



CONSTRUCTION SITE CATERING

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FOOD SAFETY RISK ASSESSMENT

FOR

CSC CANTEENS AND KITCHENS

General purpose Catering kitchen, Hot & Cold Drinks

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This Hazard Analysis is based on HACCP principles in order to comply with the Food Hygiene (England) Regulations 2006 and similar regulations in Wales and Scotland.

All hazards have been defined as either Control Points (CP's) or Critical Control Points (CCP's). The hazards shown as CCP's require particular attention and monitoring as they represent the biggest risk to public health & safety.

The Analysis has two parts:

- The process flow diagram
- An analysis for each of the hazard highlighted by the process flow diagram from the point of purchase through to handing to a customer

- Note: 1.Control Points (CP) are marked in BLACK Colour
2. Critical Control Points (CCP) are marked in GREY Colour

PROCESS FLOW CHART

Collection From Suppliers (e.g. Cash & Carry)
Ambient Products, Frozen products, Chilled products
Delivery by Suppliers
Ambient Products, Frozen products, Chilled products
Storage
Storage Fridge, Storage Ambient, Storage Freezer
Defrosting
Raising food / ingredient temperature
Preparation
The preparation of food prior to cooking or service
Cooking
Cooking - Griddle, Deep Fat Frying, Oven Roasting, Microwave, Toasting / Grilling, Boiling / Steaming
Cooling
Cold Holding
Storage Fridge
Reheating
Cooking - Microwave / Oven / Grill
Hot Holding
Storage - Baines Maries / Hot Lamps / Hot Plate / Warmer / Scuttle
Food Wrapping / Labelling / Plating
Food handling
Serving To Customer
Passing of food to customer

Collection From Suppliers (e.g. Cash & Carry)

Ambient Products

Hazards	Controls	Monitoring
Cross Contamination	Staff training.	Training register should be reviewed and needs assessed regularly
Physical Contamination	When transporting foods keep them separate.	Visual inspection of food / packaging conditions prior to purchase

Frozen products

Hazards	Controls	Monitoring
Bacterial Contamination	When transporting chilled or frozen food use a temperature control device, such as cool bags / boxes or refrigerated vehicles.	Check temperature of food with probe thermometer.
Physical Contamination	When transporting foods keep them separate.	Visual inspection of food / packaging conditions prior to purchase

Chilled products

Hazards	Controls	Monitoring
Bacterial Contamination	When transporting foods keep them separate.	Cooked and non cooked foods are prepared separately.
	When transporting chilled or frozen food use a temperature control device, such as cool bags / boxes or refrigerated vehicles.	Check and record chilled or frozen food temperatures at the point of delivery.
Physical Contamination	When transporting foods keep them separate.	Visual inspection of food / packaging conditions prior to purchase

Delivery by Suppliers

Ambient Products

Hazards	Controls	Monitoring
Bacterial Contamination	Use only high quality suppliers who can demonstrate HACCP themselves	Visual checks on food and packaging condition.
	Check sell by dates	Date mark all stock, and ensure stock rotation is carried out.
	Check temperatures of delivered supplies	Visual checks on food condition.
Physical	When transporting	Visual inspection of food / packaging conditions

Contamination	foods keep them separate.	prior to purchase
Chilled products		
Hazards	Controls	Monitoring
Bacterial Contamination	Use only high quality suppliers who can demonstrate HACCP themselves.	Check suppliers credentials and record
	Check Temperatures of delivered supplies	Check and record chilled or frozen food temperatures at the point of delivery.
	Visual inspection of supplies	Check suppliers credentials and record
Chemical Contamination	Use only high quality suppliers who can demonstrate HACCP themselves.	Visual checks on food and packaging condition.
Frozen products		
Hazards	Controls	Monitoring
Bacterial Contamination	Correct temperature control.	Check fridge / freezer temperatures regularly and record
	Keep raw and cooked food apart	Visual inspection of food / packaging conditions.
	Cover / wrap food.	Visual inspection of food / packaging conditions.
Chemical Contamination	Use food safe chemicals when cleaning fridges	Visual checks on food and packaging condition.
Storage		
Storage Ambient		
Hazards	Controls	Monitoring
Chemical Contamination	Store chemicals correctly.	Inspect chemical stocks regularly.
Physical Contamination	Stock rotation.	Use by recommended date.
	Pest control procedure and programme	Pest control records.
Storage Freezer		
Hazards	Controls	Monitoring
Bacterial Contamination	Do not keep food beyond recommended times	Check Date codes
Chilled products		
Hazards	Controls	Monitoring
Bacterial Contamination	Keep food out of the danger zone	Check suppliers credentials and record
	Check temperatures on a regular basis	Check and record chilled or frozen food temperatures at the point of delivery.
	Visual inspection of supplies	Check suppliers credentials and record

	Keep raw and cooked food apart	Visual checks
	Keep foods covered	Visual checks
Chemical Contamination	Cover all food whilst cleaning and store chemicals correctly.	Ensure cleaning schedules are followed and that all open food is covered whilst cleaning.
Preparation		
The preparation of food prior to cooking or service		
Hazards	Controls	Monitoring
Cross Contamination	Keep foods separate and wrapped or containerised	Review training register and needs of staff
	Cleaning of equipment and premises.	Ensure cleaning records are kept up to date.
	Keeping equipment & surfaces in good order	Visual checks on equipment to ensure as far as possible that it is functioning.
Chemical Contamination	Keep chemicals away from food, and cover / put away food when cleaning	Inspect chemical stocks regularly.
Bacterial Growth	Limit time food is left in the danger zone (8 – 63oC	Check temperature of food with probe thermometer.
Cooking		
Cooking - Griddle		
Hazards	Controls	Monitoring
Survival of bacteria	Cook to a minimum of 75oC.	Check temperature of food with probe thermometer.
Cooking - Deep Fat Frying		
Hazards	Controls	Monitoring
Survival of bacteria	Cook to a minimum of 75oC.	Check temperature of food with probe thermometer.
Cooking - Oven Roasting		
Hazards	Controls	Monitoring
Survival of bacteria	Cook to a minimum of 75oC.Core temp	Check temperature of food with probe thermometer.
Cooking - Microwave		
Hazards	Controls	Monitoring
Survival of bacteria	Cook to a minimum of 75oC.	Check temperature of food with probe thermometer.
Cooking - Toasting / grilling		
Hazards	Controls	Monitoring
Survival of bacteria	Cook to a minimum of	Check temperature of food with probe

	75oC.	thermometer.
Cooking - Boiling / Steaming		
Hazards	Controls	Monitoring
Survival of bacteria	Cook to a minimum of 75oC.	Check temperature of food with probe thermometer.
Cold Holding		
Storage Fridge		
Hazards	Controls	Monitoring
Cross Contamination	Either wrapping or containerizing food	Visual checks on food condition.
	Keep raw / cooked food separate	Visual checks on food condition.
Bacterial Growth	Refrigerate to 8oC or below	Check fridge / freezer temperatures regularly and record
Reheating		
Cooking - Microwave / oven / grill		
Hazards	Controls	Monitoring
Survival of bacteria	Cook Chicken to a minimum of 75oC.Core Temp Cook Pork and Beef to a min of 75oC.Core Temp	Check temperature of food with probe thermometer.
Hot Holding		
Storage - Baines Maries / Hot Lamps / Hot Plate / Warmer / Scuttle		
Hazards	Controls	Monitoring
Cross Contamination	Keep raw / cooked food separate	Visual checks on food condition.
	Cleaning of equipment and premises.	Ensure cleaning schedules are followed.
Bacterial Growth	Keep food protected as much as possible	Visual checks on food condition.
Physical Contamination	Ensure all equipment is in good order.	Maintenance records for equipment.
Food Wrapping / Labelling / Plating		
Food handling		
Hazards	Controls	Monitoring
Cross Contamination	Regular hand washing	Daily staff cleanliness checks.
	Cleaning of equipment and premises.	Ensure cleaning schedules are followed.
Physical Contamination	Keep food protected as much as possible	Maintenance records for equipment.