

CCP/09: BLAST-CHILLING OF FOOD

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| Hazards | <ol style="list-style-type: none"> 1. Microbiological; germination of bacterial spores, growth of pathogenic bacteria and formation of toxins as a result of temperature abuse 2. Microbiological; cross-contamination from pathogenic bacteria |
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Controls & critical limits	Monitoring procedure	Frequency	Control sheet	Action required to bring CCP under control & by whom
Wet dishes decanted to depth no > 64mm	Visual check	During process	TM/09: Blast-chilling of food or <i>MONIKA</i> software system	Re-decant food to 64mm (FH)
Wet dishes and joints of meat cooled for max. 30 minutes prior to process	Visual check	During process		Start blast-chill process with immediate effect (FH)
Wet dishes chilled within 90 minutes to 3°C	Sample probe	After 90 minutes		Continue to blast-chill until 3°C is attained (FH)
Joints of meat chilled within 2 hours to 10°C	Sample probe	After 2 hours		Continue to blast-chill until 10°C is attained (FH) Check blast-chiller setting if temperatures not attained (FH) Contact maintenance contractor if faulty (LM)
Cooling and blast-chill complete within 2/2 ½ hours respectively	Evaluate control sheet	Weekly basis		Discard food that has been exposed to temperature abuse (LM)
Food labelled and dated: <ul style="list-style-type: none"> • 'production' date • 'use-by' date 	Visual check of stock	Ad-hoc basis		Label and date food appropriately (FH)
Cooked and raw foods blast-chilled separately		Ad-hoc basis	Discard potentially contaminated food (LM) Review and amend blast-chilling process (LM)	

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

- *Section 2: Operational Standards - OS/12: Blast-chilling of food*

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

