

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 |
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| 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. |