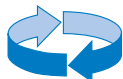


**SERVICE - COLD ON SITE SERVICE TO CUSTOMER** (food served in restaurants and takeaways)

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?
<b>Growth of Harmful Bacteria</b>  Cooked/ready-to-eat foods	Serve food immediately after preparation  <b>OR</b>  Serve food directly from the chilled storage	Observe and supervise serving practices    Observe and supervise serving practices	<ul style="list-style-type: none"> <li>Consider if the food is safe to use</li> <li>Dispose of unsafe food</li> </ul>
	<b>What you need to do:</b> Keep to your <b>Temperature Control House Rules</b>	<b>What you need to do:</b> Complete <b>Cold Food Record</b>	<b>What you need to do:</b> Refer to your <b>Temperature Control House Rules</b>
<b>Other Contamination</b>  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"> <li>Dispose of food which may be contaminated</li> <li>Review staff training</li> </ul>
	<b>What you need to do:</b> Keep to your <b>Personal Hygiene House Rules</b> Keep to your <b>Cleaning House Rules</b> Keep to your <b>Stock Control House Rules</b>	<b>What you need to do:</b> Complete <b>Weekly Record</b> Complete <b>Cleaning Schedule</b> Complete <b>Weekly Record</b>	<b>What you need to do:</b> Refer to your <b>Training, Personal Hygiene, Cleaning and Stock Control House Rules</b>



**House Rules References**

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