FOOD SAFETY RISK ASSESSMENT

FOR

A B Catering

Membership Number **10115**

Responsible Person - **Alan Bultitude**

This includes a prep kitchen

Food Types	Equipment	Creation / Next Renewal Date
Baked / Jacket Potatoes, BBQ / Hog Roast / Rotisserie, Chicken, Chinese Cuisine, Chips / Fries, Coffee, Curly Fries, Fish & Chips, Flat breads, Fried Chicken, General Purpose (Traditional Bacon, Burgers, Hotdogs, chips etc), Gourmet Burgers, Hot Dogs, Ice Cream, Noodles, Pork Rolls / Crackling, Pulled Pork, soft drinks, Stir Fry	Bains Marie, Chaffing Dishes, Chip Warmer / Skuttle, Chipper, Cooking Range, Food Processor , Freezer, Fridge, Fridge (drinks), Fryer (Deep fat all types), Generator, Griddle, Hand Wash Unit (portable), Heated Display Cabinet, Hot Water Heater (plumbed in), Knives and chopping boards, LPG Gas Cylinder, Microwave, Paella Burners, Paella Pans, Salamander Grill, Soup Kettle, Water Boiler	Creation: 09/Apr/2021 Next Renewal Date: 10/Feb/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

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)

Transport

(Freezers (e.g. freezer van or separate freezer in a van), 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))

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)

Preparation

(Preparation of raw foods only (ie foods which are going to be further processed)

Cooking

(Cooking low risk eg) ambient stable products, jacket potatoes, doughnuts, Cooking high risk eg) meat, fish, dairy products)

Hot Holding

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

Serving

(Serving of Food)

Collection from Suppliers

Frozen Products

Hazard	Controls	Critical Controls	Monitoring Proceedures	Corrective Actions
Microbiological Contamination and Growth.	When transporting frozen food use a 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 to be maintained in a frozen state	Undertake visual/physical checks on food on arrival at destination or check temperature of food with probe thermometer	If food has defrosted, either refrigerate, cook immediately or dispose of.
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 beyond its 'use-by' or 'best before' date.
Chemical Contamination.	When transporting food and non food items keep them separate. Use only reputable suppliers who can demonstrate legal compliance.		Visual inspection of food / packaging conditions prior to purchase and after transport.	If potentially damaged or contaminated dispose of safely.
Physical Contamination	Ensure that packaging is intact and in a good condition. Use only reputable suppliers who can demonstrate legal compliance.		Visual inspection of food / packaging conditions prior to purchase and after transport.	If potentially damaged or contaminated dispose of safely.

Notes

Ambient Products

Hazard	Controls	Critical Controls	Monitoring Proceedures	Corrective Actions
Microbiological Contamination	Keep raw and ready to eat products seperate. Use only reputable suppliers who can demonstrate legal compliance. Do not purchase food which has actually or potentially been contaminated.		Visual inspection on return to business.	If ready to eat, ambient products have been compromised and exposed to bacterial contamination from raw products, dispose of 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.		Visual inspection on return to business	If food appears contaminated or has a chemical odour, or if the product appears damaged then isolate and dispose of 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.		Visual inspection of food / packaging.	If there is 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.		Visual checks to ascertain 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.	High risk chilled food temperature must be maintained at 8ºC or less	Check and record chilled food temperatures in recording diary on return to premises.	If high risk chilled food temperature 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	When transporting food and non food items keep them separate. Use only reputable suppliers who can demonstrate legal compliance.		Visual inspection of food / packaging conditions prior to purchase and after transport.	If potentially damaged or contaminated dispose of safely.
Physical Contamination	Ensure that packaging is intact and in a good condition. Use only reputable suppliers who can demonstrate legal compliance.		Visual inspection of food / packaging conditions prior to purchase and after transport.	If potentially damaged or contaminated dispose of safely.
Notes				

Transport

Frozen Transport

Hazards	Controls	Critical Limit	Monitoring	Corrective Action
Microbiological Contamination	Use separate containers for transporting raw and ready to eat food		Visual checks to ensure that foods are kept separate during the transport	Dispose of any potentially or actually contaminated products
	Frozen transport temperature to be maintained between -18 ºC and -22 ºC	Food to be frozen on arrival.	Check temperature on loading and unloading.	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
Physical Contamination.	Ensure products are protected against physical contamination during transport by covering them.		Visual checks to ensure food products are suitably covered and protected against physical contamination.	Dispose of any potentially or actually contaminated products.
Chemical Contamination.	Keep chemicals away from food during transport.		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 processes and storage of chemicals.

Notes

Chilled Transport

Hazards	Controls	Critical Limit	Monitoring	Corrective Action
Microbiological Contamination and growth.	Use separate containers for raw and ready to eat food.		Visual checks to ensure that foods are kept separate during the transport.	Dispose of any potentially or actually contaminated products.
Microbiological Contamination and growth for chilled food.	Keep chilled foods at or below 8ºC.	Keep high risk chilled food at or below 8ºC.	Take temperature on loading at preparation premises/storage premises and also when unloading at site.	If on arrival at site chilled food temperature has risen above 8ºC it must be disposed of.
Physical Contamination.	Ensure products are protected against physical contamination during transport by covering them.		Visual checks to ensure food products are suitably covered and protected against physical contamination.	Dispose of any potentially or actually contaminated products.
Chemical Contamination.	Keep chemicals away from food during transport.		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 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 food.		Visual checks to ensure that foods are kept separate during the transport.	Dispose of any potentially or actually contaminated products.
Physical Contamination.	Ensure products are protected against physical contamination during transport by covering products.		Visual checks to ensure food products are suitably covered and protected against physical contamination.	Dispose of any potentially or actually contaminated products.
Chemical Contamination.	Keep chemicals away from food during transport.		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 processes and storage of chemicals.

Notes

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.		Visual checks on food and packaging condition prior to taking into stock. Be aware of chemical smells on delivered goods,	If damage affects products then isolate, notify and return to supplier. If food appears contaminated or has a chemical odour then isolate, notify and return to supplier.
Microbiological contamination	Food must be in a frozen state when delivered.	Food must be in a frozen state on delivery.	Check temperatures of supplies received at the point of delivery and record. in 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.		Visual checks on food and packaging condition prior to taking into stock. Check food is within its 'best before' or 'use by' date.	If damage affects products then isolate, notify and return to supplier. If out of date then isolate, notify and return to supplier.

Notes

Chilled Products

Hazard	Controls	Critical Controls	Monitoring Procedures	Corrective Actions
Physical and Chemical Contamination.	Use only reputable suppliers who can demonstrate. legal compliance		Visual checks on food and packaging condition prior to taking into stock. Be aware of chemical smells on delivered goods	If damage affects products then isolate, notify and return to supplier. If food appears contaminated or has a chemical odour then isolate, notify and return to supplier.
Microbiological Contamination and Growth	Use only reputable suppliers who can demonstrate legal compliance	High risk chilled food must be delivered at 8ºC or less	Check temperatures of supplies received at the point of delivery and record in daily diary.	If high risk chilled food temperature has risen above 8ºC then 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

Notes

Preparation

Preparation of raw foods only

Hazards	Controls	Critical Limit	Monitoring	Corrective Action
Microbiological Contamination.	Wash raw fruit and vegetables.		Visual checks to ensure raw fruit and vegetables are washed in correct place.	Dispose of any potentially or actually contaminated products. Review or retrain as necessary.
Physical Contamination.	Ensure preparation area and equipment are maintained in a sound condition.		Daily visual checks of condition of preparation area and equipment.	Repair any deterioration to preparation areas and replace damaged equipment. Dispose of any potentially or actually contaminated products.
Chemical Contamination.	Keep chemicals away from food. Cover / put away food when cleaning.		Spot checks to ensure staff are following correct procedure.	If there is any sign of chemical contamination dispose of food safely and review processes and storage of chemicals.

Notes

Cooking

Cooking low risk ambient stable products, 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/deteriorated equipment. Dispose of any potentially or actually contamination products.
Chemical Contamination.	Ensure foodsafe cleaning products are used following manufacturer's instructions.		Spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of 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 of 75ºC for 30 seconds core temperature (or an equivalent time/temperature combination).	Spot check food temperature and record in a daily diary.	Continue to cook 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 - for example flash frying the whole outer surface of the muscle in a hot pan or on a hot griddle.	Ensure whole outer surface is sufficiently heat treated.	Ensure heat treatment is undertaken adequately.	If whole outer surface is not sealed, do not served and continue to seal or cook.
Fish - survival of Parasites.	Ensure food is thoroughly cooked.	Food should be cooked to a minimum of 60ºC for 60 seconds core temperature.	Spot check food temperature and record in a daily diary.	Continue to cook 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/deteriorated equipment. Dispose of any potentially or actually contamination products.
Chemical Contamination.	Ensure foodsafe cleaning products are used following manufacturer's instructions.		Spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of safely. If cleaning products are not foodsafe ensure they are changed for a more suitable product.
Notes				

Hot Holding

Hot Holding				
Hazard	**Controls**	**Critical Controls**	**Monitoring Procedures**	**Corrective Actions**
Microbiological Contamination and Growth.	Check temperature of food with thermometer on a regular basis.	Hot food must be kept at a temperature above 63ºC.	Monitor food temperature records in 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 hot held has dropped below 63ºC for more than 2 hours or 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 and 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. Visual checks of equipment and premises on a daily basis.	Repair or replace damaged/deteriorated equipment or repair damaged areas of premises as required. Dispose of any food which has been potentially or actually contamination.
Chemical Contamination.	Ensure foodsafe cleaning products are used.		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 have potentially or actually been contaminated and pose a risk to food safety'.
Microbiological, chemical and physical contamination from customers.	Protect food against potential contamination from customers eg. ensure food is covered/bagged or use of sneeze guards for open foods.		Constant monitoring of food on display.	Dispose of any potentially or actually contaminated products.
Notes				

Serving

Serving of food

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

Notes