<table>
<thead>
<tr>
<th>Hazards</th>
<th>Control and Targets</th>
<th>Monitoring</th>
<th>Corrective Action</th>
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</thead>
</table>
| Microbiological growth  
  • pathogenic bacteria  
  • germination of spores  
  • formation of toxins | Controlled environment e.g. 1°C - 5°C  
  Bought in products;  
  • suppliers/manufacturers ‘use-by’ date intact  
  • departmental ‘best-before’ date intact  
  Dishes cooked on-site;  
  • ‘freeze’ date intact  
  • ‘best-before’ date intact  
  On decant from freezer affix;  
  • date of ‘defrost’  
  • ‘use-by’ date of 3 days | Check temperature of environment  
  Visual checks | If food rises > 10°C for no more than 2 hours, use food within 6 hours, if not discard  
  Calculate and affix appropriate dates  
  Review working practices and retrain staff |
| Microbiological contamination  
  • poor working practices | Raw and cooked food stored apart  
  Food covered | Visual checks for  
  • separation of raw and cooked foods  
  • all food covered | Separate raw from cooked food  
  Discard food that is potentially contaminated |

Additional information may be found in Section 2: Operational Standards - OS/04: Defrosting of food