

Hazard Analysis Critical Control Point

Refrigerator



RULES

HAZARDS:

- Multiplication of bacteria
- Cross-contamination

CONTROLS:

- Below 5°C
- High-risk food above low-risk
- All food covered
- Stock rotation
- No open cans
- Don't overfill
- Odour sniffing

DAILY CHECKS:

- Temperature (at least 3 times)
- Satisfactory storage
- Date labels
- Condition of food
- Cleanliness



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FOOD SAFETY

Improving Food Safety