

SERVICE - HOT OFF SITE SERVICE TO CUSTOMER

(food served in other locations such as home delivery and outside catering)

| <p>HAZARD(S) AT CCP(S) What can go wrong?</p> | <p>CONTROL MEASURES AND CRITICAL LIMITS What action has to be taken to effectively reduce or get rid of the hazard? What are the critical limits?</p> | <p>MONITORING AND RECORDING How are the control measures checked and recorded?</p> | <p>CORRECTIVE ACTION What should be done if the control measure fails and /or critical limits are not met?</p> |
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| <p>Growth of Harmful Bacteria Cooked/ready-to-eat foods/home delivery/buffet</p> | <ul style="list-style-type: none"> • Make sure that food is despatched at a suitable temperature <li style="text-align: center;">AND/ • Make sure that food arrives on site at a suitable temperature <li style="text-align: center;">OR • Transport food and reheat to a suitably high temperature <li style="text-align: center;">OR • Transport food and hold at a suitable temperature until service <p style="background-color: #92d050; padding: 5px;">The above temperatures need to be sufficient to discourage the growth of harmful bacteria.</p> | <ul style="list-style-type: none"> • Check temperature of food prior to despatch <li style="text-align: center;">OR • Check temperature of food on arrival <li style="text-align: center;">OR • Check that your specified reheating temperature is reached <li style="text-align: center;">AND/OR • Check that your specified hot holding temperature is maintained | <ul style="list-style-type: none"> • If the food is below your specified temperature on despatch reheat to a suitably high temperature • If the food is below your specified temperature on arrival, consider if food is safe to use • If the food is below your specified temperature, reheat to a suitable temperature • Consider if food is safe to use |
| | <p>What you need to do: Keep to your Temperature Control House Rules</p> | <p>What you need to do: Complete Off Site Temperature Record</p> | <p>What you need to do: Refer to your Temperature Control House Rules</p> |
| <p>Other Contamination e.g. from vehicle, equipment, customers</p> | <p>Use good personal hygiene practices Keep delivery vehicle and contact equipment clean</p> <p>Make sure that food is protected and/or covered</p> | <p>Observe and supervise personal hygiene practices Observe and supervise the cleanliness of the vehicle and delivery containers Observe and supervise protection of food</p> | <ul style="list-style-type: none"> • Dispose of food which may be contaminated • Review staff training |
| | <p>What you need to do: Keep to your Personal Hygiene House Rules Keep to your Cleaning House Rules Keep to your Stock Control House Rules</p> | <p>What you need to do: Complete Weekly Record Complete Cleaning Schedule Complete Weekly Record</p> | <p>What you need to do: Refer to your Training, Personal Hygiene, Cleaning and Stock Control House Rules</p> |



House Rules References

Training, Personal Hygiene, Cleaning, Temperature Control and Stock Control

SERVICE - COLD OFF SITE SERVICE TO CUSTOMER

(food served in other locations such as home delivery and outside catering)

| HAZARD(S) ATCCP(S) What can go wrong? | CONTROL MEASURES AND CRITICAL LIMITS What action has to be taken to effectively reduce or get rid of the hazard? What are the critical limits? | MONITORING AND RECORDING How are the control measures checked and recorded? | CORRECTIVE ACTION What should be done if the control measure fails and/or critical limits are not met? |
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| Growth of Harmful Bacteria Cooked/ready-to-eat foods | Transport and store food until service at a suitably low temperature that will discourage the growth of harmful bacteria | Check temperature of food on arrival/delivery Make sure that food is served as quickly as possible or refrigerate until needed | <ul style="list-style-type: none"> Consider if the food is safe to eat Dispose of unsafe food Revise transportation/delivery arrangements |
| | What you need to do: Keep to your Temperature Control House Rules | What you need to do: Complete Off Site Temperature Record | What you need to do: Refer to your Temperature Control House Rules |
| Other Contamination e.g. from vehicle, equipment and customers | Use good personal hygiene practices Keep delivery vehicle and contact equipment clean Make sure that food is protected and/or covered | Observe and supervise personal hygiene practices Observe and supervise cleanliness of delivery vehicle and equipment Observe and supervise protection of food | <ul style="list-style-type: none"> Dispose of food which may be contaminated Review staff training |
| | What you need to do: Keep to your Personal Hygiene House Rules Keep to your Cleaning House Rules Keep to your Stock Control House Rules | What you need to do: Keep to Weekly Record Complete Cleaning Schedule Keep to Weekly Record | What you need to do: Refer to your Training, Personal Hygiene, Cleaning and Stock Control House Rules |

**House Rules References**

Training, Personal Hygiene, Cleaning, Temperature Control and Stock Control