

CCP/05: CHILLED DISPLAY OF PERISHABLE FOOD

Hazards

1. **Microbiological**; germination of bacterial spores, growth of pathogenic bacteria and/or formation of toxins
2. **Microbiological**; cross-contamination of pathogenic bacteria arising from poor working practices
3. **Microbiological**; food rendered inedible due to food spoilage attributed to extended shelf-life

Controls & critical limits	Monitoring procedure	Frequency	Control sheet	Action required to bring CCP under control & by whom
Chilled display cabinet operate at 1°C - 5°C	Temperature check of appliance	Twice-daily	TM/04: Storage of food	If operating > 5°C re-set thermostat (FH) If appliance is faulty contact maintenance contractor (LM)
Food stored < 8°C	Probe 'open' food or 'butter' pack	Twice-daily	TM/04: Storage of food	Review temperature control measures (LM)
Food covered where appropriate	Visual check of display	Daily		Cover food effectively during off-peak periods (FH)
Effective stock rotation e.g. old stock used before new stock	Visual check of stock	On decant to display and at end of shift		Review procedure for display of food (LM) Discard out-of-date food (LM) Review stock rotation procedure (LM)

For detailed 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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