

HAZARDS

WE HAVE ASSESSED EACH STAGE OF OUR BUSINESS FROM THE RECEIPT OF RAW INGREDIENTS THROUGH TO DISPLAY AND SERVICE.

THE MAIN HAZARDS CONSIDERED THROUGHOUT OUR PROCESSES CAN BE SPLIT INTO 5 MAIN CATEGORIES

- ▶ Microbiological Contaminants
- ▶ Allergen Contaminants
- ▶ Physical Contaminants
- ▶ Chemical Contaminants
- ▶ Acrylamide Contaminants

1. Microbiological Contaminants

Microbial contamination refers to the presence of harmful microorganisms, such as bacteria, viruses, or parasites, in food. These biological contaminants or microorganisms can multiply rapidly under favourable conditions and cause foodborne illnesses or food poisoning, when consumed. This can result in serious illness and even death, particularly in immunocompromised people, the very young and the elderly. These microorganisms or bacteria can come from various sources, including human contact, contaminated water, soil, or raw ingredients.

Examples include: Salmonella, E. coli, Listeria, Campylobacter, Norovirus, and Hepatitis A and E.

Risks: Improper handling or storage of food, inadequate cooking temperatures (undercooked meat), inadequate cooling of food, poor personal hygiene practices, contaminated water or ice, and cross-contamination between raw and cooked foods.

Controls to prevent microbiological contamination:

- ▶ Sites must designate an area solely for the preparation of raw meat preparation,. If this is not possible, we designate an area for ready to eat food based on time separation, which is known as a *"A raw prep area"*
- ▶ This area is cleaned and disinfected using a two-stage cleaning process, prior to being used for ready to eat foods. All raw meat production should 'ideally' take place in the morning, after which the area is thoroughly cleaned and disinfected prior to ready to eat preparation. Colour-coded boards **must** be used for the correct foods:
RED – raw meat BLUE – raw fish YELLOW – cooked meat WHITE – dairy products
GREEN –salad, fruit BROWN – vegetables
- ▶ Regular handwashing should take place throughout the shift. Particularly after handling raw meat/fish or using the toilet.
- ▶ Regular sanitisation of hand contact surfaces.
- ▶ All fruit and vegetables which are to be eaten raw, must be washed thoroughly in bio salad wash.
- ▶ Minimum cooking temperature for food **MUST** be no less than 75°C.
- ▶ Minimum hot hold temperature for food **MUST** be no less than 63°C and held for no more than 2 hours.
- ▶ Maximum fridge temperature **MUST** be no more than 8°C, and ideally kept below 5°C.
- ▶ Minimum freezer temperature **MUST** be no less than -18°C.
- ▶ Cool food as quickly as possible and to 20°C within 90 mins.

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2. Allergen Contaminants

What is an allergen

Illness due to food intolerance, sensitivity, allergic reaction or anaphylactic shock to customer or team member., severe anaphylactic shock can result in death.

Examples: The Food Information Regulations prescribe 14 main food allergens. These are: celery, crustaceans, gluten, eggs, sulphites, fish, lupin, milk, mustard, peanuts, nuts, sesame, soy, and molluscs.



Celery



Crustaceans



Eggs



Fish



Lupin



Milk



Molluscs



Mustard



Nuts



Peanuts



Sesame



Soya



Sulphites



Gluten

However, some people are allergic to foods not included in this list, and we must accommodate these needs just the same, where possible..

Risks: Allergen contamination of foods, unknown presence of allergens as an ingredient in food, deliberate addition of allergens in food, incorrect or insufficient labelling of food products, incorrect allergen information being provided to a customer, incorrect food being given to a customer

Controls to prevent food allergen contamination:

- ▶ We work with reputable suppliers who can provide accurate information on all foods within our approved buying lists.
- ▶ We expect suppliers to ensure that the allergen information they hold for their foods are accurate, that all labels are accurate, and that they must advise us of any change to ingredients in products which adds any allergen.
- ▶ We expect suppliers to ensure that foods not containing any allergen as an ingredient are protected from contamination from allergens. If they cannot manage this risk, they must inform us of the precise allergen risk.
- ▶ All purchases must be made through our nominated reputable suppliers where possible.
- ▶ Local purchases are only to be made in an emergency and only in agreement with the Operations Manager.
- ▶ Where foods are delivered, each batch is checked to ensure the food is what was ordered. Any substitutions will be reported to a Manager to check that ingredients do not contain unexpected allergens.
- ▶ We carry out checks of the foods and vehicles so that we can monitor the quality and the safety of the food.
- ▶ When de-boxing, the inner packaging must be checked to ensure it has the necessary identification marks – batch code, best before or Use by and ingredients list with the allergen information. Where this is not on any internal packaging, the label must be retained, and the allergen details transferred onto the food packaging or container using an allergen label.
- ▶ The allergen content for all foods must be obtained prior to service and placed in an accessible location.
- ▶ We have allergen product recall and withdrawal policies that cover situations of ingredient changes in supplied products, as well as the subsequent changes to labelling as a result.

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3. Physical Contaminants

Physical contamination refers to food that has been contaminated by a foreign object at some stage of the delivery, storage, production or serving process. These objects have the ability to injure someone.. They can also potentially carry harmful biological or toxic contaminants, which then cause illness.

Examples: Hair, fingernails, plasters, jewellery, false nails or eyelashes, broken glass or plastic, staples, plastic wrapping/packaging, dirt from unwashed fruit and vegetables, bones, pest droppings., flaking paint, screws.

Risks: Foods becoming contaminated with physical contaminants resulting in unsafe food. With the potential to cause choking, broken teeth, internal injuries and/ or illness.

Controls to prevent physical contamination:

- ▶ No jewellery is allowed to be worn in the kitchen(including watches and ear stretchers) except for a single plain wedding band.
- ▶ Tie back long hair and wear a hairnet and hat.
- ▶ Store personal items away from food preparation areas, in allocated lockers/changing room.
- ▶ Snoods are to be worn for men with beards.
- ▶ False Nails, Gels, Acrylics, Nail varnish or nail jewels or other nail decorations are not permitted.
- ▶ False eyelashes. Neither strips, nor individual lashes are permitted.
- ▶ Wash and sanitise all salad items, fruit and vegetables (*unless they are labelled 'ready to eat'*) using the company approved bio salad wash.
- ▶ The structure of the kitchen must be maintained in a sound condition to prevent paint, plaster, screws, etc, falling and entering the food.

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4. Chemical Contaminants

Chemical contamination refers to the presence of harmful substances or chemical contaminants in food that can cause adverse health effects when consumed. These contaminants can enter foods at various stages, including production, processing, storage, or preparation. Chemical contaminants can taint the flavour of food, and at worst, poison someone.

Examples: pesticides (unwashed vegetables, salad, and fruit), cleaning chemicals, (non food-safe) equipment, open metal cans stored in the fridge.

Risks: Increased risk of cancer, vomiting, metal poisoning, chemical burns,

Controls to prevent chemical contamination:

- ▶ Cleaning chemicals must be stored separately to food areas
- ▶ All fruit and vegetables which are to be eaten raw, must be washed thoroughly in bio salad wash.
- ▶ Keep all equipment clean and only food-safe oils/grease/lubricants for moving parts that are near to or come into contact with food.
- ▶ Open foods must be stored in a way that will protect them from contamination.
- ▶ Prevent chemical splashes or overspray from contaminating food, utensils, equipment or preparation surfaces.
- ▶ Never spray chemicals directly onto or near food.
- ▶ Ensure team receive training on safe use, storage and handling of chemicals to prevent cross contamination
- ▶ Clean and sanitise food preparation surfaces after chemical use and before food preparation resumes

5. Acrylamide contaminants

Acrylamide is a chemical substance formed when starchy foods such as potatoes, bread, cakes, biscuits & cereals are cooked at high temperatures (above 120c).

It can be formed when foods are baked, fried, grilled, toasted or roasted.

It is a natural by-product of the cooking process and has always been present in our food, it is not deliberately added.

Examples of food that contain acrylamides: dark brown/over-baked baguettes, biscuits and pizzas. Burnt roast potatoes or over-fried chips

Risks: over cooking starchy food, resulting in the production of acrylamides, which over time pose an increased risk of cancer in consumers.

Controls to prevent acrylamide contamination:

- ▶ Reducing the cooking time and temperature where possible.
- ▶ Increasing humidity while cooking e.g. by using lidded pans for baking.
- ▶ Frying temperatures chips below 175c.
- ▶ Oil changes are regular and in between use oil is skimmed.
- ▶ Baking temperature of fries, hash browns and roast potatoes is between 180c – 190c.
- ▶ Oven temperatures never exceed 220c, or 200c for fan ovens.
- ▶ Potatoes for roasting or frying are soaked in water for 15 - 30 minutes or blanched in boiling water. (from fresh)
- ▶ All product items are cooked to a golden yellow
- ▶ Any product overcooked is discarded and recorded in logbook as waste.