

Managing your



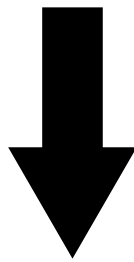
## **Hazard Identification Charts**

# Hazard Identification Chart

<b>Step</b>	<b>Hazard</b>	<b>Control</b>	<b>Monitoring</b>	<b>Corrective Action</b>	<b>CCP</b>

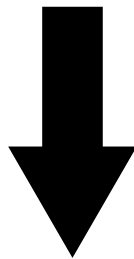
# Flow chart for retailer

**Purchase and  
delivery**



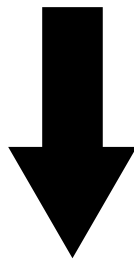
**Storage**

e.g.: dry goods, chilled goods, frozen goods



**Display**

e.g.: ambient, chilled, frozen

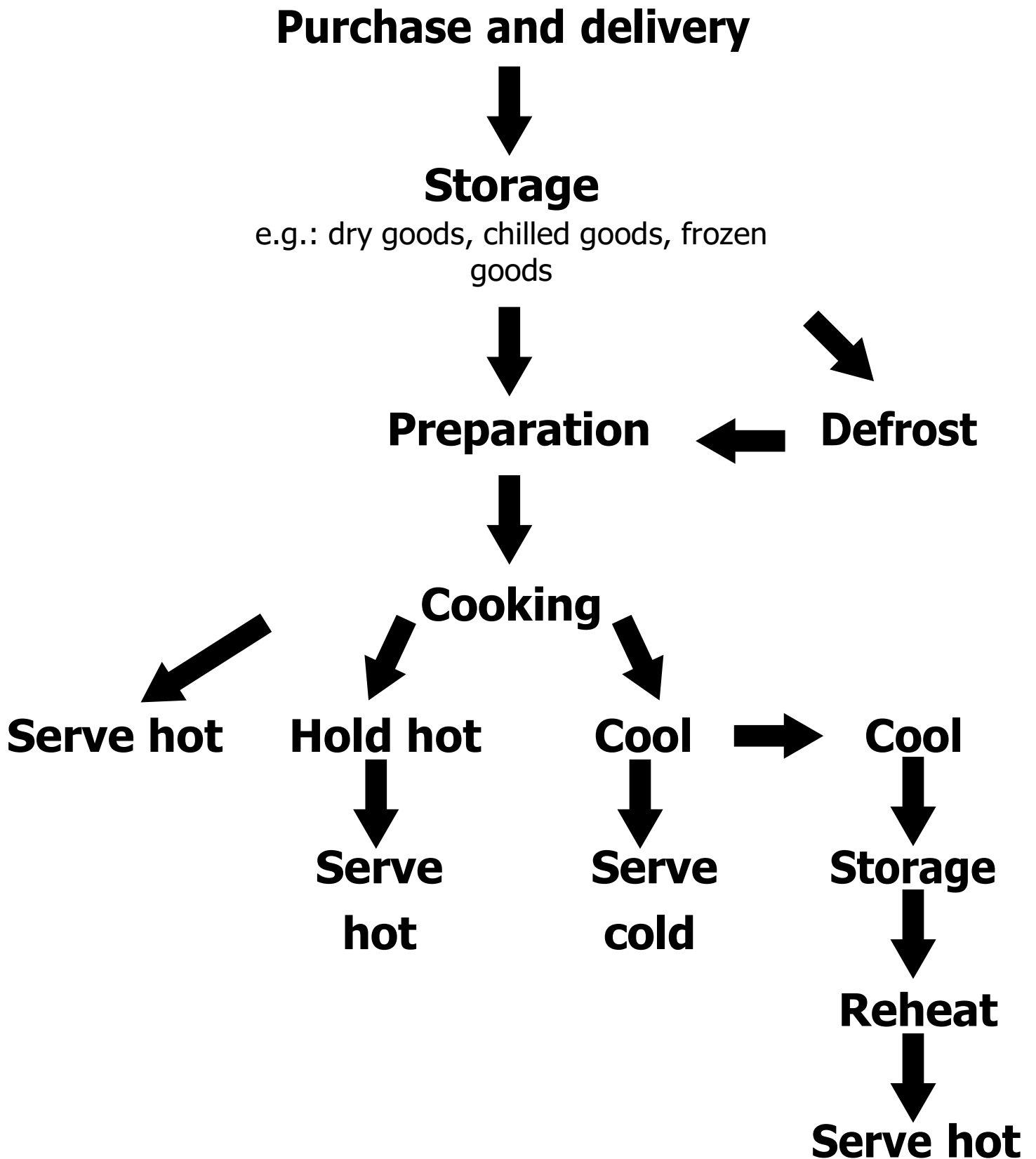


**Sale**

# Hazard Identification Chart example: Retailer

Step	Hazard	Control	Monitoring	Corrective Action	CCP
<b>Purchase and delivery</b>	Intrinsic physical bacteriological &/ or chemical contamination	Suitable specification and purchase from reputable suppliers	Visual/sensory checks of condition of food, vehicles, packaging & date codes	Reject delivery & change supplier if necessary	No
	Inadequate temperature control in transportation/ growth of bacteria	Adequate temperature control < 8°C chilled < -18°C frozen	Temperature checks	Reject delivery	Yes for chilled
<b>Storage</b>	Growth of bacteria	Store at correct temperatures < 8°C chilled < -18°C frozen	Temperature checks	Discard foods at wrong temperature > 4 hours or cook.	Yes if ready to eat
	Further physical bacteriological or chemical contamination	Cover/wrap foods separate raw & cooked Stock rotation	Visual checks Check date codes	Adjust chillers/freezers to correct temperatures Discard contaminated foods if seen	Yes
	Broken/open packaging allowing contamination	Decant open packets into pest-proof containers	Visual checks	Discard out of date foods Discard contaminated foods if seen	Yes
<b>Display</b>	Growth of bacteria	Temperature control > 63°C hot food < 8°C chilled food < -18°C frozen food	Temperature checks	Sell hot food out of temperature within 2 hours or discard Sell chilled food out of temperature within 4 hours or discard. Do not refreeze once defrosted.	Yes Yes
		Stock rotation Cover/wrap foods, separate raw and cooked foods	Check date codes Visual checks	Discard out of date food Discard contaminated foods if seen	Yes Yes

# Flow chart for caterer



# Hazard Identification Chart example: Caterer

step	hazard	control	Reheat further	corrective action	CCP
<b>Purchase and delivery</b>	Intrinsic physical, bacteriological &/or chemical contamination	Suitable specification & purchase from reputable suppliers.	Visual/sensory checks of condition of food, vehicles, packaging & date codes	Reject delivery Change supplier	No
	Inadequate temperature control in transportation/ growth of bacteria	Adequate temperature control < 8°C chilled < -18°C frozen	Temperature checks	Reject delivery	Yes for chilled
<b>Storage</b>	Growth of bacteria	Store at correct temperatures < 8°C chilled < 18°C frozen	Temperature checks	Discard foods at wrong temperature > 4 hours or cook Adjust chillers & freezers to correct temperatures	Yes if ready to eat
	Further physical bacteriological or chemical contamination	Cover/wrap foods Separate raw & cooked Stock rotation	Visual checks	Discard contaminated foods if seen	Yes
	Broken/open packaging allowing contamination	Decant open packets into pest proof containers	Check date codes Visual checks	Discard out of date foods Discard contaminated foods if seen	Yes
<b>Preparation</b>	Growth of bacteria	Limit time at kitchen temperature 4 hours max for chilled 2 hours max for hot	Time checks	Prepare in smaller batches	No
	Further contamination	Use clean equipment	Cleaning schedule	Re-clean as necessary	No
		Good personal hygiene of food handlers	Good maintenance of structure & equipment	Visual checks Adequate training Visual checks	Re-train as necessary Repair/replace as necessary

<b>Defrost</b>	Growth of bacteria	Defrost in the fridge	Visual checks Adequate training	Re-train as necessary	Yes (if ready to eat)
<b>Cooking</b>	Survival of bacteria	Cook to centre temperature of 75°C+	Temperature checks	Cook further until temperature reached	Yes
<b>Cooling</b>	Growth of bacteria Further contamination	Cool food rapidly & cool to < 8°C (within 90 minutes) Keep foods covered where possible	Time & temperature checks  Visual checks	Split batches to cool more quickly Cover foods Discard contaminated foods if seen	Yes  Yes
<b>Chilled storage</b>	Growth of bacteria  Further contamination	Store at <8°C  Cover/wrap foods Separate raw & cooked	Temperature checks  Visual checks	Discard foods at wrong temperature > 4 hours Adjust chiller temperature Reject contaminated foods if seen	Yes  Yes
<b>Reheating</b>	Survival of bacteria	Reheat to centre temperature of 75°C+	Temperature checks	Reheat further until correct temperature reached	Yes
<b>Hot holding and service</b>	Growth of bacteria  Further contamination	Keep food > 63°C  Keep foods covered where possible	Temperature checks  Visual checks	Use within 2 hours or discard food Reject contaminated foods if seen	Yes  Yes
<b>Cold service</b>	Growth of bacteria  Further contamination	Keep foods cool < 8°C or display for maximum 4 hours  Keep foods covered where possible Use clean equipment	Time & temperature checks  Visual checks  Cleaning schedule	Discard foods after 4 hours out of temperature control  Reject contaminated foods if seen Re- clean as necessary	Yes  Yes  Yes