

## CCP/08: SERVICE OF FOOD

<b>Hazards</b>	1. <b>Microbiological</b> ; cross-contamination of pathogenic bacteria arising from poor working practices and poor personal hygiene
	2. <b>Physical</b> ; contamination with foreign objects

Controls & critical limits	Monitoring procedure	Frequency	Control sheet	Action required to bring CCP under control & by whom
Clean equipment and utensils used	Visual check	During service		Wash and/or replace equipment and utensils <b>(FH)</b>
Designated utensils for serving different dishes	Visual check	During service		Replace utensils with correct ones <b>(FH)</b>
Staff do not handle money and food together	Visual check	During service		Separate taking of money from food handling <b>(LM)</b>
Food covered where appropriate	Visual check	During service		Cover food when not being served <b>(FH)</b> Review process for service of food <b>(LM)</b>

For detailed information on this subject please refer to the following procedure/s in the 'Food Safety Manual 2019':

- Section 2: Operational Standards - OS/11: Service of food

Version	Date of issue	Author	Endorsed by
V3	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser