

HACCP – Typical catering hazards and their controls

Process Step	Hazard	Control/Targets	Critical Limit	Monitoring	Corrective Action
Purchase	Physical, chemical, bacterial and allergenic contamination	Use reputable, approved suppliers. Agreed product specifications	N/A	Inspect supplier premises, references. Supplier on approved list	Change supplier if necessary
Delivery & Receipt	Bacterial growth Physical and chemical contamination	Move to relevant storage immediately. Chilled and frozen food to take priority over ambient goods Clean/undamaged packaging	N/A	Time from purchasing to unloading. Check date codes and condition of food Visual inspection of packaging	Reject unfit or damaged food. Discard food or label DO NOT USE and quarantine / return to supplier
Storage Chilled	Bacterial growth Cross contamination	Store at correct temperatures <5°C Target is 1°C to 4°C Raw and high-risk foods segregated	8°C	Fridge temperature checks twice daily Observation and supervision	Adjust fridge thermostat Call out engineer Repair or replace fridge
Storage Frozen	Bacterial growth	Store at correct temperatures <-18°C. Target is -18°C or colder	-15°C	Freezer temperature checks twice daily	Adjust fridge thermostat Call out engineer Repair or replace
Storage Ambient	Bacterial growth Physical and chemical contamination	Stock rotation Dry stores to be kept cool, dry, clean and tidy Store chemicals away from food storage areas. Keep part opened packs sealed. Check for signs of damaged packaging, signs of pests etc	N/A	Condition of food Cleaning schedule	Discard contaminated food Call out pest contractor
Defrost	Bacterial growth Cross contamination	Defrost under chilled conditions at < 5°C Food covered, thawing juices suitably contained. Store below ready to eat foods. Use within 24 hours	8°C	Poultry joints flexible No ice crystals	Review thawing methods Discard contaminated food

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Prepare	Bacterial contamination from food handlers and bacterial growth	Minimise handling, good personal hygiene practices Minimise time food at ambient temperatures (30 minutes)	2 hours	Temperature of food, observation/supervision	Discard high-risk food left at room temperature for > 2 hrs
	Cross Contamination	Separation of raw and cooked foods. Use coloured boards and utensils. Segregation of allergens		Observation/supervision	
	Physical and chemical contamination	Keep food covered. Store cleaning products away from food areas		Observation/supervision	
Cold Display	Bacterial growth	Keep food cold until served, limit time at ambient temperatures (up to 4 hrs)	4 hours	Time and temperature control	Discard food held at ambient temperature after 4 hrs
Cook	Survival of bacteria	Cook thoroughly to core temperature, minimum 75°C held for 30 seconds (or equivalent time/temp ratio)	75°C for 30 seconds	Temperatures recorded for cooked foods	Continue to cook until core temperature achieved Adjust time/temperature combination
Cool	Bacterial growth	Cool within 90 minutes and refrigerate at < 5°C. Cover food, separation of raw and cooked foods	90 minutes & <5°C	Time and temperature control	Discard food if not cooled and refrigerated within time/temperature limit
	Cross contamination			Observation/supervision	
Reheat	Survival of bacteria	Reheat (once only), core target temperature, minimum 75° for 30 seconds. (NB 82°C in Scotland)	75°C	Food temperature checks for reheated food	Extend cooking time until core temperature achieved
Hot Display	Bacterial growth	Maintain temperature of food at or above 63°C	63°C	Time and temperature of food	Discard food held below 63°C for more than 2 hrs