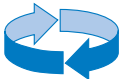


PREPARATION – RAW FOOD TO BE EATEN RAW (such as meat/fish/shellfish)

HAZARD(S) AT CCP(S)	CONTROL MEASURES AND CRITICAL LIMITS	MONITORING AND RECORDING	CORRECTIVE ACTION
What can go wrong?	What action has to be taken to effectively reduce or get rid of the hazard? What are the critical limits?	How are the control measures checked and recorded?	What should be done if the control measure fails and/or critical limits are not met?
Presence and Growth of Harmful Bacteria	Minimise the time food is out of the refrigerator/ chill	Observe and supervise preparation of food	<ul style="list-style-type: none"> Consider if the food is safe to use Dispose of unsafe food Review staff training
	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 Training and Temperature Control House Rules
Cross Contamination to other ready-to-eat foods	Keep raw food apart from the ready-to-eat foods Keep raw food, to be eaten raw, apart from other raw food which will later be cooked Use safe handling practices	Observe and supervise separation practices Observe and supervise separation practices Observe and supervise handling practices	<ul style="list-style-type: none"> Dispose of ready-to-eat food which may be contaminated Consider if the raw food is safe to use 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



House Rules References
Training, Temperature Control and Cross Contamination Prevention

This manual is intended to cover most catering operations, however, we acknowledge the existence of speciality products, including food such as raw meat, fish and shellfish that will be eaten raw. General guidance is provided below, but you are advised to obtain specialist advice as necessary.

RAW MEAT, FISH AND SHELLFISH - This process step refers to foods such as oysters, beef carpaccio, fish in sushi and sashimi which are eaten raw and therefore require to be handled as carefully as ready-to-eat foods. Additionally, these foods present a contamination risk to other ready-to-eat foods.

These foods require to be stored and handled separately from both conventional raw foods such as raw meat and other ready-to-eat foods. **The service of raw and partially cooked foods presents a hazard, which cannot always be fully controlled.**

LIVE SHELLFISH - Only buy seafood from reputable suppliers.