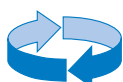


PURCHASE, RECEIPT/DELIVERY, COLLECT

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 the critical limits are not met?
<p>Presence and Growth of Harmful Bacteria Cooked/ready-to-eat foods - where food is either delivered to the premises or collected by the food business</p>	<p>Accept deliveries from a reputable supplier at a temperature that will discourage the growth of harmful bacteria</p> <p>Food collected must be transported in a way that will ensure that the temperature on arrival will comply with your specified House Rules</p> <p>Make sure that all food is within its 'use by' date</p>	<p>Monitor temperature of food on delivery</p> <p>Monitor temperature of food on arrival</p> <p>Visual check on 'use by' dates</p>	<ul style="list-style-type: none"> Decide if food should be rejected or is safe to use Review supplier Dispose of unsafe food Review collection practices or methods of transportation Reject food beyond 'use by' date and review supplier
	<p>What you need to do: Keep to your Temperature Control House Rules Keep to your Stock Control House Rules</p>	<p>What you need to do: Complete Delivery Record Complete Delivery Record</p>	<p>What you need to do: Refer to your Temperature Control and Stock Control House Rules</p>
<p>Cross Contamination From raw to cooked/ready-to-eat foods</p>	<p>Keep raw and cooked/ready-to-eat foods separate</p> <p>Use safe handling practices</p>	<p>Observe and supervise separation practices</p> <p>Observe and supervise handling practices</p>	<ul style="list-style-type: none"> Reject food which may be contaminated Review delivery methods Review staff training
	<p>What you need to do: Keep to your Cross Contamination Prevention House Rules</p>	<p>What you need to do: Complete Weekly Record</p>	<p>What you need to do: Refer to your Training and Cross Contamination Prevention House Rules</p>
<p>Other Contamination e.g. from vehicle, equipment</p>	<p>(Delivery/Collection) Make sure that delivery/collection vehicle is clean</p> <p>Make sure that food is protected and/or covered</p>	<p>Observe cleanliness of delivery vehicle/visual checks and supervision of collection practices</p> <p>Observe that food is protected</p>	<ul style="list-style-type: none"> Reject food which may be contaminated Review supplier Review staff training
	<p>What you need to do: Keep to your Cleaning House Rules Keep to your Stock Control House Rules</p>	<p>What you need to do: Complete Cleaning Schedule Complete Delivery Record</p>	<p>What you need to do: Refer to your Training, Cleaning and Stock Control House Rules</p>



House Rules References

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