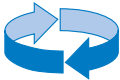


COOKING

HAZARD(S) AT CCP(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?
Survival of Harmful Bacteria	Cook the food to a temperature that will destroy harmful bacteria Refer to NOTE 1 below	Check that the specified cooking temperature is reached OR Refer to NOTE 2 below	<ul style="list-style-type: none"> Continue cooking until your specified temperature is reached Service Engineer to check/repair equipment Review staff training
	What you need to do: Keep to your Temperature Control House Rules	What you need to do: Complete Hot Temperature Record	What you need to do: Refer to your Training and Temperature Control House Rules



House Rules References
Training and Temperature Control

NOTE 1 - Cooking food until the CORE TEMPERATURE is 75°C or above will ensure that harmful bacteria are destroyed.

However, it should be noted that lower cooking temperatures are acceptable provided that the **CORE TEMPERATURE is maintained for a specified period of time** as follows :

- 60°C for a minimum of 45 minutes
- 65°C for a minimum of 10 minutes
- 70°C for a minimum of 2 minutes

NOTE 2 - It may not be practical to check the core temperature with a thermometer every time food is cooked. An alternative method of monitoring may include :

Following an **established cooking practice (time/temperature formula)** and always adhering to the same cooking conditions. (refer to **Temperature Control House Rules** of this manual)

ADVICE ON EGGS - Eggs can carry harmful bacteria inside and on their shells. For this reason, eggs need to be handled carefully. Caterers cooking for vulnerable people are advised to use pasteurised eggs for all dishes that will be eaten raw or lightly cooked.