

CCP/03: PREPARATION OF FOOD (POST-COOKING)

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

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Food prepared in batches and not exposed to ambient temperature > 30 minutes	Visual check of work practices	Ad-hoc basis		Refrigerate food after 30 minutes (FH) Discard food exposed to temperature abuse (LM) Review and reinforce time limits (LM)
Separation of cooked and raw foods i.e. • separate work surfaces • designated areas	Visual check of work practices	Ad-hoc basis		Use correct colour-coded boards (FH) Discard potentially/contaminated food (LM) Review and reinforce procedure for preparation of food (LM)
Use of appropriate colour-coded chopping board i.e. • white; bread & dairy • yellow; meat & fish	Visual check of work practices	Ad-hoc basis		
Colour-coded boards and knives cleaned and disinfected	Visual check of work practices	After each use		Clean and disinfect equipment (FH) Review and reinforce cleaning/disinfection procedure (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: Preparation of food

Version	Date of issue	Author	Endorsed by
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