

**COOLING**

<p><b>HAZARD(S) AT CCP(S)</b></p> <p>What can go wrong?</p>	<p><b>CONTROL MEASURES AND CRITICAL LIMITS</b></p> <p>What action has to be taken to effectively reduce or get rid of the hazard?</p> <p>What are the critical limits?</p>	<p><b>MONITORING AND RECORDING</b></p> <p>How are the control measures checked and recorded?</p>	<p><b>CORRECTIVE ACTION</b></p> <p>What should be done if the control measure fails and/or critical limits are not met?</p>
<p><b>Growth of Harmful Bacteria/Surviving Spores</b></p> <p>Cooked/ready-to-eat foods</p>	<p>Cool hot food which has just been cooked as quickly as possible</p> <p><b>What you need to do:</b> Keep to your <b>Temperature Control House Rules</b></p>	<p>Check and record cooling times and final temperature <b>OR</b> Follow an 'Established Cooling Practice' (TIME/TEMPERATURE FORMULA) with occasional temperature checks (refer to your <b>Temperature Control House Rules</b> for guidance)</p> <p><b>What you need to do:</b> Complete <b>Hot Temperature Record</b></p>	<ul style="list-style-type: none"> <li>Consider if the food is safe to use</li> <li>Dispose of unsafe food</li> <li>Revise cooling procedure</li> </ul> <p><b>What you need to do:</b> Refer to your <b>Temperature Control House Rules</b></p>
<p><b>Cross Contamination</b></p> <p>From raw to cooked/ready-to-eat foods</p>	<p>Keep raw and cooked/ready-to-eat foods separate</p> <p>Use safe handling practices</p> <p><b>What you need to do:</b> Keep to your <b>Cross Contamination Prevention House Rules</b></p>	<p>Observe and supervise separation practices</p> <p>Observe and supervise handling practices</p> <p><b>What you need to do:</b> Complete <b>Weekly Record</b></p>	<ul style="list-style-type: none"> <li>Dispose of food which may be contaminated</li> <li>Review staff training</li> </ul> <p><b>What you need to do:</b> Refer to your <b>Training and Cross Contamination Prevention House Rules</b></p>
<p><b>Other Contamination</b></p> <p>e.g. from equipment, pests</p>	<p>Keep surfaces and equipment clean</p> <p>Prevent pests coming into your premises</p> <p>Make sure that food is protected and/or covered</p> <p><b>What you need to do:</b> Keep to your <b>Cleaning House Rules</b> Keep to your <b>Pest Control House Rules</b> Keep to your <b>Stock Control House Rules</b></p>	<p>Observe and supervise cleaning</p> <p>Observe the condition of the premises</p> <p>Observe and supervise protection of food</p> <p><b>What you need to do:</b> Complete <b>Cleaning Schedule</b> Complete <b>Weekly Record</b> Complete <b>Weekly Record</b></p>	<ul style="list-style-type: none"> <li>Dispose of food which may be contaminated</li> <li>Contact Pest Control Contractor</li> <li>Carry out premises repairs</li> <li>Review staff training</li> </ul> <p><b>What you need to do:</b> Refer to your <b>Training, Cleaning, Pest Control and Stock Control House Rules</b></p>



**House Rules References**

Training, Cleaning, Temperature Control, Cross Contamination Prevention, Pest Control and Stock Control