

CCP/13: SOUS-VIDE COOKING

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 arising from poor working practices
3. **Microbiological;** extended shelf-life resulting in food spoilage
4. **Physical;** contamination arising from foreign objects

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Food-grade quality pouches used	Check specification	At purchase		Review specification for pouches (Purchasing)
Separate vac-packers used for <u>raw</u> & <u>cooked</u> products.	Visual check	Prior to use		Discard potentially contaminated food (FH) Review and amend sealing process (LM)
Food pouches not overfilled	Visual check	During process		Remove excess food (FH) Review portion specification (LM)
Pouches effectively sealed - no air bubbles	Sample temperature	During process		Remove food from pouch and re-seal in new pouch (FH)
Pouches dated & labelled	Visual check	After process		Date and label pouches (FH)
Water bath calibrated	Check records	Weekly		Calibrate water bath (FH)
Water bath heated to 2.5°C above target 'core' temperature for food	Visual check Check records	Prior to use Weekly		Preheat water bath (FH)
Food probed and recorded	Check records	Weekly		Probe food on completion of cooking (FH)
Food probe calibrated		Every two weeks		Calibrate probe (FH) Review process for sous-vide cooking of food (LM)

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

- *Section 2: Operational Standards - OS/21: Sous-vide cooking*

Version	Date of issue	Author	Endorsed by
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