

PREPARATION COOKED/READY-TO-EAT FOOD (including salad preparation)

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	Minimise the time food is out of the refrigerator/chill	Observe and supervise preparation practices	<ul style="list-style-type: none"> Consider if the food is safe to use Dispose of unsafe food
	What you need to do: Keep to your Temperature Control House Rules	What you need to do: Complete Weekly 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 Use safe handling practices Wash salad ingredients	Observe and supervise separation practices Observe and supervise handling practices Observe and supervise salad washing practices	<ul style="list-style-type: none"> Dispose of food which may be contaminated Review practices 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 e.g. from equipment	Use good personal hygiene practices Make sure that equipment and utensils are clean Make sure that equipment and utensils are in a good state of repair	Observe and supervise personal hygiene practices Observe and supervise cleaning Observe and supervise the condition of equipment and utensils	<ul style="list-style-type: none"> Dispose of food which may be contaminated Dispose of defective equipment/utensils Review staff training
	What you need to do: Keep to your Personal Hygiene House Rules Keep to your Cleaning House Rules Keep to your Maintenance House Rules	What you need to do: Complete Weekly Record Complete Cleaning Schedule Complete Weekly Record	What you need to do: Refer to your Personal Hygiene, Cleaning and Maintenance House Rules



House Rules References

Training, Personal Hygiene, Cleaning, Temperature Control, Cross Contamination Prevention and Maintenance.