# HACCP FLOW DIAGRAM

ham and cheese sandwich

| Process | Hazard | Control | Monitor |
|---|---|---|---|
| purchase and storage of ingredients | pathogenic bacteria multiplying in ham (high risk food) and cheese (medium risk food) | purchase as close to preparation as possible, refrigerate ham and cheese, store bread in cool, dry conditions | check use by date, check fridge temperature is 5 degrees centigrade or below |
| preparation of environment, personal hygiene | cross-contamination from equipment, hair hands and clothes | clean surfaces using anti-bacterial cleaner, use PVC tablecloths, set up washing-up facilities, tie back hair, remove jewellery, wear apron, wash hands | responsible teacher/TA/adult to ensure that personal and kitchen hygiene is being undertaken |
| making the sandwich | bacteria entering food during preparation through cross-contamination from equipment, hair hands and clothes | ongoing cleaning of food surfaces and utensils, good personal hygienic practices (including hand washing), return of unused ingredients to fridge | responsible teacher/TA/adult to monitor that the activity is being carried out hygienically |
| serving and eating | bacteria entering food before consumption | wash hands, use clean serving plates, eat immediately or cover sandwiches and place in fridge | responsible teacher/TA/adult to monitor time between making the sandwich and safe storage/eating and check children wash hands immediately before eating |