

**CCP/04: CHILLED STORAGE OF PERISHABLE 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 arising from poor working practices
3. **Microbiological;** extended shelf-life resulting in food spoilage
4. **Physical;** contamination arising from foreign objects

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Chiller operates at 1°C - 5°C	Temperature check of appliance	Twice daily	TM/04: Storage of food or upload to MONIKA	If operating > 5°C re-set thermostat <b>(FH)</b> If appliance is faulty contact maintenance contractor <b>(LM)</b>
Food stored < 8°C	Temperature check of food	Ad-hoc basis	TM/04: Storage of food or upload to MONIKA.	Review temperature control measures <b>(LM)</b>
Raw and cooked foods stored separately	Visual check of process	At end of day	TM/04: Storage of food	Separate raw/cooked foods <b>(FH)</b> Discard contaminated food and review process <b>(LM)</b>
Food stored off the floor	Visual check of process	Ad-hoc basis		Move food off the floor <b>(FH)</b>
Food effectively wrapped	Visual check of process	Ad-hoc basis		Re-wrap food effectively <b>(FH)</b>
Food in-date and has adequate shelf life intact	Check 'use-by' and 'best-before' dates	Daily	TM/04: Storage of food V3	Discard out-of-date food <b>(LM)</b>
Effective stock rotation e.g. old stock used before new stock	During storage of food	Upon delivery		Review stock rotation procedure <b>(LM)</b>

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

- Section 5: Temperature Monitoring - TM/01: Temperature Monitoring
- Section 2: Operational Standards - OS/03: Storage of food

Version	Date of issue	Author	Endorsed by
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