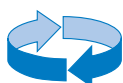


HOT HOLDING (including buffets)

| 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 | Hot hold food at a temperature that will discourage the growth of harmful bacteria | Check that specified hot holding temperature is maintained OR Follow an 'Established Hot Holding Practice' (TIME/TEMPERATURE FORMULA) with occasional temperature checks (refer to your Temperature Control House Rules for guidance) | <ul style="list-style-type: none"> • 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 Hot Holding Record | What you need to do: Refer to your Temperature Control House Rules |
| Other Contamination e.g. from equipment, food handlers and customers | Make sure equipment and utensils are clean Make sure that food is protected as far as practicable, e.g. sneeze guards and/or covers | Observe and supervise cleaning Observe and supervise protection of food | <ul style="list-style-type: none"> • Dispose of food which may be contaminated • Review suitability of equipment • Review staff training |
| | 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 Training, Cleaning and Stock Control House Rules |

**House Rules References**

Training, Cleaning, Temperature Control and Stock Control