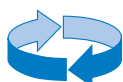


SERVICE - HOT OFF SITE SERVICE TO CUSTOMER

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

<p>HAZARD(S) AT CCP(S)</p> <p>What can go wrong?</p>	<p>CONTROL MEASURES AND CRITICAL LIMITS</p> <p>What action has to be taken to effectively reduce or get rid of the hazard?</p> <p>What are the critical limits?</p>	<p>MONITORING AND RECORDING</p> <p>How are the control measures checked and recorded?</p>	<p>CORRECTIVE ACTION</p> <p>What should be done if the control measure fails and /or critical limits are not met?</p>
<p>Growth of Harmful Bacteria</p> <p>Cooked/ready-to-eat foods/ home delivery/ buffet</p>	<ul style="list-style-type: none"> • Make sure that food is despatched at a suitable temperature <p style="text-align: center;">AND/</p> <ul style="list-style-type: none"> • Make sure that food arrives on site at a suitable temperature <p style="text-align: center;">OR</p> <ul style="list-style-type: none"> • Transport food and reheat to a suitably high temperature <p style="text-align: center;">OR</p> <ul style="list-style-type: none"> • Transport food and hot hold at a suitable temperature until service <div style="background-color: #4CAF50; color: white; padding: 5px; text-align: center; margin-top: 10px;"> <p>The above temperatures need to be sufficient to discourage the growth of harmful bacteria.</p> </div>	<ul style="list-style-type: none"> • Check temperature of food prior to despatch <p style="text-align: center;">OR</p> <ul style="list-style-type: none"> • Check temperature of food on arrival <p style="text-align: center;">OR</p> <ul style="list-style-type: none"> • Check that your specified reheating temperature is reached <p style="text-align: center;">AND/OR</p> <ul style="list-style-type: none"> • Check that your specified hot holding temperature is maintained 	<ul style="list-style-type: none"> • If the food is below your specified temperature on despatch reheat to a suitably high temperature • If the food is below your specified temperature on arrival, consider if food is safe to use • If the food is below your specified temperature, reheat to a suitable temperature • Consider if food is safe to use
	<p>What you need to do:</p> <p>Keep to your Temperature Control House Rules</p>	<p>What you need to do:</p> <p>Complete Off Site Temperature Record</p>	<p>What you need to do:</p> <p>Refer to your Temperature Control House Rules</p>
<p>Other Contamination</p> <p>e.g. from vehicle, equipment, customers</p>	<p>Use good personal hygiene practices</p> <p>Keep delivery vehicle and contact equipment clean</p> <p>Make sure that food is protected and/or covered</p>	<p>Observe and supervise personal hygiene practices</p> <p>Observe and supervise the cleanliness of the vehicle and delivery containers</p> <p>Observe and supervise protection of food</p>	<ul style="list-style-type: none"> • Dispose of food which may be contaminated • Review staff training
	<p>What you need to do:</p> <p>Keep to your Personal Hygiene House Rules</p> <p>Keep to your Cleaning House Rules</p> <p>Keep to your Stock Control House Rules</p>	<p>What you need to do:</p> <p>Complete Weekly Record</p> <p>Complete Cleaning Schedule</p> <p>Complete Weekly Record</p>	<p>What you need to do:</p> <p>Refer to your Training, Personal Hygiene, Cleaning and Stock Control House Rules</p>



House Rules References

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