

ACCP/05: COOLING & STORAGE OF ALLERGEN-FREE DISHES

Hazards

1. **Cross-contamination**; with allergenic ingredients during cooling and storage
2. **Cross-contamination**; of equipment, surfaces, food-handlers and other foodstuffs as a result of poor decanting procedures
3. **Lack of information**; dishes not labelled

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Cooled/stored separately to allergenic foods	Visual check	Prior to process		Remove allergens from immediate area (FH)
Completed dishes covered	Visual check	During process		Cover dishes effectively (FH) Reorganise storage to allow for allergenic ingredients to be placed on lower shelves (LM)
Area free-from specific allergens	Visual check	During process		Remove allergenic ingredients from area (FH) clean down immediate area (FH) Spillage cleaned up with immediate effect (FH)
Completed dishes labelled	Visual check	During process		Label dishes correctly (FH) Discard dishes that may be contaminated (LM) Review process for cooling and storage of allergen-free dishes (LM)

For additional information on this subject please refer to the following procedures in the 'Food Safety Manual 2019':

- Section 4: Food Allergens - FA/05: Control of allergenic ingredients

Version	Date of issue	Author	Endorsed by
V1	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser