

# Step 7: Preparation of raw protein food HACCP

## Summary



### HACCP Rules

#### Summary

Without sufficient controls in place during food preparation, this will lead to an increased likelihood of unsafe food being produced.

#### What could happen?

Food becomes contaminated or stored incorrectly, leading to unsafe food preparation and production.

#### Procedure

1. Food should be prepared in a clean area of the kitchen, away from contamination.
2. Do not use the same equipment or work surfaces for raw food and ready-to-eat food , where this is absolutely unavoidable then a double clean must be performed using a suitable., approved sanitiser after preparing raw food and before using the same surface for preparing ready to eat food.
3. Use chopping boards and any other small equipment in accordance with the colour coding system
4. Separate equipment should be used for raw and cooked/ready to eat foods or foods containing allergens.
5. Complex equipment such as slicers, vacuum packing machines etc., must never be used for both raw and cooked foods.
6. All equipment must be cleaned and disinfected using either heat disinfection (dishwasher) or via the use of approved sanitizers and disinfectants.
7. Ready to eat fruit & vegetables should be washed thoroughly before service.
8. Food should be returned to chilled storage, cooked or displayed within an ideal target time of 30 minutes (2 hours maximum).
9. Decanted salad and sauces may be kept during “busy times” at ambient for no longer than 2 hours and must be discarded at the end of this time (this does not apply to acid products such as vinaigrette)
10. Avoid handling of high-risk food whenever possible. Use tongs or forks, slice directly onto the plate etc.

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## Hazard

- Contamination of food allergens.
- Multiplication of pathogens.
- Presence of faecal matter or visible indication of disease in meat.
- Contamination with chemicals or foreign bodies.

## Controls

- Ensure that there is **no dual use of complex equipment** such as slicers, vacuum packers, temperature probe, mincers or smokers.
- Minimise the time of meat, poultry, fish, dairy products at room temperature to 60 minutes.
- Food is labelled to include food allergen info and is covered and protected.
- Segregation of raw and high risk food and allergenic ingredients.
- Use a calibrated and disinfected probe to take temperatures.

## Critical limits

- Maximum 2 hours out of temperature control.

## Checks & Records

- Cleaning schedule to be completed.
- Observations during production.
- Check time at which food is out at ambient temperature.
- Carry out an inspection of area before start of work.
- Check correct procedure for washing produce is followed.

## Corrective action

- Report to Head Chef.
- Discard contaminated food.
- Readjust temperature controls
- Discard food if above 8°C for 2 hours.
- Report problems to maintenance for repair.