

FLOW DIAGRAM & HAZARD CONTROL CHART FOR USE BY SMALL CATERERS

WORKED EXAMPLE No. 1

(restaurants, takeaways etc.)

Environment & Leisure Department



Name/Address:-

John's Fish & Chips, Main Road, Anytown.

HOT	FOOD SAFETY HAZARD	CONTROL MEASURES/TARGETS	MONITORING
<div style="text-align: center;">Purchase/Receipt</div>	Cooked chilled pies, sausage rolls - above 8°C/out of date code/possibly contaminated.	Use only AB pies (or other agreed supplier) specified delivery temp. of 8°C or below and within use-by date (4 days or more left).	On receipt - check date codes (all boxes)/check products still chilled (if in doubt do temp.check for 8 C or below)? Check products.
<div style="text-align: center;">Storage</div>	Cooked chilled pies etc. - bacterial growth/contamination.	Store in fridge (A) at 5°C or below. Cover/wrap all food. Cooked items above any raw.	Daily temp.check - complete record form. Daily date code/separation/coverings checks. MANAGER - routine probe checks for temp. confirmation.
<div style="text-align: center;">Preparation</div>	Contamination risks from raw chickens and burgers preparation/handling to cooked foods. Bacterial growth.	Separate colour coded prep.boards, knives etc. Always use sanitiger to disinfect food contact surfaces. Always wash hands before handling food (and after raw handling). Cooked pies straight from fridge to reheat.	Manager - routine checks on practises.
<div style="text-align: center;">Cooking</div>	Survival of bacteria from insufficient cooking.	Ensure frozen chickens are thoroughly defrosted before cooking (defrost overnight in trays at bottom of fridge(B)). cook all foods to core temp. of 75°C or above - special attention to rotisserie cooking chickens and griddle plate cooking of burgers.	MANAGER - routine checks on practises. Probe temp. check of one chicken on each rotisserie bar in cooker each cook - complete record form. Keep frying oil to set temp./deep fry foods to established times. Burgers - cook until juices run clear (each side to establish times).
<div style="text-align: center;">Cooling</div>	ROTISSERIED CHICKENS ONLY - Growth of surviving spores contamination.	Cool chickens as soon as possible (2hrs.max.end of cooking to chicken in fridge (A)) - (cool in white plastic trays in back prep.room - place in fridge when at 15°C or below).	Temp.probe checks for cooling to re Fridgereation temps. asap. MANAGER - routine checks on practises (time/temp checks, use and disinfection of trays).
<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">Cold Hold</div> <div style="text-align: center;">Cold Hold</div> </div>	ROTISSERIED CHICKENS ONLY - Growth of surviving spores contamination.	Date code (stick label on front end of tray). Store in fridge (B) above any raw food. Cover/wrap. Use of cooked food colour coded boards for cutting/quartering - disinfection of boards, knives, cutting scissors.	MANAGER - routine checks on practises.
<div style="text-align: center;">Reheat</div>	Survival of Bacteria - insufficient heat.	Reheat all items to core temp of 82°C or above.	Check fryer hot display cabinet thermoneter reads 75 C or above for pies etc. reheat. MANAGER - routine probe temp. checks chicken deep fries and microwave reheats to above 82°C.
<div style="text-align: center;">Hot Hold</div>			
<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">Hot Serve/Display/Deliver</div> <div style="text-align: center;">Cold Serve/Display/Deliver</div> </div>	Growth of bacteria.	Food in fryer hot display caninet at 63°C or above.	Daily temp.check - complete record form. MANAGER - routine probe checks on food.
<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;">Over Production Wastage - avoid!</div> <div style="text-align: center;">Over Production</div> </div>	Unsold items from hot cabinet	→ discard at end of service.sales period.	Completed by:- John Fryer (owner) Date:- 31 / 3 / 99