

# BRACKNELL FOREST BOROUGH COUNCIL

## FOOD SAFETY ADVICE NOTE NO 9

### HAZARD CONTROL CHART



#### Food Safety Hazards and Controls/Monitoring

(based upon "Department of Health – Assured Safe Catering" and Department of Health approved "Industry Guide to Good Hygiene Practice : Catering Guide")

<b>Hazards</b> (What can go wrong)	<b>Control Measures/Targets</b> (What can be done about it)	<b>Monitoring</b> (How it can be checked)
<b>Purchase/Receipt</b> High risk ready-to-eat foods contaminated with food poisoning bacteria or toxins	Use only reputable suppliers Specify remaining shelf life and delivery temperature	Condition/temperature/date code checks
<b>Storage</b> Bacterial growth  Further contamination (with bacteria, foreign material or chemicals)	Store food below 8°C (preferably below 5°C) Date code/stock rotate Separate cooked and raw foods Cover and wrap foods	Temperature checks (readings recorded) Visual checks: <ul style="list-style-type: none"> <li>• date codes</li> <li>• separation of foods</li> <li>• covering of food</li> </ul>
<b>Preparation</b> Bacterial growth  Further contamination	Limit exposure time of high risk ready-to-eat foods at kitchen temperatures Good personal hygiene/washing hands before food handling Separate cooked and raw foods Use clean equipment/disinfection of food contact surfaces	Time checks  Visual checks: <ul style="list-style-type: none"> <li>• food handling personnel and practices</li> <li>• separation of foods</li> <li>• cleaning standards/practices (schedules)</li> </ul>
<b>Cooking</b> Survival of bacteria	Properly cook to centre temperature above 75°C	Temperature checks (readings recorded) Cooking time and temperature setting checks Visual checks: <ul style="list-style-type: none"> <li>• colour change and juices running clear</li> <li>• sear outside of beef joints etc</li> </ul>
<b>Cooling</b> Growth of surviving spores	Cool food rapidly (set maximum cooling times – no more than 2 hours) Refrigerate when cooled – below 8°C (preferably below 5°C) Keep foods covered where possible.	Time and temperature checks (readings recorded)  Visual checks

<b>Cold Hold</b> Growth of bacteria  Further contamination	Store food below 8°C) Date code for stock rotation Separate cooked and raw foods Cover and wrap foods	Temperature checks (readings recorded) Visual checks: date codes separation of food covering of food
<b>Reheat</b> Survival of bacteria	Properly reheat to centre temperature above 82°C (Don't reheat food more than once)	Temperature checks (readings recorded)
<b>Hot Hold</b> Growth of bacteria  Further contamination	Keep food above 63°C (If temperature drops, serve within 2 hours or discard) Use clean equipment / keep covered where possible	Time and temperature checks (readings recorded)  Visual checks
<b>Hot and Cold Serve etc</b> Growth of bacteria  Further contamination	Keep food above 63°C or below 8°C (preferably below 5°C) (Serve hot food within 2 hours and cold food within 4 hours) Use clean equipment / keep covered where possible)	Time and temperature checks (readings recorded)  Visual checks

**Important Note**

Specific attention must be given to ensuring all food handlers are supervised and instructed and / or trained in food hygiene matters related to their work activities. As well as appropriate "formal training", it is essential that food handlers are fully aware of the food hazard control measures and monitoring which they are responsible for carrying out.

For further information/advice contact: Environment Department, Bracknell Forest Borough Council, Seymour House, Time Square, Market Street, Bracknell, Berkshire, RG12 1JD – Tel: 01344 351400



