The Hacep Control Chart

Process step	Hazard	Preventative Measure	Critical Limits	Monitoring		Corrective Action	Responsibility
				Procedure	frequency		
Preparation							
Preparation	Personal hygiene	Staff training	No jewellery Clean nails Hair tied back	Visual Checks	Continuous	No jewellery Use blue plasters Staff training	Individual also Head chef and Sous chef to check
	Growth and multiplication of bacteria	Don't leave out food longer than the required amount of time	30 mins	Only keep out what you are preparing	Continuous	Keep in proper storage for as long as possible	Person preparing produce
	Cross contamination	Colour coded boards and equipment Use a sanitiser to clean surfaces and equipment	Mixing cooked and raw meat	Use correct equipment Ensure surfaces are clean	Every time After each use	Dispose of any contaminated produce Use a sanitiser	The person using the equipment