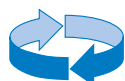


**PREPARATION - DEFROSTING FOOD**

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?
<b>Growth of Harmful Bacteria</b>  Cooked/ready-to-eat foods	Defrost in a refrigerator/chill or cool area which complies with your specified House Rules	Check refrigerator/chill is between your specified limits  Observe and supervise the time that the food is at room temperature	<ul style="list-style-type: none"> <li>Adjust refrigerator setting and consider if the food is safe to use once defrosted</li> <li>Dispose of unsafe food</li> </ul>
	<b>What you need to do:</b> Keep to your <b>Temperature Control House Rules</b>	<b>What you need to do:</b> Complete <b>Weekly Record</b>	<b>What you need to do:</b> Refer to your <b>Temperature Control House Rules</b>
<b>Cross Contamination</b>  From raw to cooked/ready-to-eat foods	Keep raw and cooked/ready-to-eat foods separate  Use safe handling practices	Observe and supervise separation practices  Observe and supervise handling practices	<ul style="list-style-type: none"> <li>Dispose of cooked/ready-to-eat food which may be contaminated</li> <li>Review staff training</li> </ul>
	<b>What you need to do:</b> Keep to your <b>Cross Contamination Prevention House Rules</b>	<b>What you need to do:</b> Complete <b>Weekly Record</b>	<b>What you need to do:</b> Refer to your <b>Training and Cross Contamination Prevention House Rules</b>
<b>Other Contamination</b> e.g. from equipment	Keep surfaces and equipment clean  Prevent pests coming into your premises  Make sure that food is protected and/or covered	Observe and supervise cleaning  Observe the condition of the premises  Observe and supervise protection of food	<ul style="list-style-type: none"> <li>Dispose of cooked/ready-to-eat food which may be contaminated</li> <li>Carry out premises repairs</li> <li>Contact Pest Control Contractor</li> <li>Review staff training</li> </ul>
	<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>	<b>What you need to do:</b> Complete <b>Cleaning Schedule</b> Complete <b>Weekly Record</b> Complete <b>Weekly Record</b>	<b>What you need to do:</b> Refer to your <b>Training, Cleaning, Pest Control and Stock Control House Rules</b>



**House Rules References**

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