

HACCP (Hazard Analysis Critical Control Point)

Hazards and how to prevent them from occurring-

Flow of work (At each stage potential hazards can occur)	Prevention
Purchase of food	Buy from a reputable supplier
Receipt of food	Checking deliveries
Storage of food	Correct storage
Cooking of food	Cooking thoroughly (Above 75 degrees)
Cooling	Cool through the danger zone as quickly as possible (5-63 degrees)
Hot-holding	Above 63 degrees
Reheating	Not for high risk groups (Above 63 degrees)
Chilled Storage	Between 1 and 5 degrees
Serving	Obey the 4 hour rule for cold food & the 2 hour rule for hot food.