

ACCP/04: COOKING & REHEATING OF ALLERGEN-FREE DISHES

Hazards

1. **Contamination**; allergenic residues present in cooking vessels and on equipment/utensils
2. **Contamination**; allergenic residues present in cooking/reheating medium e.g. deep fat frying, hot water
3. **Contamination**; of foods from decorative ingredients such as nuts and sesame seeds during baking process
4. **Contamination**; of foods as a result of food probe not being cleaned in between use

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Equipment, cooking vessels and utensils clean	Visual check	Prior to use		Rewash equipment, cooking vessels and utensils (FH) Discard food that is potentially contaminated (FH)
Designated cooking mediums for specific food	Visual check	Prior to use		Identify safe means of cooking and reheating (FH) Reject food that is potentially contaminated (FH)
Foods with decorative allergenic ingredients not cooked with non-allergenic foods	Visual check	Prior to process		Reject food that is potentially contaminated (FH)
Food probe cleaned and disinfected after use	Visual check	After each use		Clean and disinfect probe (FH) Review process for cooking and reheating of food (LM)

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

- Section 4: Food Allergens - FA/05: Control of allergenic ingredients

Version	Date of issue	Author	Endorsed by
V1	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser