Hygiene Hazai Downloaded: Tuesday, April 26, 2

Hazard	Control Me	checks & Records	A
STEP 1. PURCHASING			
Contaminated or substandard raw materials	 Purchase only from approved suppliers Purchase plan mat production requirer 	f approved suppliers is tained and followed	• <<
STEP 2. DELIVERY / RECEIPT	OF GOODS		
 Contaminated or substandard raw materials Pest Infestation Past use-by date goods Damaged or contaminated packaging 	 Inspection before a 1. Appearance / 2. size & weight 3. date & freshn 4. temperature (5. packaging 6. hygiene (includriver hygiene Specify acceptable 	ery Inspection Record on ce/ delivery docket lier feedback	Reject supplie < <inse< td=""></inse<>

e>> iches made to order 20164/19/2016Friday, January 21, 2011

hecks & Records	Action Required	
f approved suppliers is ained and followed	< <insert action="">></insert>	
ery Inspection Record on ce/ delivery docket	Reject delivery or return goods to supplier	
lier feedback	<<insert action="">></insert>	

Label & date goods

on' date

Hazard **Control Me** checks & Records **Action Required STEP 3. STORAGE** • Out of date or unlabelled goods Staff trained in stod terly inspection records · Discard food if contaminated or if procedures storage temperature limits are Contamination from chemicals or temperature records & exceeded Separate storage c ation of probe raw foods foods & vegetables <<insert action>> • Growth of micro-organisms from Control records storage at incorrect temperature Twice daily check temperatures Pest infestation Pest control proced **STEP 4. PREPARATION** Chill ingredients the · Contamination from chemicals or rvision • Discard any remaining filling after preparation raw foods 48 hours mum 90 minutes outside of Food handlers was <<insert action>> Minimise time food temperature Cover any remainir returning to storage date.

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Hazard Control Me thecks & Records **Action Required** STEP 5. CHILLED STORAGE Contamination from micro- Raw food not to be training records • If food temperature exceeds 8 organisms, staff or foreign bodies shelves degrees Celsius food should be terly inspection records discarded. Also, discard filling if > • Spoilage of food if kept longer Date labeling: enance records 48 hours since preparation. than normal Prepared fillin within 48 hour <<insert action>> Faulty equipment Maintenance **STEP 6. PREPARATION** · Contamination from staff or foreign · Discard food if prepared dish is left Wash hands before rvision bodies during sandwich outside of fridge for more than 90 sandwiches ning inspection records preparation minutes Use only clean uter mum 90 minutes outside of • Growth of micro-organisms if food change often <<insert action>> temperature rises above 8 Wash salad garnisl degrees Celsius and remove any da portions Minimise time food 'danger zone' STEP 7. SERVICE Serve immediately • Discard any sandwiches not · Contamination from staff or foreign rvision bodies during service served immediately <<insert action>>

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Notes:

Signature:	
2.9.13.13.	
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