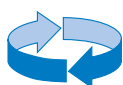


FROZEN STORAGE

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?
Growth of Harmful Bacteria Cooked/ready-to-eat foods	Store food at your specified House Rule temperature to discourage the growth of harmful bacteria	Monitor freezer function	<ul style="list-style-type: none"> Recheck temperature and consider if food is safe to use. Dispose of food if necessary Service Engineer to check/repair equipment
	What you need to do: Keep to your Temperature Control House Rules	What you need to do: Complete Cold Food Record	What you need to do: Refer to your Temperature Control House Rules
Cross Contamination From raw to cooked/ready-to-eat foods	Keep raw and cooked/ready-to-eat foods separate	Observe and supervise separation practices	<ul style="list-style-type: none"> Dispose of food which may be contaminated Review staff training
	What you need to do: Keep to your Cross Contamination Prevention House Rules	What you need to do: Complete Weekly Record	What you need to do: Refer to your Training and Cross Contamination Prevention House Rules
Other Contamination eg. from equipment	Keep the freezer clean Make sure that food is protected and/or covered	Observe and supervise cleaning Observe and supervise protection of food	<ul style="list-style-type: none"> Dispose of food which may be contaminated
	What you need to do: Keep to your Cleaning House Rules Keep to your Stock Control House Rules	What you need to do: Complete Cleaning Schedule Complete Weekly Record	What you need to do: Refer to your Cleaning and Stock Control House Rules



House Rules References

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