

FOOD SAFETY RISK ASSESSMENT

FOR

Monsters Catering

Membership Number **19089**

Responsible Person - **Stephen Morgan**

This includes a prep kitchen

Food Types	Equipment	Creation / Next Renewal Date
Bread, Mashed Potato, Mushy Peas, Pasties / Pies	Bains Marie, Commercial Cool Boxes, Cooking Range, Convection Oven, Hand Wash Unit (portable), Knives and chopping boards, LPG Gas Cylinder, Pie Warmer	Creation: 05/Sep/2018 Next Renewal Date: 04/Oct/2019

This Hazard Analysis is based on HACCP principles in order to comply with The Food Safety and Hygiene (England) Regulations 2013 and similar regulations in Wales and Scotland.

All hazards have been defined as either Control Points (CP's) or Critical Control Points (CCP's). The hazards shown as CCP's require particular attention and monitoring as they represent the biggest risk to public health & safety.

The Analysis has two parts:

- The process flow diagram
- An analysis for each of the hazard highlighted by the process flow diagram from the point of purchase through to handing to a customer

Any questions related to this assessment should be addressed to the owner in the first instance

This should be inserted in Section 1 of your Due Diligence Folder

Delivery by Suppliers

(Chilled i.e. kept in the fridge or chiller)



Storage

(Chilled i.e. kept in the fridge or chiller)



Transport

(Fridges and cool boxes (e.g. fridge van or separate fridge/cool box in a van))



Preparation

(Preparation of both ready to eat and raw foods)



Cooking

(Cooking high risk foods)



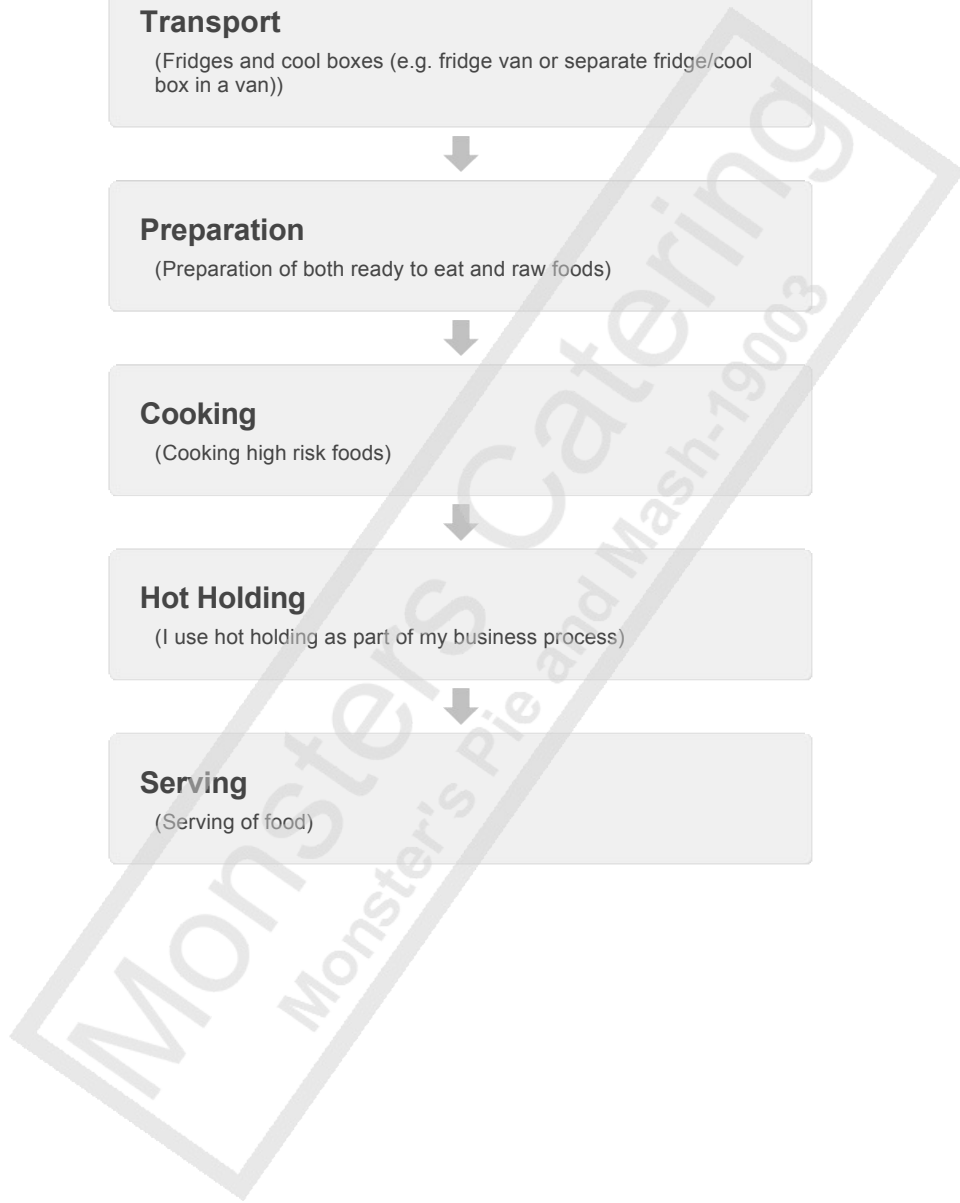
Hot Holding

(I use hot holding as part of my business process)







Serving

(Serving of food)



Delivery by Suppliers

Chilled Products





 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Physical and chemical contamination.	Use only reputable suppliers who can demonstrate legal compliance.		<p>Conduct visual checks on food and packaging condition prior to taking into stock.</p> <p>Be aware of chemical odours on delivered goods.</p>	<p>If any products are damaged, isolate them, notify the supplier and return them.</p> <p>If any food appears contaminated or has a chemical odour then isolate it, notify the supplier and return it.</p>
Microbiological contamination and growth.	Use only reputable suppliers who can demonstrate legal compliance.	Ensure high risk, chilled food is delivered at 8°C or less.	At the point of delivery, check the temperatures of supplies received and record them in your daily diary.	If the temperature of high risk, chilled food has risen above 8°C, reject the delivery.
	Check 'best before' and/or 'use by' dates		Always check dates when purchasing food.	Do not accept food beyond its 'use by' or 'best before' date.

Notes

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Storage





Chilled Storage

 Hazard	 Controls	Critical Controls	 Monitoring Procedures	 Corrective Actions
Microbiological contamination and growth.	<p>Keep high risk foods at or below 8°C.</p> <p>Check fridge temperatures three times every day and record in your Daily Recording Diary.</p>	Maintain fridge temperature at 8°C or less.	Monitor your daily recording diary on a daily basis to ensure checks are carried out and equipment is functioning correctly.	<p>If the temperature of high risk, chilled food has risen above 8°C for one period of less than 4 hours, it can be returned to a storage temperature of 8°C or less until it is sold, used immediately or disposed of.</p> <p>If the products have been above 8°C for more than one period of 4 hours then they must be disposed of.</p> <p>If you use the 4-hour rule you must document this in your daily recording diary. Note that food can only undergo one period of up to 4 hours above 8°C.</p>
Microbiological contamination and growth.	<p>Keep raw and ready-to-eat foods separate.</p> <p>Cover foods and store raw food below ready-to-eat products.</p>		Conducts visual checks on fridges daily.	If ready-to-eat food comes into contact with raw food it will potentially be contaminated and should be disposed of safely.
Microbiological contamination and growth.	Check 'best before' or 'use by' dates.	Do not use food beyond its use by date.	Conduct visual checks and implement stock rotation.	Dispose of any food beyond its 'best before' or use by date.
Physical contamination.	Ensure that packaging is in a good condition and that food is protected against contamination.		Conduct visual inspections of food / packaging.	If it seems any products have been damaged, dispose of them.
Chemical contamination.	Ensure foodsafe cleaning products are used and that the manufacturer's instructions are followed.		Conduct spot checks on cleaning practices by staff.	<p>If food comes into contact with chemicals, dispose of it safely.</p> <p>If cleaning products are not foodsafe, ensure they are changed for a more suitable product.</p>
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Transport

Chilled Transport

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological contamination and growth.	Use separate containers for raw and ready-to-eat foods.		Conduct visual checks to ensure that foods are kept separate during transportation.	Dispose of any products that have potentially or actually been contaminated.
Microbiological contamination and growth for chilled food.	Keep chilled foods at or below 8°C.	Keep high risk, chilled food at or below 8°C.	Record temperatures upon loading at preparation premises/storage premises and also when unloading at site.	If, on arrival at site, the temperature of chilled food has risen above 8°C it must be disposed of.
Physical contamination.	Ensure products are protected against physical contamination during transport by covering them.		Conduct visual checks to ensure food products are suitably covered and protected against physical contamination.	Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Keep chemicals away from food during transport.		Conduct visual checks to ensure food products are not stored with chemicals during transportation.	If there is any sign of chemical contamination, dispose of food safely and review your processes and storage of chemicals.
Notes				







Preparation

Preparation of ready-to-eat AND raw foods

⚠ Hazards	🛡 Controls	Critical Limit	👁 Monitoring	✅ Corrective Action
Microbiological contamination.	Use separate areas and staff for handling raw and ready-to-eat products wherever possible.		Conduct visual checks to ensure the correct preparation areas are used.	Dispose of any products that have potentially or actually been contaminated. Retrain staff on correct procedures
Microbiological contamination.	If it is not possible to have separate work areas for raw and ready-to-eat foods, separate chopping boards must be used as the food contact surface (not the worktop itself). The dual use work area must be cleaned and disinfected between preparation of raw and ready-to-eat foods.	Any disinfectant used must comply with BSEN: 1276 OR 13697.	Conduct visual checks to ensure that cleaning is undertaken between tasks and that separate, dedicated chopping boards are used for raw and ready-to-eat products.	Dispose of any products that have potentially or actually been contaminated. Retrain staff on correct procedures.
Microbiological contamination.	Use separate equipment and utensils for raw and ready-to-eat foods.		Conduct visual checks to ensure that foods are kept separate and that separate equipment/utensils are being used during the preparation process.	Dispose of any products that have potentially or actually been contaminated. Retrain staff on correct procedures.
Microbiological contamination.	Sanitise equipment and sinks between processes.		Conduct visual checks to ensure the correct sinks are used for the correct tasks.	Dispose of any products that have potentially or actually been contaminated. Review or retrain staff as necessary.
Microbiological contamination.	Ensure all food handlers are aware of their personal hygiene requirements.		Conduct visual checks of all food handlers.	Dispose of any products that have potentially or actually been contaminated. Review or retrain staff as necessary.
Microbiological contamination.	Wash raw fruit and vegetables thoroughly in a dedicated food washing sink or in the general sink and ensure the sink cleaned and disinfected before and after use.		Conduct visual checks to ensure that raw fruit and vegetables are washed in the correct place.	Dispose of any products that have potentially or actually been contaminated. Review or retrain staff as necessary.
Microbiological growth.	Limit the time that high risk food is kept above 8°C.		Visually monitor the food.	Dispose of any high risk, chilled products left at ambient for more than 1 hour. Review or retrain as necessary. Change the process if necessary.
Physical contamination.	Ensure the preparation area and equipment are maintained in a sound condition.		Perform daily visual checks of the condition of the preparation area and equipment.	Repair any deterioration to preparation areas and replace damaged equipment. Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Keep chemicals away from food. Cover and/or put away food when cleaning.		Perform spot checks to ensure staff are following the correct procedure.	If there is any sign of chemical contamination, dispose of food safely and review your processes and storage of chemicals.
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Cooking

Cooking high risk products

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Survival of bacteria for foods other than whole muscles of lamb, beef and venison.	Ensure food is thoroughly cooked.	Food should be cooked to a minimum core temperature of 75°C for 30 seconds (or an equivalent time/temperature combination).	Conduct spot checks on food temperatures and record your results in a daily diary.	Continue to cook the product until the core temperature detailed is achieved.
Survival of bacteria for whole muscles of lamb, beef and venison.	The product must be heat sealed, e.g. flash frying the whole outer surface of the muscle in a hot pan or on a hot griddle.	Ensure the whole outer surface is sufficiently heat treated.	Ensure heat treatment is undertaken adequately.	If the whole outer surface is not sealed, do not serve and continue to seal or cook the product.
Fish: survival of parasites.	Ensure food is thoroughly cooked.	Food should be cooked to a minimum core temperature of 60°C for 60 seconds.	Conduct spot checks on food temperatures and record your results in a daily diary.	Continue to cook the product until a minimum core temperature of 60°C for 60 seconds is achieved.
Physical contamination.	Ensure all equipment is in good order.		Check maintenance records for equipment daily.	Repair or replace damaged or deteriorated equipment. Dispose of any products that have potentially or actually been contaminated.
Chemical contamination.	Ensure foodsafe cleaning products are used and the manufacturer's instructions followed.		Conduct spot checks on cleaning practices by staff.	If food comes into contact with chemicals then dispose of it safely. If cleaning products are not foodsafe, ensure they are changed for a more suitable product.
Notes				

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Hot Holding

Hot holding				
⚠ Hazard	🛡 Controls	Critical Controls	📄 Monitoring Procedures	✅ Corrective Actions
Microbiological contamination and growth.	Use a thermometer to check food temperatures on a regular basis.	Hot food must be kept at a temperature above 63°C.	Monitor food temperature records in your recording diary daily.	<p>If the temperature of food that is hot held has dropped below 63°C for one period of less than 2 hours, then it can be returned to a temperature above 63°C until sold, used immediately, or disposed of.</p> <p>If the temperature of the food that is hot held has dropped below 63°C for more than 2 hours or for an unknown period of time, it must be disposed of.</p> <p>If you use the 2 hour rule this must be documented in your daily diary. Note that hot held food can only have one period of up to 2 hours below 63°C.</p>
Physical contamination.	Ensure equipment and premises are in good order.		<p>Check maintenance records for equipment and premises daily.</p> <p>Conduct visual checks of equipment and premises on a daily basis.</p>	<p>Repair or replace damaged or deteriorated equipment and repair damaged areas of premises as required.</p> <p>Dispose of any food which has potentially or actually been contaminated.</p>
Chemical contamination.	Ensure foodsafe cleaning products are used.		Conduct spot checks on cleaning practices by staff.	<p>If cleaning products are not foodsafe ensure they are changed for a more suitable product.</p> <p>Dispose of any food which has potentially or actually been contaminated and which poses a risk to food safety.</p>
Microbiological, chemical and physical contamination from customers.	Protect food against potential contamination from customers, e.g. ensure food is covered/bagged or use sneeze guards for open foods.		Constantly monitor food on display.	Dispose of any products that have potentially or actually been contaminated.
Notes				

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Serving

Serving of food

 Hazards	 Controls	Critical Limit	 Monitoring	 Corrective Action
Microbiological contamination.	Use clean utensils for handling food.		Conduct visual checks.	If any food has potentially or actually been contaminated it must be disposed of.
	Ensure all food handlers are aware of their personal hygiene requirements.		Have continual visual awareness of all food handlers.	Dispose of any products that have potentially or actually been contaminated. Review or retrain staff as necessary.
Physical contamination.	Ensure equipment, serving packaging and utensils are maintained in a sound condition.		Conduct daily visual checks of the condition of equipment, serving packaging and utensils.	Dispose of any serving packaging and utensils that have been damaged or contaminated.
Chemical contamination.	Keep chemicals away from serving packaging.		Conduct spot checks to ensure that staff are following the correct procedure.	If there is any sign of chemical contamination, dispose of the packaging and review your processes and storage of chemicals.

Notes:

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