

CP/04: PREPARATION OF FOOD

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**; food not of the quality demanded caused by food spoilage bacteria and/or expired shelf life

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Food exposed to ambient temperature for no more than 30 minutes	Visual check	During process		Return food to chilled storage at 1°C - 5°C (FH) Discard food that has been exposed to excessive temperature abuse (LM)
Raw/cooked food prepared separately	Visual check	During process		Separate and discard food that may be contaminated (LM)
Food in-date e.g. 'use-by' and 'best-before'	Visual check	Prior to preparation		Discard food that is out-of-date (LM)
Colour-coded boards used: <ul style="list-style-type: none"> • red; raw meat & poultry • blue; raw fish • green; salad items • brown; raw vegetables • yellow; cooked meat & fish • white; bread & dairy 				Use correct colour-coded board (FH) Discard food that may be contaminated (LM) Reinforce correct colour-coded system (LM)
Clean knives used				Clean and disinfect knives after each use (FH) Review work practices and instruct food-handlers (LM)

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

- Section 2: Operational Standards - OS/5: Preparation of food

Version	Date of issue	Author	Endorsed by
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