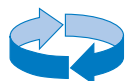


SERVICE - HOT ON SITE SERVICE TO CUSTOMER (food served in restaurants and takeaways)

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	Serve food immediately	Observe and supervise serving 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 Hot Temperature Record	What you need to do: Refer to your Temperature Control House Rules
Other Contamination e.g. from equipment, food handlers	Use good personal hygiene practices Make sure equipment and utensils are clean Make sure that food is protected and/or covered	Observe and supervise personal hygiene practices Observe and supervise cleaning 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: Complete Weekly Record Complete Cleaning Schedule Complete 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