

FOOD SAFETY RISK ASSESSMENT

FOR

Blue Duo Events

Membership Number **35329**

Responsible Person - **Matthew Morton**

Food Types	Equipment	Creation / Next Renewal Date
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Creation: 12/Jun/2025
Next Renewal Date: 05/Oct/2025

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.

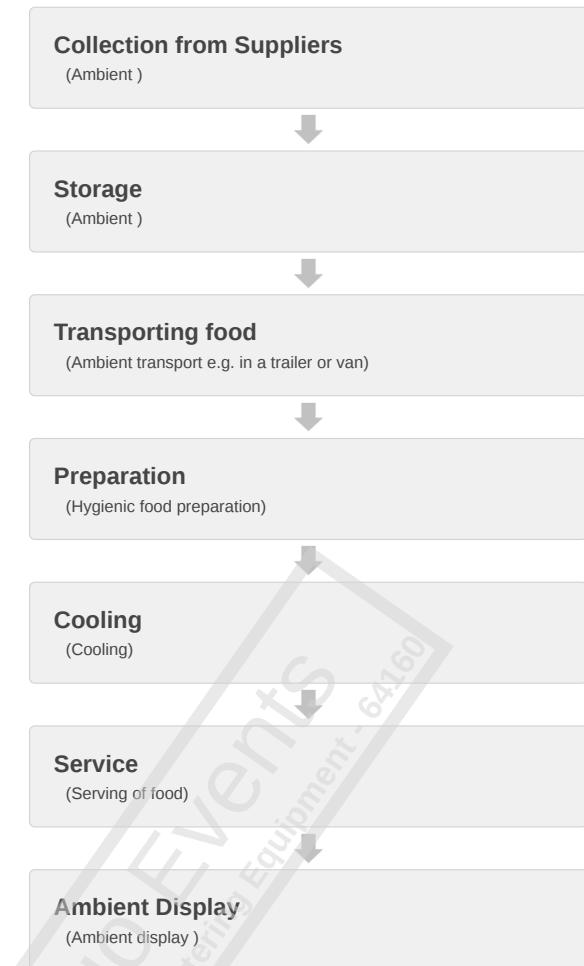
All hazards have been defined as either Control Points (CP's) or Critical Control Points (CCP's). The hazards shown as CCP's require particular attention and monitoring as they represent the biggest risk to public health & safety.

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

Please print this risk assessment off and insert it into the risk assessment section of your NCASS Safety Management System



Collection from Suppliers

Ambient products

⚠ Hazard	⚠ Controls	Critical Limits	💻 Monitoring Procedures	✓ Corrective Actions
Microbiological, physical and chemical contamination	<p>Approved/ reputable suppliers used who can demonstrate legal compliance</p> <p>Food specifications set</p> <p>Packaging intact and in good condition.</p> <p>Raw and ready-to-eat products separated during transportation</p> <p>Food and non-food items separated during transportation</p> <p>Equipment used for food transportation cleaned and disinfected before use</p>		<p>Checks to ensure: -</p> <ul style="list-style-type: none"> • Food/products are from an Approved/reputable supplier • Food meets specifications • Packaging intact and in good condition before purchase • Separation of raw and cooked foods during transportation • Food has not been stored near to chemicals during transportation • There are no unexpected odours, which may indicate chemical contamination • There is no evidence of physical contamination • Transportation “equipment” clean and hygienic 	<p>Reject food that is not from “approved” or reputable suppliers. Retrain staff on purchasing requirements</p> <p>If food does not meet specification review suitability and reject or retain. If retaining these foods, ensure safety will be maintained. Retrain staff on purchasing requirements.</p> <p>If packaging is damaged and raw and ready to eat foods may have been in contact dispose of the ready to eat foods. Retrain staff on purchasing requirements.</p> <p>If chemical contamination has or is likely to have occurred, dispose of the food safely</p> <p>Where there is evidence of physical contamination dispose of the food safely. Retrain staff on transportation requirements</p> <p>Where transportation equipment is unhygienic consider rejection of food, based on contamination risks. Review cleaning procedures and retrain staff</p> <p>Note all problems and corrective actions in Issues section of the Daily Record</p>
Microbiological multiplication	<p>Approved/reputable suppliers used who can demonstrate legal compliance</p> <p>Food purchased/collected within “Best before” date</p>		<p>Checks to ensure food/products are from an Approved/reputable supplier</p> <p>Best before dates checked</p>	<p>Dispose of food that is not from Approved or reputable supplier. Retrain staff on purchasing requirements</p> <p>Dispose of food that has passed its “Best before” date. Retrain staff on purchasing requirements</p>
Allergen cross contamination	<p>Approved/reputable suppliers used who can demonstrate legal compliance</p> <p>Food specifications set</p> <p>All necessary information on allergen presence and “May contain” warnings provided by approved/reputable suppliers in English (imported products to have labels translated/over sticking in English).</p> <p>Foods containing allergens clearly labelled with allergen content and securely packaged/contained</p> <p>Any unpackaged foods containing allergens (such as celery, nuts etc) separated from other foods e.g., placed in clean lidded containers for transportation</p> <p>Foods containing allergens clearly identified, labelled and securely packaged</p> <p>Allergen free foods clearly labelled, securely packaged and protected from cross contamination</p> <p>Effective cleaning of storage facilities used in transporting food e.g., storage boxes, bags etc to limit risk of allergen build up</p> <p>Allergen free products separated from foods containing allergens during transportation</p> <p>Separate, readily identifiable, lidded containers used for transporting allergen free foods. Clean containers stored away from areas likely to be contaminated by allergens</p> <p>Accurate record of allergen presence and “May contain” warnings (Allergen Information Record) established, maintained and available. Staff familiar with system and updated on any changes</p>		<p>Checks to ensure:</p> <ul style="list-style-type: none"> • Food is purchases/collection from an approved/reputable supplier • All necessary information on allergen presence and “May contain” warnings provided by suppliers • Foods containing allergens securely packed/contained and accurately labelled • Separate, readily identifiable, lidded containers for transporting allergen free foods. Clean containers stored away from areas likely to be contaminated by allergens • Allergen free foods clearly labelled, securely packaged/contained and protected from cross contamination • Allergen free foods separated from foods containing allergens during transport • Effective cleaning of storage facilities used in transporting food e.g., storage boxes, bags etc to limit risk of allergen build up • Packaging intact and in good condition • Accurate record of allergen presence and “May contain” warnings (Allergen Information Record) established, maintained and available • Staff familiar with system and updated on any changes 	<p>If food is not from an approved/reputable supplier assess suitability for use. If unsuitable dispose of food safely. Review staff training in purchasing requirements as necessary</p> <p>If there is evidence that cross contamination may have occurred e.g., failure to separate allergen free foods from foods containing allergens, ineffective cleaning, failure to use separate, readily identifiable containers etc treat foods as contaminated or dispose of them</p> <p>If labelling and/or packaging missing/ inadequate dispose of food safely and retrain staff on purchasing requirements</p> <p>If failures to accurately update Allergen Information Records review and amend system and retrain staff as necessary</p> <p>Note all problems and corrective actions in Issues section of Daily Record</p>
Allergen presence	<p>Approved/ reputable suppliers used who can demonstrate legal compliance</p> <p>Food specifications set</p> <p>Checks made on incoming goods (collected from suppliers) to identify allergen presence/ “May contain” warnings and identify any substitutions. Details recorded in Allergen Information Records</p> <p>Substitutions evaluated for allergen content/ “May contain” warnings and suitability for use. Allergen</p>		<p>Checks to ensure:</p> <ul style="list-style-type: none"> • Supplier is approved/reputable • Food meets specifications • Allergen presence and “May contain” warnings are identified • Substitutions identified and are assessed for suitability, Allergen Information Records updated, and relevant staff informed • Food containing allergens clearly labelled with allergen content and 	<p>If food is not from an approved/reputable supplier consider safe disposal. Retrain staff in purchasing requirements</p> <p>If food does not meet specifications and/or substitutions are not suitable for use dispose of foods safely. Where substitutions are accepted ensure Allergen Information Records are amended as necessary and relevant staff are informed</p> <p>If delivery checks are inadequate e.g., allergens missed/not recorded, or substitutions not identified</p>

<p>Information Records amended as necessary</p> <p>Foods containing allergens clearly labelled with allergen content and securely packaged/contained</p> <p>Allergen free foods clearly labelled, securely packaged/contained and protected from contamination</p> <p>Accurate record of allergen presence and "May contain" warnings established, (Allergen Information Record), maintained, available and updated to reflect incoming goods. Staff familiar with the system</p>	<p>securely packaged/contained</p> <ul style="list-style-type: none"> • Allergen free foods clearly labelled, securely packaged/contained and protected from contamination • Record of allergen presence and "May contain" warnings (Allergen Information Records) established, maintained, available and updated to reflect incoming goods. 	<p>review system and retrain staff</p> <p>If labelling and/or packaging missing/ inadequate, dispose of food safely food and retrain staff on purchasing requirements</p> <p>If failures to accurately update Allergen Information Records review and amend system and retrain staff as necessary</p> <p>Note all problems and corrective actions in Issues section of Daily Record</p>
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Storage				
Ambient Storage				
Hazard	Controls	Critical Limits	Monitoring Procedures	Corrective Actions
Microbiological, physical and chemical contamination	Food protected from contamination Food packaging intact Food stored in pest proof containers once packaging opened Food stored off floor in well ventilated space Raw and ready-to-eat products separated in storage Good system of stock rotation Pest management programme in place with scheduled, regular pest control inspections. Where facilities prevent complete pest proofing e.g., gazebo and food remains overnight all food must be stored in pest proof containers Regular cleaning of storage, racking, cupboards etc detailed in Cleaning Plan Regular maintenance of premises structure Food and non-food items separated in storage. Chemicals stored in labelled containers away from food.		Checks to ensure: - <ul style="list-style-type: none"> Storage is clean, hygienic and suitable Food is suitably stored and protected from contamination There is no evidence of pest presence and that a pest control programme is in place Foods and ingredients are suitably packaged and labelled Separation of raw and ready to eat food Cleaning chemicals are safely stored away from food products Food and non-food items are stored separately Storage area and fixtures and fittings are maintained in good condition 	Review cleaning programme if storage areas not clean and hygienic. Review storage if arrangements are inadequate e.g., raw and ready to eat not separated, food stored on floor, opened packages not stored in pest proof containers etc. separation Make changes to ensure food protected from contamination and retrain staff If there is evidence that foods may have been contaminated e.g., raw and ready to eat foods not separated dispose of food safely and review storage/ pest control arrangements If there is evidence of premises damage or pest presence review maintenance programme and pest management programme If there is evidence of pest presence, check condition of all stored food, dispose of contaminated food safely, call pest control operator and review pest management programme Retrain staff as necessary Note all problems and corrective actions in Issues section of Daily Record
Microbiological multiplication	Food purchased in good condition Good stock rotation Food within "Best before" date		Checks to ensure good stock rotation Checks to ensure food within "Best before" date	Safely dispose of food beyond "Best before" date If stock rotation failure review arrangements and retrain staff Note all problems and corrective actions in Issues section of Daily Record
Allergen cross contamination	All necessary information on allergen presence and "May contain" warnings provided by "approved"/ reputable suppliers Accurate record of allergen presence and "May contain" warnings (Allergen Information Record) maintained and available. Staff familiar with system and updated on any changes Foods containing allergens clearly labelled with allergen content and securely packaged/contained Allergen free foods clearly labelled, securely packaged and protected from cross contamination Allergen free products stored separately from foods containing allergens, where possible Separation of unwrapped foods containing allergens from other unwrapped foods Allergens in powder form stored in airtight containers Thorough cleaning programme to include storage areas, facilities and equipment to minimise the presence of allergen debris and residues. Use separate cleaning cloths for cleaning designated storage equipment.		Checks to ensure: - <ul style="list-style-type: none"> Accurate record of allergens and "May contain" warnings (Allergen Information Record) maintained and updated. Staff are familiar with system and updated on any changes Foods containing allergens securely packed/contained and accurately labelled Allergen free foods clearly labelled, securely packaged/contained and protected from cross contamination Separation of foods free from allergens from foods containing allergens Allergens in powder form kept in airtight containers Unwrapped foods containing allergens separated from other unwrapped foods Cleaning is effective to remove and minimise the risk from allergen debris and residues Spillages of allergen ingredients are properly cleaned. 	If failures to accurately update and maintain Allergen Information Records, review and amend system and retrain staff as necessary If cleaning is ineffective review Cleaning Plan and retrain staff. Just because a surface looks clean, does not guarantee it is free of all allergen residues. Not all allergen residues can be removed from equipment or surfaces with uneven, porous cooking surfaces or intricate parts. A thorough two stage cleaning process should be carried out to minimise allergen residues. If there is any evidence that allergen cross contamination may have occurred treat food as contaminated or discard it. If labelling is missing/inadequate, dispose of food safely, review and amend system. Retrain staff as necessary If systems to prevent cross contamination start to fail e.g., separation of products, cleaning to remove allergens, storage of food in airtight containers etc, review systems and retrain staff Note all problems and corrective actions in Issues section of Daily Record
Allergen presence	All necessary information on allergen presence and "May contain" warnings provided by "approved"/ reputable suppliers Accurate record of allergen presence and "May contain" warnings (Allergen Information Records) maintained and available. Staff familiar with system and updated on any changes Foods containing allergens clearly labelled with allergen content and securely packaged/contained Allergen free foods clearly labelled, securely packaged/contained and protected from		Checks to ensure: - <ul style="list-style-type: none"> Allergen presence and "May contain" warning records kept up to date (Allergen Information records) and available Staff familiar with Allergen Information Records. Foods containing allergens are clearly labelled and securely packaged/contained Allergen free foods clearly labelled, securely packaged and protected from contamination 	If failures to accurately update Allergen Information Records, review and amend system and retrain staff as necessary If labelling is missing/inadequate dispose of food safely, review and amend system. Retrain staff as necessary. Note all problems and corrective actions in Issues section of Daily Record

contamination

Notes



Transporting food

Ambient Transport

Hazards	Controls	Critical Limits	Monitoring	Corrective Action
Microbiological, physical and chemical contamination	Containers or vehicles used to transport food are kept clean and disinfected as necessary and maintained in good condition Raw and ready to eat foods separated Foods protected against contamination by covering/wrapping/packaging or placing in lidded containers Food and non-food items kept separate Staff maintain high standards of personal hygiene		Checks to ensure: - <ul style="list-style-type: none"> • Hygienic containers/vehicles, used and maintained in good condition • Raw and ready to eat foods kept separate • Food products are suitably covered and protected against contamination • Food products are not stored close to chemicals • Unexpected odours, which may indicate chemical contamination • Staff maintain high standards of personal hygiene 	If containers/vehicles are not clean and hygienic then assess contamination risks and as necessary, safely dispose of ready to eat foods If staff do not maintain high standards of personal hygiene, consider contamination risks and dispose of food as necessary If raw and ready to eat foods have been in contact dispose of the ready to eat foods safely Dispose of any food products where there is evidence of contamination Dispose of food products with a chemical odour Review transportation procedures where failures occur Retrain staff as necessary Note all problems and corrective actions in Issues section of Daily Record
Microbiological multiplication	Food within "Best before" date Food in good condition		Checks to ensure food in good condition Checks to ensure food within "Best before" date	Safely dispose of food beyond "Best before" date Dispose of food in poor condition If there is a stock rotation failure, then retrain staff Note all problems and corrective actions in Issues section of Daily Record
Allergen cross contamination	Accurate record of allergen presence and "May contain" warnings (Allergen Information records) maintained and available. Staff are familiarised with the system and updated on any changes Effective cleaning of transport storage facilities such as cupboards, containers, racking etc to limit risk of allergen build up. Foods containing allergens clearly identified, labelled and securely packaged Allergens in powder form stored in air-tight containers Separation of unwrapped foods containing allergens from other unwrapped foods Allergen free products stored separately from foods containing allergens Allergen free foods clearly labelled and protected from contamination Separate, readily identifiable, lidded containers used for transporting allergen free foods Clean containers stored away from areas likely to be contaminated by allergens		Checks to ensure: - <ul style="list-style-type: none"> • Allergen Information records accurate, kept up to date and available • Staff familiar with Allergen Information Records • Effectiveness of cleaning to remove allergen presence • Products containing allergens suitably packaged and labelled/identified • Allergen free foods clearly labelled and protected from contamination • Separation of unwrapped foods containing allergens from other unwrapped foods • Separation of foods containing allergens and allergen-free materials • Measures to limit/remove cross contamination risks are in place e.g., use of readily identifiable, lidded containers for transporting allergen free foods 	If there are failures to accurately update Allergen Information Record, then review and amend system and retrain staff as necessary If systems to prevent cross contamination e.g., separation of products, cleaning ineffective etc review systems and retrain staff If labelling and/or packaging missing/inadequate dispose of food safely, review and amend system and retrain staff If there is any evidence that allergen cross contamination may have occurred, then treat food as if contaminated or discard of it Note all problems and corrective actions in Issues section of Daily Record
Allergen presence	Accurate record of allergen presence and "May contain" warnings (Allergen Information records) maintained and available. Staff are familiarised with the system and updated on any changes Foods containing allergens clearly labelled with allergen content and securely packaged/contained Allergen free foods clearly labelled and protected from contamination		Checks to ensure: - <ul style="list-style-type: none"> • Allergen Information Records accurate, kept up to date and available • Staff are familiar with Allergen Information Records • Foods containing allergens are clearly labelled and securely packaged/contained • Allergen free foods clearly labelled and protected from contamination 	If there are failures to accurately update Allergen Information Record, then review and amend system and retrain staff as necessary If labelling and/or packaging missing/inadequate dispose of food safely, review and amend system and retrain staff Note all problems and corrective actions in Issues section of Daily Record
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Preparation				
Preparation				
Hazards	Controls	Critical Limits	Monitoring	Corrective Action
Microbiological contamination	<p>All food preparation surfaces, and equipment maintained in good condition and appropriately cleaned and disinfected</p> <p>Good workflow to minimise risk of contamination</p> <p>Direct handling of ready to eat food minimised e.g., tools and equipment used</p> <p>Raw and ready to eat foods separated in storage and during preparation</p> <p>Separate areas for preparation of raw and ready to eat foods, where possible.</p> <p>Separate tools and equipment used for raw and ready to eat food preparation</p> <p>Where raw and ready to eat foods are prepared on the same worksurfaces, preparation processes are separated by time and thorough cleaning and disinfection (two-stage cleaning processes)</p> <p>Use of colour coded boards, tools and equipment, where possible</p> <p>Shared equipment thoroughly cleaned and disinfected before changing from raw to ready to eat preparation</p> <p>NOTE. Complex equipment such as mincers, slicers, vacuum packers, weighing scales etc (complex equipment) must not be used for both raw and ready to eat food preparation.</p> <p>Staff maintain high standards of personal hygiene</p> <p>Fitness to work policy implemented</p>		<p>Checks to ensure: -</p> <ul style="list-style-type: none"> Effective cleaning and disinfection Good standards of personal hygiene in place for all food handlers before and during work, including hand washing Suitable separation of raw and ready to eat foods during handling and preparation Separate complex equipment for raw and cooked food preparation Fitness to Work policy is properly implemented 	<p>Dispose of food products where there is evidence of, or a high risk of contamination e.g., use of the same chopping board for preparing raw and ready to eat foods without thorough cleaning and disinfection between uses or lack of handwashing by food handlers</p> <p>Review Cleaning Plan if cleaning and disinfection is found to be inadequate</p> <p>Refresh staff hygiene training where necessary.</p> <p>Retrain staff in safety management controls as necessary</p> <p>Note all problems and corrective actions in Issues section of Daily Record</p>
Microbiological multiplication	<p>Limit the time periods when chilled high risk foods are outside of temperature control during preparation</p> <p>Minimise quantities of high-risk food being prepared at any one time</p> <p>High risk food products returned to temperature control as soon as preparation completed</p>	High risk food outside temp control for 1 single period of no more than 4 hours	<p>Time outside temperature control monitored for high-risk foods</p> <p>Checks to ensure amount of high-risk food under preparation at any one time is minimised</p>	<p>If issues with time high risk foods out of temperature control:</p> <p>Dispose of any high risk, chilled products kept outside temperature control for more than 1 period, of up to a maximum of 4 hours (See 4-hour rule)</p> <p>Review preparation processes as necessary</p> <p>Retrain staff as necessary.</p> <p>Note all problems and corrective actions in Issues section of Daily Record</p>
Physical and chemical contamination	<p>Use "approved"/reputable food suppliers – to reduce risk of physically or chemically contaminated ingredients</p> <p>Preparation areas and equipment maintained in a sound condition</p> <p>Food that is likely to contain physical contaminants is thoroughly cleaned/washed, especially ready to eat foods such as salad leaves</p> <p>Food protected from chemical contamination</p> <p>Chemicals stored securely, away from food. Food safe chemicals used where possible</p> <p>Open food is protected from contamination when cleaning is in progress</p>		<p>Checks to ensure: -</p> <ul style="list-style-type: none"> Only approved/reputable suppliers used Preparation areas and equipment maintained in good condition Effective washing of high-risk foods such as salads or soft fruits Staff store, handle and use cleaning chemicals correctly 	<p>Safely dispose of food not from "approved"/reputable suppliers.</p> <p>Repair any damage to food preparation areas and/or replace damaged equipment</p> <p>If there is recurrence of contaminated food, return/dispose of food and raise issues with supplier(s). If there is frequent recurrence, consider alternative suppliers</p> <p>If there is evidence that chemical contamination may have occurred dispose of food safely</p> <p>Review chemical handling processes and storage. Retrain staff as necessary</p> <p>Note all problems and corrective actions in Issues section of Daily Record</p>
Allergen cross contamination	<p>Accurate record of allergen presence and "May contain" warnings (Allergen Information Records) maintained and available. Staff are familiarised with the system and updated on any changes</p> <p>If there are recipe changes/ ingredients are substituted, then the Allergen Information Records must be updated to reflect any change in allergen content.</p> <p>Staff check records before food preparation and implement measures to prevent allergen contamination occurring</p>		<p>Checks to ensure: -</p> <ul style="list-style-type: none"> Staff consult Allergen Information Records before preparing food for customers requesting absence of specific allergen. Foods containing allergens clearly labelled with allergen content and securely packaged/contained Thorough cleaning to remove allergen residues Separate equipment and tools for preparation of allergen free foods 	<p>If failures to accurately update Allergen Information Records, review and amend system and retrain staff as necessary</p> <p>If labelling and/or packaging missing/ inadequate, dispose of food safely, review and amend system and retrain staff.</p> <p>If staff fail to check allergen records before food preparation, then retrain staff</p> <p>If cleaning to remove allergen presence is ineffective, then review Cleaning Plan and</p>

	<p>Foods containing allergens clearly labelled with allergen content and securely packaged/contained</p> <p>Thorough cleaning to limit risk of allergen cross contamination</p> <p>Allergen free foods prepared separately from foods containing allergens</p> <p>Clean designated tools and equipment used for preparation of allergen free foods</p> <p>Allergen free foods clearly labelled and protected from contamination</p> <p>Good staff personal hygiene to limit cross contamination. Staff trained to maintain high standards of personal hygiene to limit allergen transfer e.g., thorough handwashing before preparation of allergen free foods, change of protective clothing as move from general preparation to allergen free food preparation etc.</p>	<ul style="list-style-type: none"> • Allergen free foods protected from contamination • Staff are maintaining high levels of personal hygiene e.g., hand washing, clothing changes etc to limit risk of allergen transfer • Allergen free foods clearly labelled and protected from contamination 	<p>retrain staff</p> <p>If staff fail to follow measures to limit cross contamination risks review arrangements and retrain staff</p> <p>If there is any evidence that allergen cross contamination may have occurred, treat food as if contaminated or discard of it</p> <p>If systems to prevent cross contamination e.g., separation of products, cleaning plans etc are ineffective then review systems and amend as necessary</p> <p>Where changes are made to systems ensure staff are fully trained in the new arrangements</p> <p>Note all problems and corrective actions in Issues section of Daily Record</p>
Allergen presence	<p>Accurate record of allergen presence and "May contain" warnings (Allergen Information Records) maintained and available. Staff are familiarised with the system and updated on any changes. Staff check records before preparing food</p> <p>Foods containing allergens clearly labelled with allergen content and securely packaged/contained</p> <p>Full information on all recipes, ingredients and processes available to ensure consistency of product (in terms of allergen presence or absence),</p> <p>Standard recipes used where possible</p> <p>Staff trained in ways to prepare foods that are free from specific allergens and to ensure food is protected from contamination during and after preparation</p> <p>System in place to track requests for foods free from specific allergens from point of order, through preparation, cooking, and onto service or delivery to customer</p>	<p>Checks to ensure: -</p> <ul style="list-style-type: none"> • Allergen presence and "May contain" warnings records (Allergen information Records) are maintained, accurate and available • Staff refer to Allergen Information Records before food preparation • Foods containing allergens clearly are labelled with allergen content and securely packaged/contained • Accurate recipes are available, and staff trained to follow specifications • Allergen free foods are prepared safely • Allergen free requests are clear and that foods are prepared to match the order requirements, and are readily identifiable • There is an effective system in place to identify and track foods free from specific allergens, throughout preparation to the point of service or delivery to the customer 	<p>If there are failures to accurately update Allergen Information Records, then review and amend system and retrain staff as necessary</p> <p>If labelling and/or packaging missing/ inadequate then dispose of food safely, review and amend system and retrain staff</p> <p>If staff fail to check allergen records before preparing allergen free orders, retrain staff</p> <p>If system to identify and track foods free from specific allergens through preparation process and beyond fails then review, amend and retrain staff.</p> <p>Where there is any risk that allergens are present in an allergy free request the food must not be served or sold to the customer. The safest option will be to safely discard of the food</p> <p>Where changes are made to systems staff must be trained in the new arrangements</p> <p>Note all problems and corrective actions in Issues section of the Daily Record</p>
Notes			

Cooling

Cooling

Hazards	Controls	Critical Limits	Monitoring	Corrective Action
Microbiological, physical and chemical contamination	<p>Premises, equipment and tools maintained in good condition and cleaned and disinfected appropriately</p> <p>Cooling foods protected from post process contamination e.g., by covering them (loosely)</p> <p>High standards of staff personal hygiene maintained</p> <p>Chemicals stored securely, away from food and used in accordance with manufacturer's instructions</p> <p>Food safe chemicals used where possible</p> <p>Open food removed when cleaning in progress</p>		<p>Checks on the measures in place to protect against post process contamination</p> <p>Checks on hygiene and cleanliness of premises, equipment, tools and utensils</p> <p>Checks on safe usage and storage of cleaning chemicals</p>	<p>If there is any evidence that 'cooling' food may have been contaminated, then dispose of it safely</p> <p>Review systems to protect against contamination, retrain staff</p> <p>Note all problems and corrective actions in Issues section of Daily Record</p>
Microbiological multiplication, growth of spores and toxin production	<p>Food is cooled rapidly</p> <ul style="list-style-type: none"> Blast chiller used if available- food should reach refrigeration temperature within 90 minutes <p>Alternatively</p> <ul style="list-style-type: none"> Food bulk minimised e.g., joints less than 2.5 Kgs Food surface area maximised (e.g. food placed into shallow containers) Food containers placed in ice water baths or in clean, cool areas <p>Target – Food cooled to refrigeration temperature within 90 to 120 minutes</p>	Food cooled and refrigerated as quickly as possible, target 90-120 minutes	<p>Checks on measures to maximise cooling rate</p> <p>Checks on cooling time and final temperature of products- measured with a sanitised probe thermometer.</p> <p>NOTE. The FBO or Responsible Person must select the items for which cooling times and temperatures will be recorded. Items selected should be high risk. For the selected items the time at the start of cooling and the centre temperature must be recorded. When cooling ceases, the centre temperature of the food and the time must be recorded.</p> <p>Details are recorded in the Cooling section of the Daily Record</p>	<p>If the blast chiller cannot cool food to refrigeration temperature within 90 minutes, then review quantity of food involved, consider need for maintenance or replacement</p> <p>If food cannot be cooled to refrigeration temperature within 120 minutes, consider risks from bacterial/spore growth/ production of toxins. Decisions should be based on length of cooling time and core temperature achieved</p> <p>Review cooling methods and amend as necessary. Retrain staff.</p> <p>Dispose of food where there is a risk of bacterial multiplication, spore growth or production of toxins</p> <p>Note all problems and corrective actions in the Issues section of Daily Record</p>
Allergen cross contamination	<p>Accurate record of allergen presence and "May contain" warnings (Allergen Information Records) maintained and available. Staff are familiarised with the system and updated on any changes</p> <p>Foods containing allergens clearly labelled with allergen content and securely packaged/contained</p> <p>Thorough cleaning of cooling areas, equipment, tools and utensils to limit risk of allergen cross contamination</p> <p>Designated containers and tools used for cooling allergen free foods. Clean containers stored away from areas likely to be contaminated by allergens</p> <p>Allergen free foods cooled separately from foods containing allergens.</p> <p>Cooling food protected from risk of contamination e.g., by use of loose wrapping/covers. Allergen free foods clearly labelled and protected from contamination</p> <p>Staff trained to maintain high standards of personal hygiene to limit allergen transfer e.g., thorough handwashing before handling allergen free foods,</p>		<p>Checks to ensure: -</p> <ul style="list-style-type: none"> Allergen presence and "May contain" warnings identified, and records kept up to date Effective cleaning carried out to remove allergen debris and to minimise build-up of allergen residues Separation of foods containing allergens and allergen-free materials during cooling Use of clean, designated containers, tools and equipment for cooling allergen free foods Cooling foods protected from contamination Staff maintain high levels of personal hygiene e.g., hand washing, to limit risk of allergen transfer 	<p>If failures to accurately update Allergen Information Records, review and amend system and retrain staff as necessary</p> <p>If labelling and/or packaging missing/inadequate, dispose of food safely, review and amend system and retrain staff</p> <p>If cleaning to remove allergen presence is ineffective review the Cleaning Plan and retrain staff</p> <p>If there is failure to use clean, separate, readily identifiable containers, tools and equipment for cooling allergen free foods, then assess the contamination risks and consider whether it is necessary to safely discard of these foods. Review arrangements and retrain staff</p> <p>If staff fail to follow measures to minimise cross contamination risks, then review arrangements and retrain staff</p> <p>Where there is any evidence that allergen cross contamination may have occurred treat food as if contaminated or discard of it.</p> <p>Where changes are made to systems, ensure staff are fully trained in the new arrangements</p> <p>Note all problems and corrective actions in the Issues section of Daily Record</p>
Allergen presence	<p>Accurate record of allergen presence and "May contain" warnings (Allergen Information Records) maintained and available. Staff are familiarised with the system and updated on any changes</p> <p>Foods containing allergens are clearly labelled with allergen content and securely packaged/contained</p> <p>Staff are trained in ways to cool foods that are free from specific allergens and to ensure food is protected from contamination during and after cooling</p> <p>After cooling foods free from specific allergens, they are packaged, labelled and stored appropriately</p>		<p>Checks to ensure: -</p> <ul style="list-style-type: none"> Allergen presence and "May contain" warnings are identified, and records kept up to date Staff follow the correct procedures for cooling products that are part of an "allergen free request" Tracking system in place to identify food orders (Allergen free requests) throughout the cooling stage and on to service or further processing stages 	<p>If there are failures to accurately update Allergen Information Records, then review and amend system and retrain staff as necessary</p> <p>If labelling and/or packaging missing/inadequate then dispose of food safely, review and amend system and retrain staff</p> <p>If system to track allergen free orders fails, is unclear or there is evidence that contamination may have occurred, then discard food, review system and retrain staff</p> <p>If there is any risk that allergens are present in an "allergy free" request, then food must not be</p>

<p>Systems are in place to identify and track foods free from specific allergens during cooling process</p> <p>Systems in place to identify and track foods free from specific allergens, through cooling process and onto next stages e.g., service to customers, chilling, packaging, labelling or placing into suitable storage.</p>		<p>served or sold to the customer. The safest option will be to discard the food</p> <p>Where changes are made to systems, staff must be trained in the new arrangements</p> <p>Note all problems and corrective actions in the Issues section of Daily Record</p>
<p>Notes</p>		



Service				
Food service				
Hazards	Controls	Critical Limits	Monitoring Procedures	Corrective Action
Microbiological, physical and chemical contamination.	<p>Clean and hygienic equipment, containers and utensils used for serving food.</p> <p>Raw and ready to eat foods separated</p> <p>Foods protected from contamination (e.g., use of sneeze screens, covering or packaging of foods)</p> <p>Direct handling minimised, use of tongs, utensils etc where possible</p> <p>Service areas, vending machines, equipment, containers, packaging and utensils maintained in a hygienic and sound condition.</p> <p>High standards of staff personal hygiene maintained</p> <p>Chemicals stored away from food.</p> <p>Manufacturer's advice followed</p> <p>Food safe chemicals used</p> <p>Food served in food grade packaging</p>		<p>Regular checks on equipment, utensils and containers to ensure clean and hygienic condition</p> <p>Checks to ensure:</p> <ul style="list-style-type: none"> Separation of raw and cooked products Effectiveness of measures to protect against contamination Direct handling of foods minimised Condition of service areas, vending machines, equipment, containers, packaging and utensils Staff personal hygiene practices are properly maintained Staff handle and use cleaning chemicals correctly Suitable food grade packaging/ wrapping used 	<p>Where equipment containers and utensils are not clean and hygienic, assess contamination risks. If there is any evidence that contamination may have occurred safely dispose of foods</p> <p>Review Cleaning plan and retrain staff</p> <p>If raw and ready to eat foods are not properly separated or protected against contamination (e.g., by sneeze screens), then assess contamination risks. If there is any evidence that contamination may have occurred safely dispose of foods.</p> <p>Review systems to protect food from contamination, amend as necessary and retrain staff</p> <p>If there is frequent direct handling of food, consider contamination risks and dispose of food ready to eat foods safely</p> <p>If service areas vending machines, equipment, containers, packaging and utensils are not maintained in a hygienic and sound condition, then transfer food to suitable clean and hygienic alternatives.</p> <p>If there is any evidence that contamination may have occurred, then safely dispose of foods.</p> <p>Review Cleaning Plan and Maintenance Programme. Retrain staff</p> <p>If there is poor staff personal hygiene, then consider risk of food contamination. If there is any evidence that contamination may have occurred, safely dispose of foods and retrain staff</p> <p>If staff do not use cleaning chemicals effectively and safely, then review Cleaning Plan and retrain staff</p> <p>Note all problems and corrective actions in the Issues section of the Daily Record</p>
Microbiological multiplication	<p>Time out of temperature control minimised</p> <p>Food within "Use by" and "Best before" date or within assigned shelf life</p>		<p>Checks to ensure that the time foods are out of temperature control during service is minimised</p> <p>Checks to ensure food within "Use by" and "Best before" dates, or assigned shelf life</p>	<p>If food service involves extended periods of time before delivery to customer, then review service arrangements to minimise time out of temperature control</p> <p>If food beyond "Use by" or "Best before" dates or assigned shelf life, then dispose of it safely</p>
Allergen cross contamination	<p>Accurate record of allergen presence and "May contain" warnings (Allergen Information Records) maintained and available. Staff familiarised with system and updated about changes</p> <p>Thorough cleaning of service area and equipment to limit risk of allergen cross contamination</p> <p>Foods containing allergens clearly labelled with allergen content and securely packaged/contained</p> <p>Allergen free food identified, labelled and securely packaged/contained</p> <p>Allergen free foods served using separate equipment and utensils from foods containing allergens.</p> <p>Separate, readily identifiable, containers used for allergen free foods. Clean containers stored away from areas likely to be contaminated by allergens</p> <p>Staff trained to maintain high standards of personal hygiene to limit allergen transfer (e.g., thorough handwashing and changing of overclothing before serving allergen free foods)</p> <p>Self-service options (e.g., buffets), are clearly labelled with allergen information and are supervised by staff/regular checks undertaken, to manage the potential for cross contamination e.g., by utensils, inadequate separation of foods.</p>		<p>Checks to ensure: -</p> <ul style="list-style-type: none"> Record of allergen presence and "May contain" warnings (Allergen Information Records) up to date, accurate and available Staff understand system and are regularly updated on changes Effective cleaning carried out to remove allergen debris and to minimise build-up of allergen residues Readily identifiable, containers used for allergen free foods Separation of foods containing allergens and allergen-free materials Products containing allergens suitably labelled/ identified and packaged Allergen free foods clearly identified, labelled and protected from contamination Staff are maintaining high standards of personal hygiene Self-service options are safely maintained to minimise risk of allergenic cross contamination. 	<p>If there are failures to accurately update Allergen Information Records, then review and amend system and retrain staff as necessary</p> <p>If labelling and/or packaging missing/ inadequate, then dispose of food safely, review and amend system and retrain staff. If there is any evidence that allergen cross contamination may have occurred, then treat food as if contaminated or discard of it</p> <p>If systems to prevent cross contamination (e.g., separation of products, cleaning to remove allergens, staff personal hygiene etc) are inadequate or improperly used, then review systems and retrain staff</p> <p>Note all problems and corrective actions in the Issues section of the Daily Record</p>
Allergen presence	Record of allergen presence and "May contain" warnings (Allergen Information Records) kept up to		Checks to ensure: -	If there are failures to accurately update Allergen Information Records, then review and amend

<p>date and available. Staff familiarised with system and updated about changes</p> <p>Foods containing allergens clearly labelled with allergen content and securely packaged/contained</p> <p>Staff trained to ask customers if they have any food allergies and to write down accurate details of any request for food free of specific allergens</p> <p>Signage to indicate where customers can obtain information on allergen presence e.g., on menus, from staff etc</p> <p>System in place to ensure accurate allergen information is given to customers as well as information on allergen free options.</p> <p>If kitchen space is insufficient to ensure that allergen free foods can be produced, then customers are advised accordingly</p> <p>Systems in place to identify and track provision of foods free from specific allergens through all preparation and cooking processes, through to the point of service.</p> <p>A clear system in place for dealing with customer complaints or concerns regarding allergenic contamination. Staff trained on this system and are familiar with how to deal with customer complaints.</p>	<ul style="list-style-type: none"> Accuracy and availability of allergen presence and "May contain" warnings, records and signage (signage - for customers to indicate where information can be found) Staff are familiar with allergen information records and are given regular updates on any changes Accurate allergen information is given to customers as well as information on allergen free options Food not containing allergens is clearly labelled and packaged/contained Food containing allergens securely packaged/contained and clearly labelled with allergen content Effective system in place to identify and track provision of foods free from specific allergens through all preparation and cooking processes, through to the point of service 	<p>system and retrain staff as necessary</p> <p>If labelling and/or packaging missing/ inadequate, then dispose of food safely, review and amend system and retrain staff</p> <p>If signage to indicate where allergen information may be found is inadequate, then review system and retrain staff</p> <p>If there are problems with the customer information system, then review and amend and retrain staff as necessary</p> <p>If there is any evidence that allergen cross contamination may have occurred, then treat food as if contaminated or discard of it</p> <p>If the systems in place to identify and track provision of foods free from specific allergens through all preparation and cooking processes and to point of service are inadequate, then review and amend them and retrain staff.</p> <p>Note all problems and corrective actions in the Issues section of the Daily Record</p> <p>If a customer makes a complaint or raises concerns about allergenic contamination then review the matters and take necessary actions. Where applicable retrain staff on customer complaints procedure.</p>
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Ambient Display

Ambient display

⚠ Hazard	⚠ Controls	Critical Limits	💻 Monitoring Procedures	✓ Corrective Actions
Microbiological, physical and chemical contamination.	Raw and ready-to-eat foods separated Separate colour coded tools used when handling raw and ready-to-eat foods Clean and hygienic display units, containers and tools used Foods protected from contamination e.g., use of sneeze screens, covering or packaging foods High standards of staff personal hygiene maintained Chemicals stored securely, away from food Food safe chemicals used where possible. Manufacturers advice followed for use of chemicals		Regular checks on display units to ensure separation of raw and ready to eat products and protection from contamination Checks to ensure: - <ul style="list-style-type: none"> • Adequate Hygiene and cleanliness of food containers • Suitable condition of display equipment • Staff are maintaining personal hygiene • Staff handle and use cleaning chemicals correctly 	If food units and containers are not clean and hygienic, then assess contamination risks and if there is any evidence that contamination may have occurred then safely dispose of ready to eat foods Review Cleaning Plan and retrain staff If food is inadequately protected from contamination (e.g., lack of a sneeze screen) then safely dispose of food that is likely to be contaminated. Review protection arrangements and retrain staff as necessary If poor staff personal hygiene, then consider the risk of food contamination. If there is any evidence that contamination may have occurred, safely dispose of ready to eat foods and retrain staff If premises or equipment is in poor condition, repair or replace damaged elements. Review maintenance programme If there is any evidence that chemical contamination may have occurred, safely dispose of foods. Review use of chemicals and storage, retrain staff Note all problems and corrective actions in the Issues section of the Daily Record
Microbiological multiplication	Stock rotation in place to ensure food in good condition Food within "Best before" date		Checks to ensure food in good condition Checks to ensure Stock Rotation system in place and effective	Food outside "Best before" date disposed of safely Food in poor condition is disposed of safely If there is a stock rotation system failure, review system and retrain staff Note all problems and corrective actions in the Issues section of the Daily Record
Allergen cross contamination.	Accurate record of allergen presence and "May contain" warnings" (Allergen Information Records) maintained and available. Staff are familiarised with the system and updated on any changes Foods containing allergens clearly labelled with allergen content and securely packaged/contained Thorough cleaning of display area and display equipment to limit risk of allergen cross contamination Allergen free foods displayed separately from foods containing allergens. Separate, readily identifiable, containers used for allergen free foods. Clean containers stored away from areas likely to be contaminated by allergens Allergen free foods clearly labelled and protected from contamination Staff trained to maintain high standards of personal hygiene to limit allergen transfer e.g., thorough handwashing before handling allergen free foods		Checks to ensure: - <ul style="list-style-type: none"> • Record of allergen presence and "May contain" warnings (Allergen Information Records) accurate, up to date and available. Checks to ensure staff are familiar with the system and updated on changes • Effective cleaning carried out to remove allergen debris and to minimise build-up of allergen residues • Readily identifiable, containers used for allergen free foods • Separation of foods containing allergens and allergen-free materials • Allergen free foods clearly labelled and protected from contamination • Staff are maintaining high standards of personal hygiene 	If there are failures to accurately update Allergen Information Records, then review and amend system and retrain staff as necessary If staff are not familiar with the allergen information Records system, update and retrain them. If labelling and/or packaging missing/inadequate, then dispose of food safely, review and amend system and retrain staff Where there is any evidence that allergen cross contamination may have occurred, treat food as contaminated or discard of it If systems to prevent cross contamination (e.g., separation of products, cleaning to remove allergens, staff personal hygiene etc) are inadequate or improperly used, then review systems and retrain staff Note all problems and corrective actions in the Issues section of the Daily Record
Allergen presence	Accurate record of allergen presence and "May contain" warnings (Allergen Information Records) maintained and available. Staff are familiarised with the system and updated on any changes Foods containing allergens clearly labelled with allergen content and securely packaged/contained Allergen free foods clearly labelled and protected from contamination System in place to provide customer with full information on presence of allergens as ingredients and of "May contain" warnings		Checks to ensure: <ul style="list-style-type: none"> • Accuracy and availability of allergen presence and "May contain" warnings records • Staff are familiar with the system and updated on changes • Effective allergen information provision systems in place for customers 	If there are failures to accurately update Allergen Information Records, then review and amend system and retrain staff as necessary If labelling and/or packaging missing/inadequate, then dispose of food safely, review and amend system and retrain staff If there are problems with the customer information system then review, amend and as necessary retrain staff Note all problems and corrective actions in the Issues section of the Daily Record

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