

CCP/02 COOLING OF MEAT & POULTRY

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 due to poor working practices
3. **Physical**; arising from foreign objects

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Temperature-controlled environment e.g. < 8°C	Sample temperature	Twice daily	<i>TM/04: Storage of food or upload to MONIKA</i>	Identify appropriate environment (FH)
Maximum of 90 minutes at ambient temperature	Visual check	Upon cessation of time-period		If stored > 90-minutes discard food (FH)
Cooked food/raw food stored separately	Visual check			Discard potentially and contaminated food (FH)
Food covered	Visual check			Cover food (FH) Discard food that has been physically contaminated (LM)
Blast-chilled to 3°C in 90 minutes	Sample 'core' temperature check	After 90 minutes	<i>TM/12: Blast chilling of food</i>	Blast-chill until temperature is achieved (FH) Review blast-chill process at unit-level (LM) Review cooling process at unit-level (LM)

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

• Section 2: Operational Standards - OS/07: Cooling of food

• Section 2: Operational Standards - OS/12: Blast chilling of food

Version	Date of issue	Author	Endorsed by
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