

## ACCP/06: DISPLAY &amp; SERVICE OF FOOD

## Hazards

1. *Cross-contamination; with allergenic ingredients during cooling and storage*
2. *Cross-contamination; of equipment, surfaces, food-handlers and other foodstuffs as a result of poor decanting procedures*
3. *Lack of information; dishes not labelled*

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Display allergenic and non-allergenic foods separately	Visual check	Prior to, and during display		Reorganise display and discard food that is potentially contaminated with allergens <b>(FH)</b>
Display allergenic foods below non-allergenic foods on tiered displays	Visual check	Prior to, and during display		Reorganise display and discard food that is potentially contaminated with allergens <b>(FH)</b>
Food covered where possible	Visual check	Prior to, and during display		Cover dishes effectively <b>(FH)</b>
Bowls of nuts and seeds displayed separate to non-allergenic foods	Visual check	Prior to, and during display		Relocate allergenic ingredients from area <b>(FH)</b> Clean up spillage up with immediate effect <b>(FH)</b> Discard food that is contaminated with allergens <b>(FH)</b>
Valid allergen information available for; drizzle oils, sauces, dressing etc.	Visual check	Prior to display		Obtain correct information and make readily available <b>(LM)</b>
Foods labelled	Visual check	Prior to, and during service		Label food correctly <b>(LM)</b>
Separate work surfaces used for pre-service preparation	Visual check	Prior to, and during service		Designate separate work surface/chopping board for specific tasks <b>(LM)</b>
Separate utensils used for service	Visual check	Prior to, and during service		Designate separate utensils for specific tasks <b>(LM)</b>

## SECTION 3 - HAZARD ANALYSIS

## ALLERGEN CRITICAL CONTROL POINT

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Allergens <b>not</b> removed from foods and then served as allergen-free	Visual check	Prior to, and during service		discard food that is potentially contaminated with allergenic residues <b>(FH)</b>  Review process for display and service of allergen-free dishes <b>(LM)</b>

**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