

CCP/10: STORAGE OF BLAST-CHILLED

Hazards

1. **Microbiological**; germination of spores, growth of pathogenic bacteria and/or formation of toxins as a result of temperature abuse
2. **Microbiological**; cross-contamination of pathogenic bacteria as a result of poor working practices
3. **Microbiological**; extended shelf-life resulting in food spoilage

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Temperature of 3°C	Sample temperature of food	Prior to storage	TM/09: Blast-chilling of food or MONIKA software system	If operating > 5°C re-set thermostat (LM) If defective contact maintenance contractor (LM)
Stored between 1°C and 5°C	Sample temperature of appliance	Twice daily	TM/04: Storage of food or MONIKA software system	Reduce shelf-life or discard food that has been exposed to temperature abuse (LM)
All food dated and labelled correctly	Visual check	Daily		Affix correct dates and labels (FH)
Shelf life of 72 hours only	Visual check	Daily		Discard out-of-date food (LM)
Raw/cooked foods stored separately	Visual check	Daily		Separate raw and cooked foods (FH) Discard potentially contaminated food (LM)
Food stored off the floor	Visual check	Daily		Move food off the floor (FH)
Food wrapped	Visual check	Daily		Wrap food effectively (LM)
Control sheets completed	Physical check	Weekly		Review process and instruct staff (LM)

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

- Section 2: Operational Standards - OS/07: Preparation of food

Version	Date of issue	Author	Endorsed by
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