

FLOW DIAGRAM & HAZARD CONTROL CHART FOR USE BY SMALL CATERERS

WORKED EXAMPLE No. 2

(restaurants, takeaways etc.)

Environment & Leisure Department



Name/Address:-

Bell Tandoori Restaurant & Takeaway, Main Road, Anytown.

	FOOD SAFETY HAZARD	CONTROL MEASURES/TARGETS	MONITORING
<div style="display: flex; justify-content: space-between;"> HOT Purchase/Receipt COLD </div>	NO HAZARD - (no cooked/ready-to-eat foods except limited salad vegs.)	_____	_____
<div style="text-align: center;"> Storage </div>	Contamination of pre-cooked foods and salad vegs. from prep. of raw foods.	Cover/wrap/suitable containers for raw foods in fridges and chest freezer (to prevent contact with cooked items). Raw food <u>always</u> on shelves and <u>below</u> cooked storage temp. of fridges - 5°C or below	Checks for cross contamination risks - each day. Fridges temp checks - record reading on form - each day (Chef to do chilled cooked food <u>probe temp</u> checks and work)
<div style="text-align: center;"> Preparation AND FURTHER STORAGE </div> <p style="font-size: small; margin-top: 10px;">Slow rice baker only</p>	Contamination of pre-cooked foods and salad vegs. from prep. of raw food.	Cross contamination precautions: - separate "raw only" boards/utensils for cutting deboning raw meals/poultry/veg. Hand washing before any food handling - <u>every</u> time. Wash and disinfect all food contact surfaces utensils after use/store properly. Thorough wash of all salad vegs.	Checks for cross contamination risks - each day. Checks for wash/disinfect routines - each day.
<div style="text-align: center;"> Cooking </div>	Survival of bacteria.	All cooking to above 75°C food core temp. Keep to established heat settings and times/custom and practice for cooking of different foods - taking particular care during busy periods.	Chef's periodic cross checks for 75°C or above (probe) on different foods (priority on bulk items e.g. batch cooking of Lamb and Chicken bases) - record on forms. Periodic checking by chef on keeping to settings.
<div style="text-align: center;"> Cooling </div> <p style="font-size: small; margin-top: 5px;">Mainly tikka and tandoori items</p>	Growth of surviving spores. Further contamination.	Rapid cool of rice/diced lamb, chicken/whole chickens/others - reduce temp. of all food as quickly as possible - max. 2hrs end of cook till food in fridge. Drain cooking liquid from foods/place in shallow traps in coolest place to aid rapid cool.	Chef's routine checks on cooking practices/times (food temp.probe checks included).
<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>	Growth of bacteria. Further contamination.	After cooling (or cold hold) deboning of whole chickens using "cooked only" boards/utensils - limit time at kitchen temps at 1/2 hour. Cover/wrap all stored cooked foods in fridges at 5°C or below (cooked always above raw foods). Date code cooked foods.	Chef's routine checks on handling contamination risks of cold held cooked foods and storage conditions (weekly probe temp.checks on stored, chilled food) Daily fridges temp. checks/record readings. Daily date code check.
<div style="text-align: center;"> Reheat </div> <p style="font-size: small; margin-top: 5px;">Limited salad vegs. only</p>	Survival of Bacteria.	Reheat all foods (e.g. portions of base foods for each menu ordered) to above 82°C. Keep to established heat settings and times/custom and practice for all foods - particular care during busy periods. Reheat from 8°C or below (not ambient kitchen temp).	Chef's periodic cross checks for 82°C or above (probe temp.) on different foods.
<div style="text-align: center;"> Hot Hold </div> <p style="font-size: small; margin-top: 5px;">Portion reheat of lamb etc base foods to individual item order</p>	Growth of bacteria.	Rice in slow cooker kept at 63°C after cooking.	Temp. probe check for each hot held period.
<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>	NO HAZARD No delay from end of cook/reheat to service).	_____	_____
<div style="display: flex; justify-content: space-around;"> <div style="text-align: center;"> <i>Over Production</i> </div> <div style="text-align: center;"> <i>Over Production</i> </div> </div>	Bacterial growth risks from too long chilled store and cooked items before reheat	_____ → discard on day 3 after prediction date.	Completed by:- R Ghoui (proprietor) Date:- 31 / 3 / 99