

Hazard Control Chart

Business Name: **Business Address:**

This chart summarises the potential food hazards in the above business and identifies control and monitoring procedures which will be implemented to ensure safety at critical points. This document and accompanying temperature record sheet has been adopted as part of the above business' food safety management system.

Signed: Name:(Proprietor) Date

Stage	Food Hazard	Controls/Targets	Monitoring	Corrective Action
Purchase and Receipt	Bacterial/toxin contamination of food delivered or purchased	Use specified reputable suppliers only Ensure packaging is intact. Ensure food is dated and dates have reasonable shelf life (at least 4 days). Ensure food is below 8°C.	Check date codes. Check Packaging Intact. Check Temperature (once weekly).	Refuse to accept food if packaging broken, food outside date tolerance or outside temperature tolerance.
Storage	Bacterial/mould growth in storage. Bacterial contamination of ready-to-eat food e.g. by raw meat	Keep food contained/wrapped in food grade containers/wrapping. Raw meat stored in separate fridge to ready-to-eat food. Freezer to keep food below -18°C. Refrigerator to keep food below 8°C.	Pre-start temperature check on all fridges and freezers – chef completes record form. Pre-start date coding checks. Manager – weekly check to confirm above checks are working. Check food is separate.	Throw away food that has been outside 8°C for 4 hours or use in that session. Use defrosted food immediately or throw away. Fix fridge or freezer. Throw away out of date food.
Preparation	Contamination from raw meat, poultry, burgers etc.	Separate colour coded chopping boards and knives. Sanitising of prep surfaces. Correct hand washing practices – wash before handling ready-to-eat food and directly after handling raw meat/poultry.	Manager will routinely check that controls are being implemented e.g. handwashing after handling raw meat.	N/A
Cooking	Survival of Bacteria due to inadequate cooking	Cook food to above 75°C core temperature. Ensure that food is defrosted thoroughly before use in small portions in refrigerator overnight.	Visual check on colour of meat by slicing open and occasional probe checks (one for each risk food type in every session) – chef completes record form. Occasional probe check on defrosting food.	If juices not clear or below 75°C put back on heat/in oven and cook further until targets met. Defrost food in microwave prior to heating if necessary.
Hot Holding	Growth of bacteria	Keep food above 63°C	Probe checks (once each session) – chef completes record form.	Cook food again as per cooking stage
Cooling	Growth of Bacteria etc and physical contamination	Cool food quickly – maximum 2 hours before refrigeration in ready-to-eat food storage fridge. Keep food covered.	Chef daily checks on times and practices.	If over 2 hours use within that session or throw away.
Reheating	As per cooking	Over 75°C (see above)	Probe check and record (see above)	Heat for longer if necessary
Carry Over	Bacterial/mould growth in excess food	Apply date code to all opened packages (excludes vegetables) and to all cooked food items. Use within maximum of 2 days where refrigerated. Store as above.	Pre-start date code checks by chef. Occasional checks by manager.	Throw away out of date food.