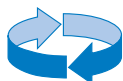


SERVICE - COLD OFF SITE SERVICE TO CUSTOMER

(food served in other locations such as home delivery and outside catering)

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	Transport and store food until service at a suitably low temperature that will discourage the growth of harmful bacteria	Check temperature of food on arrival/delivery Make sure that food is served as quickly as possible or refrigerate until needed	<ul style="list-style-type: none"> • Consider if the food is safe to eat • Dispose of unsafe food • Revise transportation/delivery arrangements
	What you need to do: Keep to your Temperature Control House Rules	What you need to do: Complete Off Site Temperature Record	What you need to do: Refer to your Temperature Control House Rules
Other Contamination e.g. from vehicle, equipment and customers	Use good personal hygiene practices Keep delivery vehicle and contact equipment clean Make sure that food is protected and/or covered	Observe and supervise personal hygiene practices Observe and supervise cleanliness of delivery vehicle and equipment Observe and supervise protection of food	<ul style="list-style-type: none"> • Dispose of food which may be contaminated • Review staff training
	What you need to do: Keep to your Personal Hygiene House Rules Keep to your Cleaning House Rules Keep to your Stock Control House Rules	What you need to do: Keep to Weekly Record Complete Cleaning Schedule Keep to Weekly Record	What you need to do: Refer to your Training, Personal Hygiene, Cleaning and Stock Control House Rules



House Rules References

Training, Personal Hygiene, Cleaning, Temperature Control and Stock Control