

CCP/12: VACUUM PACKING OF FOOD

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
3. **Microbiological**; extended shelf-life resulting in food spoilage
4. **Physical**; contamination as a result of bags being dirty
5. **Chemical**; contamination as a result of ineffective cleaning procedure

Controls & Critical Limits	Monitoring Procedure	Frequency	Control Sheet	Corrective Action & By Whom
Designated vac-packer for raw or cooked food	Visual check Check records	Prior to use Weekly basis		Identify and use correct vac-packer (FH) Discard food vac-packed on the incorrect machine (LM)
Vac-packer cleaned, disinfected and rinsed	Visual check Check records	Prior to use Ad-hoc basis		Clean, disinfect and rinse vac-packer (FH)
Vac-packer located in area that does not give rise to contamination	Visual check	Prior to use		Relocate vac-packer to alternative location (FH)
Food pouches clean and not contaminated	Visual check	Prior to use		Discard dirty and contaminated pouches (FH) Review storage and protect from contamination (LM)
Designated signage and cleaning checklist in place	Visual check	Ad-hoc basis		Replace signage and checklist (LM)
D10 sanitiser in location	Visual check	Prior to use		Replenish D10 sanitiser (FH)
Chilled food: • stored < 8°C • shelf life of 5-days	Sample temperature Visual check of stock	Twice daily		If stored > 8°C re-set thermostat (FH) Discard food exposed to temperature abuse and that with expired shelf life (LM)
Frozen food: • stored < -18°C • shelf life of 2-months	Sample temperature Visual check of stock	Twice daily		If stored > -18°C re-set thermostat (FH) If appliances are faulty contact maintenance contractor (LM) Discard food exposed to temperature abuse and that with expired shelf life (LM)
All pouches labelled & dated	Visual check	Daily		Label & date food (FH) Review process for vac-packing (LM)

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

- *Section 2: Operational Standards - OS/18: Vacuum packing of food*

Version	Date of issue	Author	Endorsed by
V3	June 2020	Graham Day; Health & Safety Adviser	Graham Hakes; Senior Health & Safety Adviser