

## CP/03: DEFROSTING OF FOOD

## Hazards

1. **Microbiological**; germination of bacterial spores, growth of pathogenic bacteria and formation of toxins as a result of temperature abuse
2. **Microbiological**; cross-contamination of pathogenic bacteria
3. **Microbiological**; food not of the quality demanded caused by food spoilage bacteria as a result of expired shelf life

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Controlled environment e.g. 1°C - 5°C	Sample temperature of appliance/ food	During process	TM/04 Storage of food	Non-compliance reported to line-manager ( <b>FH</b> ) If food rises > 10°C for no more than 2 hours, use food within 6 hours, if not discard ( <b>LM</b> )
Raw and cooked food stored apart	Visual check	Daily		Separate food and discard potentially contaminated food ( <b>LM</b> )
Food covered	Visual check	Daily		Cover food and discard potentially contaminated food ( <b>LM</b> )
Small items maximum of 30 minutes in cold, running water	Visual check	During process		Review defrosting process ( <b>LM</b> )
Food labelled and dated	Visual check	During process		Ensure food dated in line with PREQ01 ( <b>LM</b> )

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

• Section 2: Operational Standards - OS/03: Storage of food

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

Version	Date of issue	Author	Endorsed by
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