

## CCP/07: DISPLAY OF HOT FOOD

<b>Hazards</b>	<ol style="list-style-type: none"> <li>1. <b>Microbiological</b>; germination of bacterial spores, growth of pathogenic bacteria and formation of toxins as a result of temperature abuse</li> <li>2. <b>Physical</b>; contamination with foreign objects</li> </ol>
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Controls & critical limits	Monitoring procedure	Frequency	Control sheet	Action required to bring CCP under control & by whom
Food stored > 63°C	Temperature sample	Prior to service 1 hr into service	<i>TM/08: Display of hot food</i>	If 63°C not maintained for period of 2 hours discard food <b>(FH)</b> Review temperature control measures <b>(LM)</b> If appliance faulty contact maintenance contractor <b>(LM)</b>
Food covered when appropriate	Visual check of display	During service		Cover food effectively during off-peak periods <b>(FH)</b> Review procedure for display of food <b>(LM)</b>

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

• Section 2: Operational Standards - OS/08: Display of hot food V3

• Section 5: Temperature Monitoring - TM/01: Temperature Monitoring V3

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