles and aim to maintain a temperature of -18°C. Use only reputable suppliers who can demonstrate legal compliance. Do not purchase food which is intended to be sold frozen and which has defrosted.	Food must be maintained in a frozen state.	Undertake visual and physical checks on food upon arrival at the destination or check temperature of food with probe thermometer.	If food has defrosted, either refrigerate, cook immediately or dispose of it.
Microbiological contamination and growth.	Check 'best before' or 'use by' date. Use only reputable suppliers who can demonstrate legal compliance.		Always check dates when purchasing food.	Do not purchase food that is beyond its 'use-by' or 'best before' date.
Chemical contamination.	Keep food and non-food items separate during transportation. Use only reputable suppliers who can demonstrate legal compliance.		Conduct a visual inspection of food / packaging conditions prior to purchase and after transport.	If food has potentially been damaged or contaminated, dispose of it safely.
Physical contamination.	Ensure that packaging is intact and in a good condition. Use only reputable suppliers who can demonstrate legal compliance.		Undertake visual inspection of food / packaging conditions prior to purchase and after transport.	If food has potentially been damaged or contaminated, dispose of it safely.

Notes

Ambient Products

Hazard	Controls	Critical Controls	Monitoring Proceedures	Corrective Actions
Microbiological contamination.	Keep raw and ready-to-eat products separate. Use only reputable suppliers who can demonstrate legal compliance. Do not purchase food which has actually or potentially been contaminated.		Undertake a visual inspection upon return to business.	If ready-to-eat, ambient products have been compromised and exposed to bacterial contamination from raw products, dispose of the affected foods.
Chemical contamination.	Ensure food is stored away from chemicals. Use only reputable suppliers who can demonstrate legal compliance. Do not purchase food which has actually or potentially been contaminated.		Conduct a visual inspection upon return to business.	If the food appears contaminated or has a chemical odour, or if the product appears damaged, isolate and dispose of it safely.
Physical contamination.	Ensure that packaging is in good condition and that tins are not dented or blown. Use only reputable suppliers who can demonstrate legal compliance. Do not purchase food which has actually or potentially been contaminated.		Conduct a visual inspection of food / packaging.	If there is any damage that is likely to affect products after transport, then dispose of them.

Notes				
Chilled Products				
Hazard	**Controls**	**Critical Controls**	**Monitoring Proceedures**	**Corrective Actions**
Microbiological contamination and growth.	When transporting foods, keep raw and ready-to-eat products separate. Use only reputable suppliers who can demonstrate legal compliance.		Conduct visual checks to make sure that separation is being carried out.	If ready-to-eat foods have been contaminated by raw foods they should be disposed of safely.
Microbiological contamination and growth.	When transporting chilled food, use temperature controlled storage, such as cool bags / boxes or refrigerated vehicles.	Maintain the temperature for high risk, chilled food at 8ºC or less.	Check and record chilled food temperatures in recording diary upon return to premises.	If the temperature of high risk, chilled food has risen above 8ºC then it must be disposed of.
Microbiological contamination and growth.	Check ‘best before’ or ‘use by’ date.		Always check dates when purchasing food.	Do not purchase food beyond its ‘use-by’ or ‘best before’ date.
Chemical contamination.	Keep food and non-food items separate during transportation. Use only reputable suppliers who can demonstrate legal compliance.		Conduct a visual inspection of food / packaging conditions prior to purchase and after transport.	If it has potentially been damaged or contaminated, dispose of it safely.
Physical contamination.	Ensure that packaging is intact and in a good condition. Use only reputable suppliers who can demonstrate legal compliance.		Conduct a visual inspection of food / packaging conditions prior to purchase and after transport.	If it has potentially been damaged or contaminated, dispose of it safely.
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Delivery by Suppliers

Frozen Products

Hazard	Controls	Critical Controls	Monitoring Procedures	Corrective Actions
Physical and chemical contamination.	Use only reputable suppliers who can demonstrate legal compliance.		Conduct visual checks on food and packaging condition prior to taking into stock. Be aware of chemical smells on delivered goods.	If any products are damaged, then isolate them, notifiy the supplier and return them. If food appears contaminated or has a chemical odour then isolate them, notify the supplier and return them.
Microbiological contamination.	Food must be in a frozen state when delivered.	Make sure food is in a frozen state upon delivery.	At the point of delivery, check temperatures of the supplies received and record them in your daily diary. Check date marks on all stock.	Reject the delivery if food has defrosted.

Notes

Ambient Products

Hazard	Controls	Critical Controls	Monitoring Procedures	Corrective Actions
Microbiological, physical and chemical contamination.	Use only reputable suppliers who can demonstrate legal compliance.		Conduct visual checks on food and packaging condition prior to taking into stock. Check food is within its 'best before' or 'use by' date.	If any products have been damaged, isolate them, notify the supplier and return them. If any products are out of date, isolate them, notify the supplier and return them.

Notes

Chilled Products

Hazard	Controls	Critical Controls	Monitoring Procedures	Corrective Actions
Physical and chemical contamination.	Use only reputable suppliers who can demonstrate legal compliance.		Conduct visual checks on food and packaging condition prior to taking into stock. Be aware of chemical odours on delivered goods.	If any products are damaged, isolate them, notify the supplier and return them. If any food appears contaminated or has a chemical odour then isolate it, notify the supplier and return it.
Microbiological contamination and growth.	Use only reputable suppliers who can demonstrate legal compliance.	Ensure high risk, chilled food is delivered at 8ºC or less.	At the point of delivery, check the temperatures of supplies received and record them in your daily diary.	If the temperature of high risk, chilled food has risen above 8ºC, reject the delivery.
	Check 'best before' and/or 'use by' dates		Always check dates when purchasing food.	Do not accept food beyond its 'use by' or 'best before' date.

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Storage

Frozen Storage

Hazard	Controls	Critical Controls	Monitoring Procedures	Corrective Actions
Microbiological contamination.	Do not keep food beyond its best before date. Mark stock with the date and put it into freezer. Check and record freezer temperature daily in your recording diary. Maintain freezer temperature between -18 ºC and -22 ºC.		Check dates on products in the freezer every day to ensure stock rotation is carried out. Check temperature diary on a daily basis to ensure equipment is functioning correctly.	If frozen food is found to be defrosting then it should either be defrosted and used the same day or discarded. If food is found completely defrosted for an undetermined amount of time it should be disposed of. Repair or replace the freezer.
Physical contamination.	Keep food protected from physical contamination at all times.		Conduct visual checks.	Dispose of any food that has actually or potentially been contaminated.

Notes

Ambient Storage

Hazard	Controls	Critical Controls	Monitoring Procedures	Corrective Actions
Microbiological contamination.	Keep raw and ready-to-eat products separate.		Conduct visual inspections.	If ready-to-eat, ambient products have been compromised and exposed to bacterial contamination from raw products, dispose of the affected foods.
Chemical contamination.	Ensure food is stored away from chemicals.		Conduct visual inspections of the dry store area.	If food appears contaminated or has a chemical odour, or if the product appears damaged, then isolate and dispose of it safely.
Physical contamination.	Ensure that packaging is in good condition and that tins are not dented or blown. Put a pest control procedure and programme in place.		Conduct visual inspections of food and packaging. Maintain pest control records and conduct visual inspections of the premises and products.	If there is any damage that is likely to affect your products then dispose of them. If food appears to be contaminated or damaged by pests then isolate and dispose of it safely. Contact your pest control contractor.

Notes

Chilled Storage

Hazard	Controls	Critical Controls	Monitoring Proceedures	Corrective Actions
Microbiological contamination and growth.	Keep high risk foods at or below 8ºC. Check fridge temperatures three times every day and record in your Daily Recording Diary.	Maintain fridge temperature at 8ºC or less.	Monitor your daily recording diary on a daily basis to ensure checks are carried out and equipment is functioning correctly.	If the temperature of high risk, chilled food has risen above 8ºC for one period of less than 4 hours, it can be returned to a storage temperature of 8ºC or less until it is sold, used immediately or disposed of. If the products have been above 8ºC for more than one period of 4 hours then they must be disposed of. If you use the 4-hour rule you must document this in your daily recording diary. Note that food can only undergo one period of up to 4 hours above 8ºC.
Microbiological contamination and growth.	Keep raw and ready-to-eat foods separate. Cover foods and store raw food below ready-to-eat products.		Conducts visual checks on fridges daily.	If ready-to-eat food comes into contact with raw food it will potentially be contaminated and should be disposed of safely.
Microbiological contamination and growth.	Check ‘best before’ or ‘use by’ dates.	Do not use food beyond its use by date.	Conduct visual checks and implement stock rotation.	Dispose of any food beyond its ‘best before’ or use by date.
Physical contamination.	Ensure that packaging is in a good condition and that food is protected against contamination.		Conduct visual inspections of food / packaging.	If it seems any products have been damaged, dispose of them.
Chemical contamination.	Ensure foodsafe cleaning products are used and that the manufacturer’s instructions are followed.		Conduct spot checks on cleaning practices by staff.	If food comes into contact with chemicals, dispose of it safely. If cleaning products are not foodsafe, ensure they are changed for a more suitable product.

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Defrosting

Defrosting High Risk Foods

Hazard	Controls	Critical Controls	Monitoring Procedures	Corrective Actions
Physical and chemical contamination.	Ensure foods are protected against contamination at all times and stored away from chemicals.		Conduct visual checks on products being defrosted.	Dispose of any foods that have actually or potentially been contaminated.
Microbiological contamination and growth.	Defrost products in the fridge, making sure that any raw products are stored below ready-to-eat products. If you cannot defrost food in the fridge you should note the reason why in your daily diary and then choose one of the following safe methods: - Run the food under cold water (but this should not be used for defrosting raw meat unless the meat is in a sealed packet/container). - Defrost at room temperature, protecting the product against contamination, minimising the time the product is at an ambient temperature and placing it in the fridge as soon as possible. - In the microwave using the correct 'defrost' setting.		Check the fridge to ensure products are correctly stored. Conduct visual checks to ensure products are not left at an ambient temperature.	Re-arrange items in the fridge if required and dispose of any ready-to-eat foods that have actually or potentially been contaminated.

Notes

Defrosting Low Risk Foods

Hazard	Controls	Critical Controls	Monitoring Procedures	Corrective Actions
Microbiological, physical and chemical contamination.	Ensure foods are protected against contamination at all times and stored away from chemicals.		Conduct visual checks on the products being defrosted.	Dispose of any foods that have actually or potentially been contaminated.

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Preparation

Preparation of ready-to-eat AND raw foods

Hazards	Controls	Critical Limit	Monitoring	Corrective Action
Microbiological contamination.	Use separate areas and staff for handling raw and ready-to-eat products wherever possible.		Conduct visual checks to ensure the correct preparation areas are used.	Dispose of any products that have potentially or actually been contaminated. Retrain staff on correct procedures
Microbiological contamination.	If it is not possible to have separate work areas for raw and ready-to-eat foods, separate chopping boards must be used as the food contact surface (not the worktop itself). The dual use work area must be cleaned and disinfected between preparation of raw and ready-to-eat foods.	Any disinfectant used must comply with BSEN: 1276 OR 13697.	Conduct visual checks to ensure that cleaning is undertaken between tasks and that separate, dedicated chopping boards are used for raw and ready-to-eat products.	Dispose of any products that have potentially or actually been contaminated. Retrain staff on correct procedures.
Microbiological contamination.	Use separate equipment and utensils for raw and ready-to-eat foods.		Conduct visual checks to ensure that foods are kept separate and that separate equipment/utensils are being used during the preparation process.	Dispose of any products that have potentially or actually been contaminated. Retrain staff on correct procedures.
Microbiological contamination.	Sanitise equipment and sinks between processes.		Conduct visual checks to ensure the correct sinks are used for the correct tasks.	Dispose of any products that have potentially or actually been contaminated. Review or retrain staff as necessary.
Microbiological contamination.	Ensure all food handlers are aware of their personal hygiene requirements.		Conduct visual checks of all food handlers.	Dispose of any products that have potentially or actually been contaminated. Review or retrain staff as necessary.
Microbiological contamination.	Wash raw fruit and vegetables thoroughly in a dedicated food washing sink or in the general sink and ensure the sink cleaned and disinfected before and after use.		Conduct visual checks to ensure that raw fruit and vegetables are washed in the correct place.	Dispose of any products that have potentially or actually been contaminated. Review or retrain staff as necessary.
Microbiological growth.	Limit the time that high risk food is kept above 8ºC.		Visually monitor the food.	Dispose of any high risk, chilled products left at ambient for more than 1 hour. Review or retrain as necessary. Change the process if necessary.
Physical contamination.	Ensure the preparation area and equipment are maintained in a sound condition.		Perform daily visual checks of the condition of the preparation area and equipment.	Repair any deterioration to preparation areas and replace damaged equipment. Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Keep chemicals away from food. Cover and/or put away food when cleaning.		Perform spot checks to ensure staff are following the correct procedure.	If there is any sign of chemical contamination, dispose of food safely and review your processes and storage of chemicals.

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Cooking

Cooking low risk, ambient, stable products e.g. jacket potatoes, doughnuts				
Hazards	**Controls**	**Critical Limit**	**Monitoring**	**Corrective Action**
Physical contamination.	Ensure all equipment is in good order.		Check maintenance records for equipment daily.	Repair or replace damaged or deteriorated equipment. Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Ensure foodsafe cleaning products are used and that the manufacturer's instructions are followed.		Conduct spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of it safely. If cleaning products are not foodsafe ensure they are changed for a more suitable product.
Notes				

Cooking high risk products				
Hazards	**Controls**	**Critical Limit**	**Monitoring**	**Corrective Action**
Survival of bacteria for foods other than whole muscles of lamb, beef and venison.	Ensure food is thoroughly cooked.	Food should be cooked to a minimum core temperature of 75ºC for 30 seconds (or an equivalent time/temperature combination).	Conduct spot checks on food temperatures and record your results in a daily diary.	Continue to cook the product until the core temperature detailed is achieved.
Survival of bacteria for whole muscles of lamb, beef and venison.	The product must be heat sealed, e.g. flash frying the whole outer surface of the muscle in a hot pan or on a hot griddle.	Ensure the whole outer surface is sufficiently heat treated.	Ensure heat treatment is undertaken adequately.	If the whole outer surface is not sealed, do not serve and continue to seal or cook the product.
Fish: survival of parasites.	Ensure food is thoroughly cooked.	Food should be cooked to a minimum core temperature of 60ºC for 60 seconds.	Conduct spot checks on food temperatures and record your results in a daily diary.	Continue to cook the product until a minimum core temperature of 60ºC for 60 seconds is achieved.
Physical contamination.	Ensure all equipment is in good order.		Check maintenance records for equipment daily.	Repair or replace damaged or deteriorated equipment. Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Ensure foodsafe cleaning products are used and the manufacturer's instructions followed.		Conduct spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of it safely. If cleaning products are not foodsafe, ensure they are changed for a more suitable product.
Notes				

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Cooling

Cooling rice				
Hazards	**Controls**	**Critical Limit**	**Monitoring**	**Corrective Action**
Microbiological contamination.	Keep raw and ready-to-eat foods separate.		Conduct visual checks.	If ready-to-eat food comes into contact with raw food it will potentially be contaminated and should be disposed of safely.
	Cool rice as quickly as possible and ideally within 90 minutes.	Maximum cooling time to being placed in the fridge = 2 hours.	Conduct time/temperature checks.	If the product has not cooled sufficiently within 2 hours to be put in the fridge then it must be disposed of. Re-assess and review your cooling method to ensure the critical limit can be achieved.
Chemical contamination.	Ensure foodsafe cleaning products are used, following the manufacturer's instructions.		Conduct spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of it safely. If cleaning products are not foodsafe, ensure they are changed for a more suitable product.
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Labelling

Food labelling				
Hazards	**Controls**	**Critical Limit**	**Monitoring**	**Corrective Action**
Incorrect information on food labels.	Ensure food is correctly labelled. Further information on how to label food can be found in the NCASS Due Diligence pack.	No incorrect information on labels.	Conduct visual checks on labels to ensure the correct information has been provided.	If any incorrect information is apparent, re-label the product. If any ingredients are unknown contact the supplier, review the ingredients or discard the product.
Incorrect allergen labelling.	Ensure any of the 14 allergens specified in the Food Information Regulations 2014 are correctly identified on the label, using an easily distinguishable font (bold, highlight, italics etc). For more information about the 14 allergens, consult section 8j of the NCASS Due Diligence pack.	No incorrect information on labels.	Conduct visual checks on labels to ensure the correct information has been provided.	If any incorrect information is apparent, re-label the product. If any ingredients are unknown contact the supplier, review the ingredients or discard the product.
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Transport

Chilled Transport

Hazards	Controls	Critical Limit	Monitoring	Corrective Action
Microbiological contamination and growth.	Use separate containers for raw and ready-to-eat foods.		Conduct visual checks to ensure that foods are kept separate during transportation.	Dispose of any products that have potentially or actually been contaminated.
Microbiological contamination and growth for chilled food.	Keep chilled foods at or below 8ºC.	Keep high risk, chilled food at or below 8ºC.	Record temperatures upon loading at preparation premises/storage premises and also when unloading at site.	If, on arrival at site, the temperature of chilled food has risen above 8ºC it must be disposed of.
Physical contamination.	Ensure products are protected against physical contamination during transport by covering them.		Conduct visual checks to ensure food products are suitably covered and protected against physical contamination.	Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Keep chemicals away from food during transport.		Conduct visual checks to ensure food products are not stored with chemicals during transportation.	If there is any sign of chemical contamination, dispose of food safely and review your processes and storage of chemicals.

Notes

Ambient Transport

Hazards	Controls	Critical Limit	Monitoring	Corrective Action
Microbiological contamination and growth.	Use separate containers for raw and ready-to-eat foods.		Conduct visual checks to ensure that foods are kept separate during transportation.	Dispose of any products that have potentially or actually been contaminated.
Physical contamination.	Cover products to ensure they are protected against physical contamination during transportation.		Conduct visual checks to ensure food products are suitably covered and protected against physical contamination.	Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Keep chemicals away from food during transportation.		Conduct visual checks to ensure food products are not stored with chemicals during transportation.	If there is any sign of chemical contamination, dispose of the food safely and review your processes and storage of chemicals.

Notes

Hot Box Transport

Hazards	Controls	Critical Limit	Monitoring	Corrective Action
Microbiological contamination and growth.	Keep raw and ready-to-eat foods separate.		Conduct visual checks to ensure that foods are kept separate during the transport.	Dispose of any products that have potentially or actually been contaminated.
Microbiological contamination and growth for hot food.	Keep hot food above 63ºC.	Maintain a minimum temperature of 63°C.	Record temperatures upon loading at preparation premises/storage premises and also when unloading at site.	If, upon arrival at site, hot food temperature has dropped below 63°C, it must be disposed of.
Physical contamination.	Cover products to ensure they are protected against physical contamination during transportation.		Conduct visual checks to ensure food products are suitably covered and protected against physical contamination.	Dispose of any products thave have potentially or actually been contaminated.
Chemical contamination.	Keep chemicals away from food during transportation.		Conduct visual checks to ensure food products are not stored with chemicals during transportation.	If there is any sign of chemical contamination, dispose of food safely and review your processes and storage of chemicals.

Notes

Reheating

Reheating				
Hazard	**Controls**	**Critical Controls**	**Monitoring Procedures**	**Corrective Actions**
Survival of bacteria.	Ensure food is thoroughly reheated.	Food should be reheated to a minimum of 75ºC for 30 seconds core temperature (or an equivalent time/temperature combination). (The minimum is 82°C in Scotland.)	Spot check food temperature and record in a daily diary.	Continue to reheat product until the core temperature detailed is achieved.
Physical contamination.	Ensure all equipment is in good order.		Check maintenance records for equipment daily.	Repair or replace damaged/deteriorated equipment. Dispose of any food which has potentially or actually been contaminated and which poses a risk to food safety.
Chemical contamination.	Ensure foodsafe cleaning products are used.		Spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of it safely. If cleaning products are not foodsafe ensure they are changed for a more suitable product. Dispose of any food which has potentially or actually been contaminated and which poses a risk to food safety.
Survival of bacteria for ready-to-eat products that can be reheated if customer requests (e.g. paninis, toasties).	As a ready-to-eat product it must be kept under chilled temperature control until it is reheated at customer's request. Such ready-to-eat foods must be reheated and served for immediate consumption.	Such ready-to-eat foods must be kept at or below 8°C before being reheated to order.	Check daily recording diary on a daily basis to ensure checks are carried out and equipment is functioning correctly.	If product has not been stored at or below 8°C then it must be disposed of.
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Hot Holding

Hot holding

Hazard	Controls	Critical Controls	Monitoring Procedures	Corrective Actions
Microbiological contamination and growth.	Use a thermometer to check food temperatures on a regular basis.	Hot food must be kept at a temperature above 63ºC.	Monitor food temperature records in your recording diary daily.	If the temperature of food that is hot held has dropped below 63ºC for one period of less than 2 hours, then it can be returned to a temperature above 63ºC until sold, used immediately, or disposed of. If the temperature of the food that is hot held has dropped below 63ºC for more than 2 hours or for an unknown period of time, it must be disposed of. If you use the 2 hour rule this must be documented in your daily diary. Note that hot held food can only have one period of up to 2 hours below 63ºC.
Physical contamination.	Ensure equipment and premises are in good order.		Check maintenance records for equipment and premises daily. Conduct visual checks of equipment and premises on a daily basis.	Repair or replace damaged or deteriorated equipment and repair damaged areas of premises as required. Dispose of any food which has potentially or actually been contaminated.
Chemical contamination.	Ensure foodsafe cleaning products are used.		Conduct spot checks on cleaning practices by staff.	If cleaning products are not foodsafe ensure they are changed for a more suitable product. Dispose of any food which has potentially or actually been contaminated and which poses a risk to food safety.
Microbiological, chemical and physical contamination from customers.	Protect food against potential contamination from customers, e.g. ensure food is covered/bagged or use sneeze guards for open foods.		Constantly monitor food on display.	Dispose of any products that have potentially or actually been contaminated.

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Serving

Serving of food

Hazards	Controls	Critical Limit	Monitoring	Corrective Action
Microbiological contamination.	Use clean utensils for handling food.		Conduct visual checks.	If any food has potentially or actually been contaminated it must be disposed of.
	Ensure all food handlers are aware of their personal hygiene requirements.		Have continual visual awareness of all food handlers.	Dispose of any products that have potentially or actually been contaminated. Review or retrain staff as necessary.
Physical contamination.	Ensure equipment, serving packaging and utensils are maintained in a sound condition.		Conduct daily visual checks of the condition of equipment, serving packaging and utensils.	Dispose of any serving packaging and utensils that have been damaged or contaminated.
Chemical contamination.	Keep chemicals away from serving packaging.		Conduct spot checks to ensure that staff are following the correct procedure.	If there is any sign of chemical contamination, dispose of the packaging and review your processes and storage of chemicals.

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