

FOOD SAFETY RISK ASSESSMENT

FOR

Nyama Catering Ltd
Product Assessed

Created On	01/01/2009

Next Review Date	01/01/2009
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This Hazard Analysis is based on HACCP principles in order to comply with the Food Hygiene (England) Regulations 2006 and similar regulations in Wales and Scotland

All hazards have been defined as either Control Points (CP's) or Critical Control Points (CCP's). The hazards shown as CCP's require particular attention and monitoring as they represent the biggest risk to public health & safety.

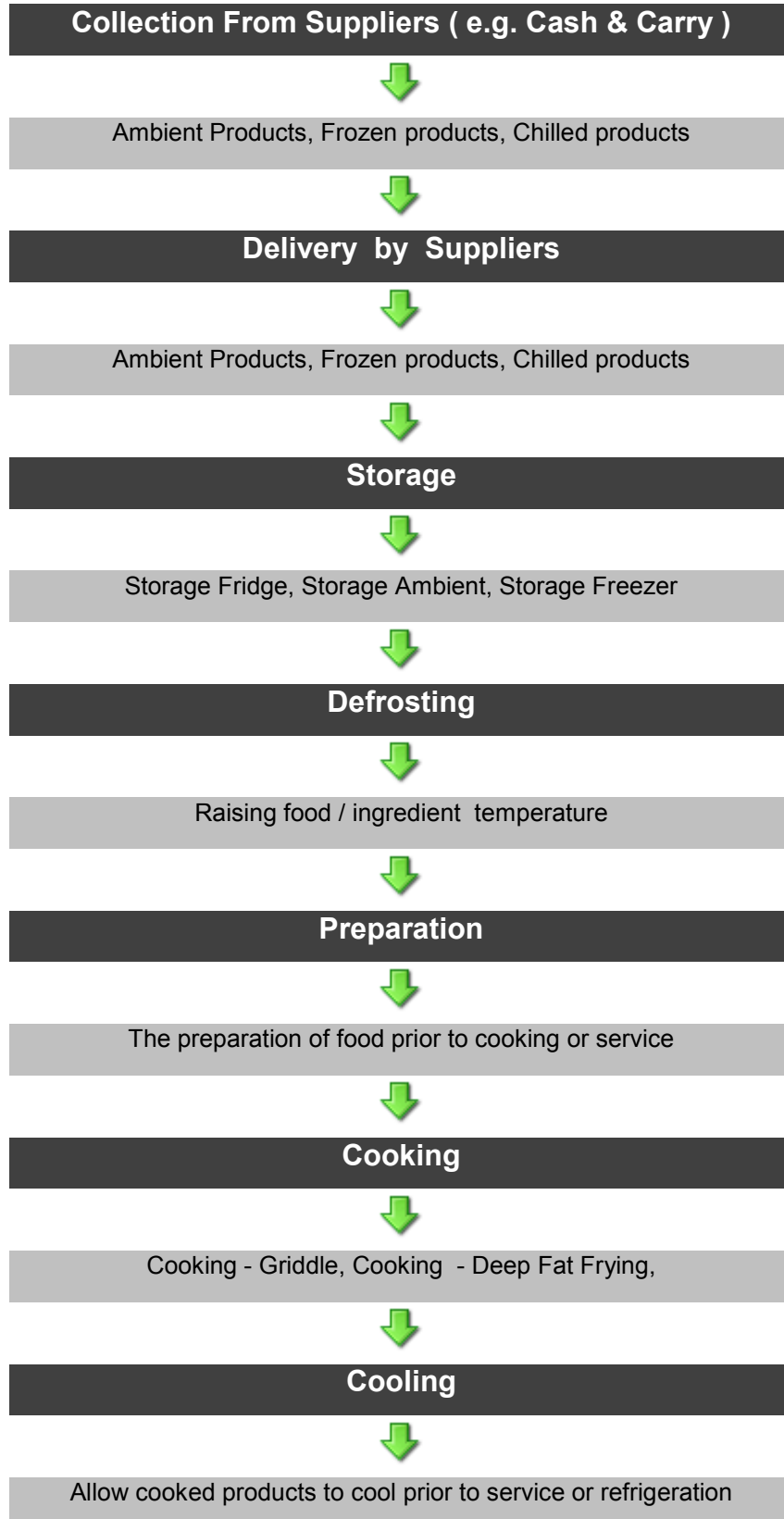
The Analysis has two parts:

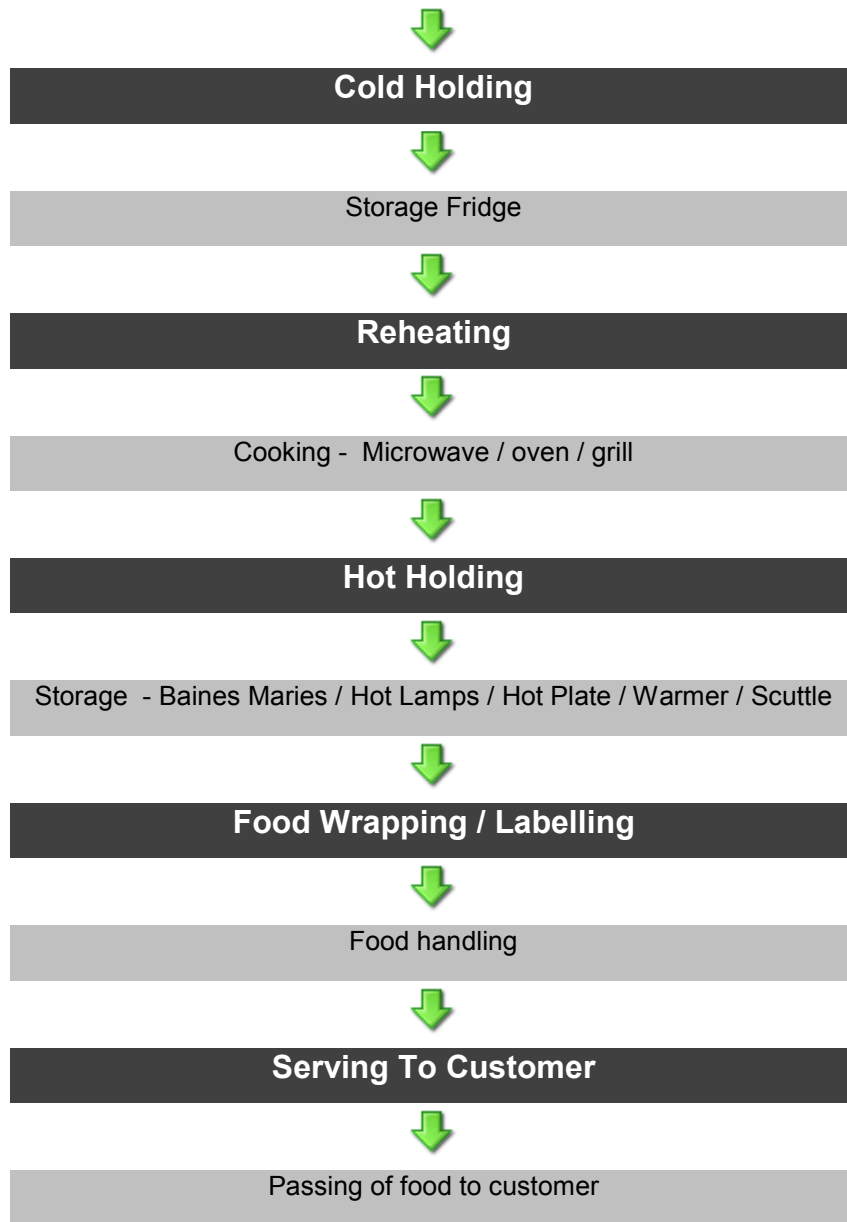
- The process flow diagram
- An analysis for each of the hazard highlighted by the process flow diagram from the point of purchase through to handing to a customer



















Note:
















1. Control Points (CP) are marked in BLACK Colour
2. Critical Control Points (CCP) are marked in RED Colour



















Process Flow Chart General purpose, hot & cold drinks











Collection From Suppliers (e.g. Cash & Carry)		
Ambient Products		
 Hazards	 Controls	 Monitoring
Chemical Contamination	Store / transport chemicals separately from food items	Regular visual checks on food / packaging condition
Physical Contamination	When transporting foods keep them separate.	Visual inspection of food / packaging conditions prior to purchase
Frozen products		
 Hazards	 Controls	 Monitoring
Bacterial Contamination	When transporting chilled or frozen food use a temperature control device, such as cool bags / boxes or refrigerated vehicles.	Check temperature of food with probe thermometer.
Chilled products		
 Hazards	 Controls	 Monitoring
Bacterial Contamination	When transporting foods keep them separate.	Cooked and non cooked foods are prepared separately.
	When transporting chilled or frozen food use a temperature control device, such as cool bags / boxes or refrigerated vehicles.	Check and record chilled or frozen food temperatures at the point of delivery.
Delivery by Suppliers		
Ambient Products		
 Hazards	 Controls	 Monitoring
Chemical Contamination	Use only high quality suppliers who can demonstrate HACCP themselves.	Visual checks on food and packaging condition.
Physical Contamination	Use only high quality suppliers who can demonstrate HACCP themselves.	Visual checks on food and packaging condition.
Frozen products		
 Hazards	 Controls	 Monitoring
Bacterial Contamination	Check Temperatures of delivered supplies	Date mark all stock, and ensure stock rotation is carried out.
		Visual checks on food condition.
Chilled products		
 Hazards	 Controls	 Monitoring
Bacterial Contamination	Use only high quality suppliers who can demonstrate HACCP themselves.	Check suppliers credentials and record

	Check Temperatures of delivered supplies	Check and record chilled or frozen food temperatures at the point of delivery.
Chemical Contamination	Visual inspection of supplies	Check suppliers credentials and record
Storage		
Storage Fridge		
 Hazards	 Controls	 Monitoring
Bacterial Contamination	Cover / wrap food.	Visual inspection of food / packaging conditions.
	Keep raw and cooked food apart	Visual inspection of food / packaging conditions.
	Correct temperature control.	Check fridge / freezer temperatures regularly and record
Storage Ambient		
 Hazards	 Controls	 Monitoring
Chemical Contamination	Store chemicals correctly.	Inspect chemical stocks regularly.
Physical Contamination	Stock rotation.	Use by recommended date.
	Pest control procedure and programme	Pest control records.
Storage Freezer		
 Hazards	 Controls	 Monitoring
Bacterial Contamination	Do not keep food beyond recommended times	Check date codes.
Defrosting		
Raising food / ingredient temperature		
 Hazards	 Controls	 Monitoring
Cross Contamination	Either wrapping or containerising food.	Visual checks on food condition.
Bacterial Contamination	Cover / wrap food.	Visual checks to ensure that it is kept away from other high risk foods
Chemical Contamination	Cover all food whilst cleaning and store chemicals correctly.	Ensure cleaning schedules are followed and that all open food is covered whilst cleaning.
Preparation		
The preparation of food prior to cooking or service		
 Hazards	 Controls	 Monitoring
Cross Contamination	Keep foods separate and wrapped or containerised	Review training register and needs of staff
	Cleaning of equipment and premises.	Ensure cleaning records are kept up to date.
Physical Contamination	Keeping equipment & surfaces in good order.	Visual checks on equipment to ensure as far as possible that it is functioning
Chemical	Keep chemicals away from food,	Inspect chemical stocks regularly.

Contamination	and cover / put away food when cleaning	
Bacterial Growth	Limit time food is left in the danger zone (8 – 63°C)	Check temperature of food with probe thermometer.
Cooking		
Cooking - Griddle		
 Hazards	 Controls	 Monitoring
Survival of bacteria	Cook to a minimum of 85°C.	Check temperature of food with probe thermometer.
Cooking - Deep Fat Frying		
 Hazards	 Controls	 Monitoring
Survival of bacteria	Cook to a minimum of 85°C.	Check temperature of food with probe thermometer.
Cooling		
Allow cooked products to cool prior to service or refrigeration		
 Hazards	 Controls	 Monitoring
Bacterial Growth	Limit time food is left in the danger zone (8 – 63°C)	Visual checks on food condition.
Physical Contamination	Cover Food	Visual checks on food condition.
Cross Contamination	Either wrapping or containerising food.	Visual inspection of food / packaging conditions.
Chemical Contamination	Keep chemicals away from food, and cover / put away food when cleaning	Ensure cleaning schedules are followed.
Cold Holding		
Storage Fridge		
 Hazards	 Controls	 Monitoring
Cross Contamination	Either wrapping or containerising food.	Visual checks on food condition.
Bacterial Growth	Keep raw / cooked food separate	Visual checks on food condition.
	Refrigerate to 8°C or below	Check fridge / freezer temperatures regularly and record
Reheating		
Cooking - Microwave / oven / grill		
 Hazards	 Controls	 Monitoring
Survival of bacteria	Cook to a minimum of 85°C.	Check temperature of food with probe thermometer.
Hot Holding		
Storage - Baines Maries / Hot Lamps / Hot Plate / Warmer / Scuttle		
 Hazards	 Controls	 Monitoring
Cross Contamination	Keep raw / cooked food separate	Visual checks on food condition.

	Cleaning of equipment and premises.	Ensure cleaning schedules are followed.
Bacterial Growth	Ensure all equipment is in good order.	Maintenance records for equipment.
Physical Contamination	Keep food protected as much as possible	Visual checks on food condition.
Food Wrapping		
Food handling		
 Hazards	 Controls	 Monitoring
Cross Contamination	Regular hand washing	Daily staff cleanliness checks.
Physical Contamination	Cleaning of equipment and premises.	Ensure cleaning schedules are followed.
	Keep food protected as much as possible	Maintenance records for equipment.
Serving To Customer		
Passing of food to customer		
 Hazards	 Controls	 Monitoring
Cross Contamination	Staff training.	Training register should be reviewed and needs assessed regularly

Signed off on 01/01/09



George Zaayman
Director