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Hygiene Hazard

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Fruit Juices & Smoothies

Hazard

Control Measures

Checks & Records

Action Required

STEP 1. PURCHASING

- Contaminated or substandard fruit or vegetables

- Purchase only from approved suppliers
- Purchase plan must be approved and production requirements met

of approved suppliers is maintained and followed

- <<insert action>>

STEP 2. DELIVERY / RECEIPT OF GOODS

- Contaminated or substandard fruit or vegetables
- Pest Infestation
- Past use-by date goods
- Damaged or contaminated packaging

- Inspection before acceptance
 - 1. appearance/ smell
 - 2. size & weight
 - 3. date & freshness
 - 4. temperature (if applicable)
 - 5. packaging
 - 6. hygiene (including driver's hygiene)
- Specify acceptable quality standards
- Decant goods into clean containers
- Label & date goods with 'use by' date

Delivery Inspection Record
Supplier feedback

- Reject delivery or return goods to supplier
- Advise supplier if goods are 'borderline'
- <<insert action>>

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Hazard	Control Measures	Checks & Records	Action Required
STEP 3. STORAGE			
<ul style="list-style-type: none">• Out of date or unlabelled goods• Contamination from chemicals or raw foods• Growth of micro-organisms from storage at incorrect temperature• Pest infestation	<ul style="list-style-type: none">• Staff trained in stock rotation procedures• Separate storage of raw and unprocessed fruit & vegetables• Twice daily check of storage temperatures• Inspect fruit & vegetables for signs of pest infestation• Supervision of staff	<ul style="list-style-type: none">• Training records• Storage inspection records• Temperature records• Control records	<ul style="list-style-type: none">• Discard food if contaminated or if storage temperature limits are exceeded• <<insert action>>
STEP 4. PREPARATION			
<ul style="list-style-type: none">• Contamination from other raw foods, staff, or foreign bodies• Growth of micro-organisms	<ul style="list-style-type: none">• Thorough washing of fruit & vegetables before cutting• Peel as appropriate• Cleaning of utensils• Personal hygiene of staff & training	<ul style="list-style-type: none">• Supervision of staff• Training records• Cleaning inspection records	<ul style="list-style-type: none">• Discard any fruit or vegetables which have signs of infestation or spoilage• <<insert action>>

Hazard	Control Measures	Checks & Records	Action Required
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STEP 5. CHILLING/ FREEZING

<ul style="list-style-type: none"> Contamination from micro-organisms, staff or foreign bodies 	<ul style="list-style-type: none"> Processed fruit & vegetables ingredients to be chilled to less than 8 degrees Celsius immediately after processing Cover before storage and date 	<ul style="list-style-type: none"> Chilling/freezing training records Chilling/freezing temperature 	<ul style="list-style-type: none"> Discard Salad if left at room temperature for more than 4 hours <<insert action>>
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STEP 6. STORAGE

<ul style="list-style-type: none"> Growth of micro-organisms from storage at incorrect temperatures Out of date food 	<ul style="list-style-type: none"> Twice daily monitoring of food temperatures Discard chilled processed vegetables which are not consumed within 7 days Frozen processed vegetables should be stored for no more than 3 months 	<ul style="list-style-type: none"> Chilling/freezing temperature records Chilling/freezing temperature of fridges / freezers 	<ul style="list-style-type: none"> If chilled food temperature exceeds 8 degrees Celsius it should be discarded <<insert action>>
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STEP 7. MIXING INGREDIENTS (optional)

<ul style="list-style-type: none">Contamination from unwashed raw foods, staff, or foreign bodies	<ul style="list-style-type: none">Cleaning of utensilsStaff training & supervisionFood handlers washed handsServe immediately garnish	<ul style="list-style-type: none">Check mixing recordsCheck supervision	<ul style="list-style-type: none">Food stored at room temperature should be discarded, unless consumed within 4 hours<<insert action>>
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Carried out by:		Checked by:	
Signature:		Signature:	
Date :			