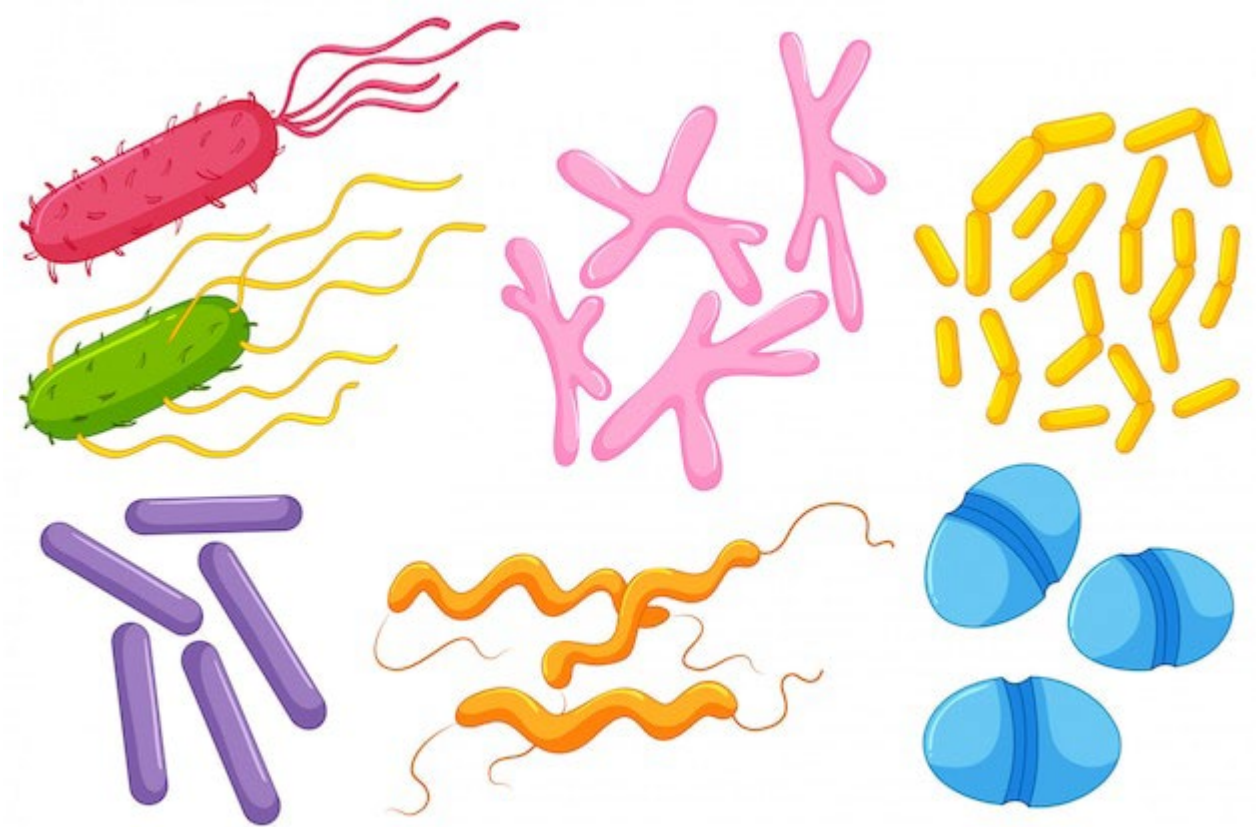


1.3 Health and safety in hospitality and catering

1.3.2 Food safety



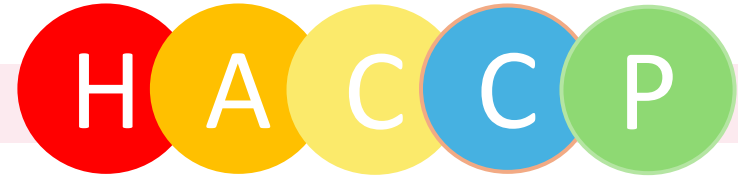
1.3.2 Food safety

Learners should know and understand the principles of Hazard Analysis and Critical Control Points (HACCP) and be able to:

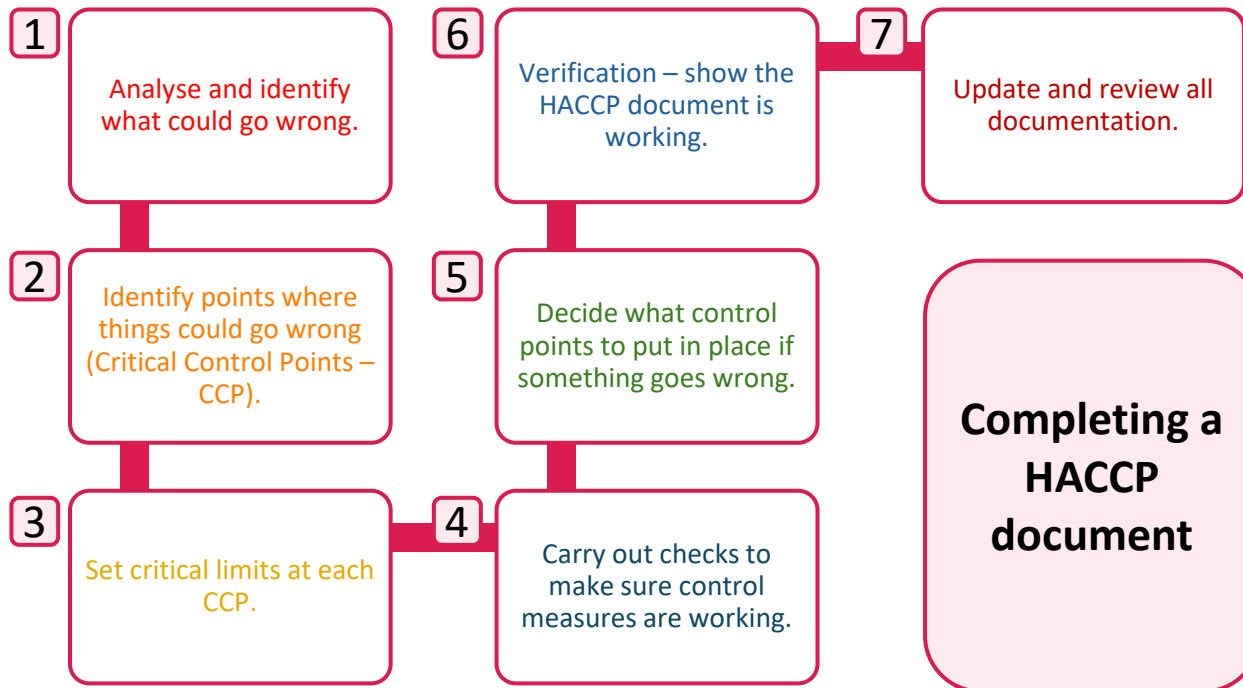
- identify any critical control points and ensure that risks are removed or reduced to safe levels
- decide on what actions to take if something goes wrong
- complete a HACCP document
- complete records to show that procedures are working.

1.3.2 Food safety

Hazard Analysis and Critical Control Points



All businesses that prepare, serve and sell food are required by law to have HACCP documentation. A HACCP process is in place to make sure that the food produced is safe to eat.



- HACCP should cover everything – from purchasing to serving and eating the food.
- HACCP documentation can vary in appearance, although the main principles are the same.
- There are several processes which must be followed when completing a HACCP document.

SafetyCulture



What is HACCP?

[What is HACCP? / Food Safety Risks & Hazards / SafetyCulture \(youtube.com\)](#)

1.3.2 Food safety

Hazard Analysis and Critical Control Points

Food producers need to understand how, why and where food could become contaminated and then put strategies in place to help reduce the risk of contamination.

Every dish offered by the provision must have a HACCP process in place.



ACTIVITY

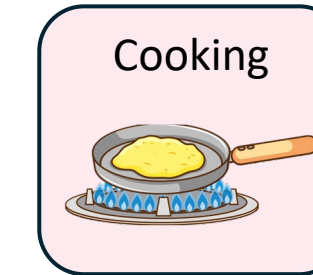
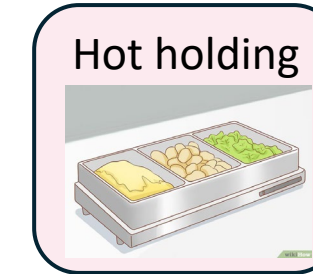
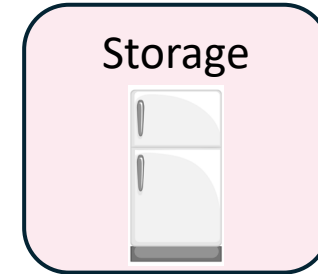
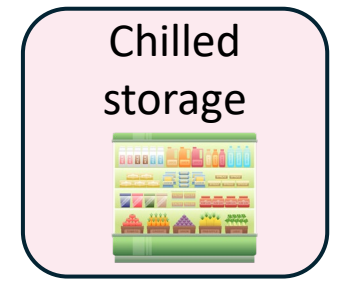
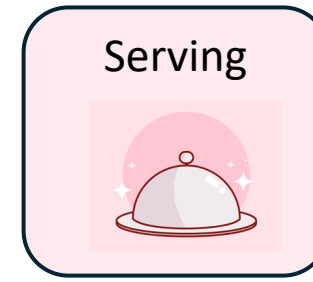
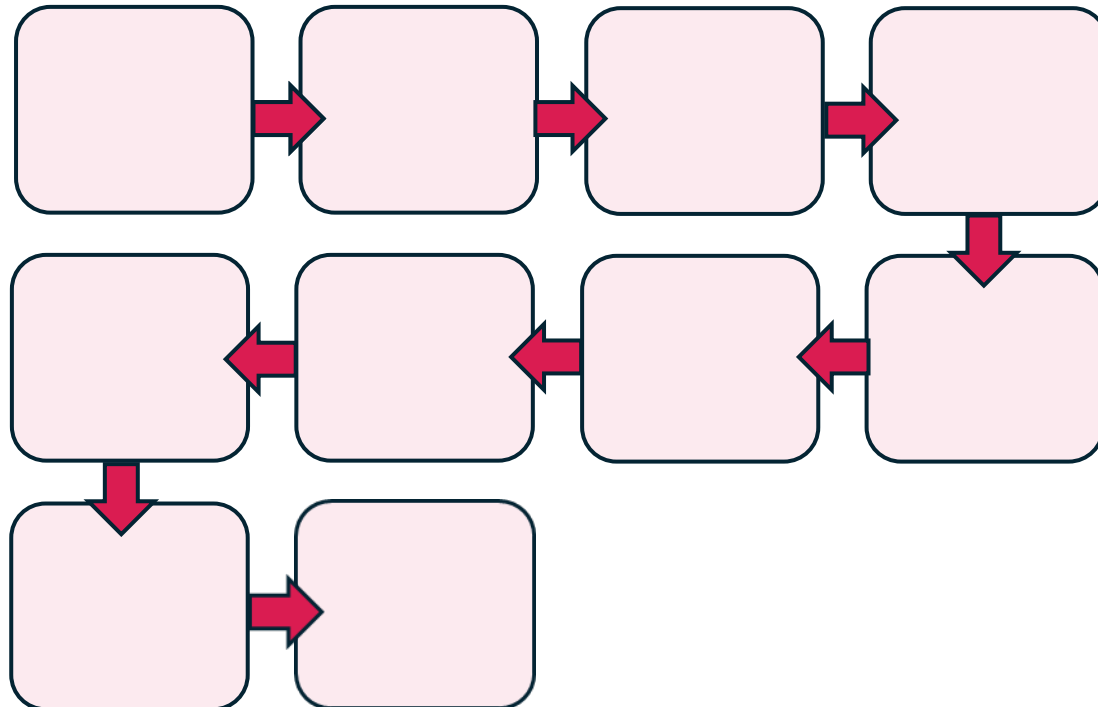
You are a new employee at McDonalds. As part of your training, you have been asked to list the different stages food may go through before a customer eats it.

1.3.2 Food safety

Hazard Analysis and Critical Control Points – Hazards

ACTIVITY

Place the stages of food preparation in the correct order of production.



1.3.2 Food safety

Hazard Analysis and Critical Control Points – Hazards

Food can be contaminated biologically, chemically and/or physically at any stage of food production.

Biological



- Bacteria
- Viruses
- Parasites
- Moulds

Chemical



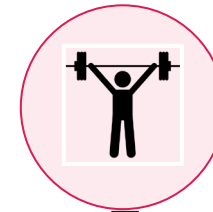
- Pesticides
- Processing chemicals
- Drug residue

Allergenic



- Nuts
- Dairy
- Eggs
- Soya

Physical



Naturally present *Handling materials*

- Bones
- Pits
- Bugs
- Glass
- Metal
- Hair

1.3.2 Food safety

Hazard Analysis and Critical Control Points – Hazards

Stage	Hazard
Purchase	
Delivery	
Storage	High risk food contaminated by pathogenic bacteria
Preparation	
Cooking	
Cooling	
Hot holding	
Reheating	
Chilled storage	
Serving	

ACTIVITY

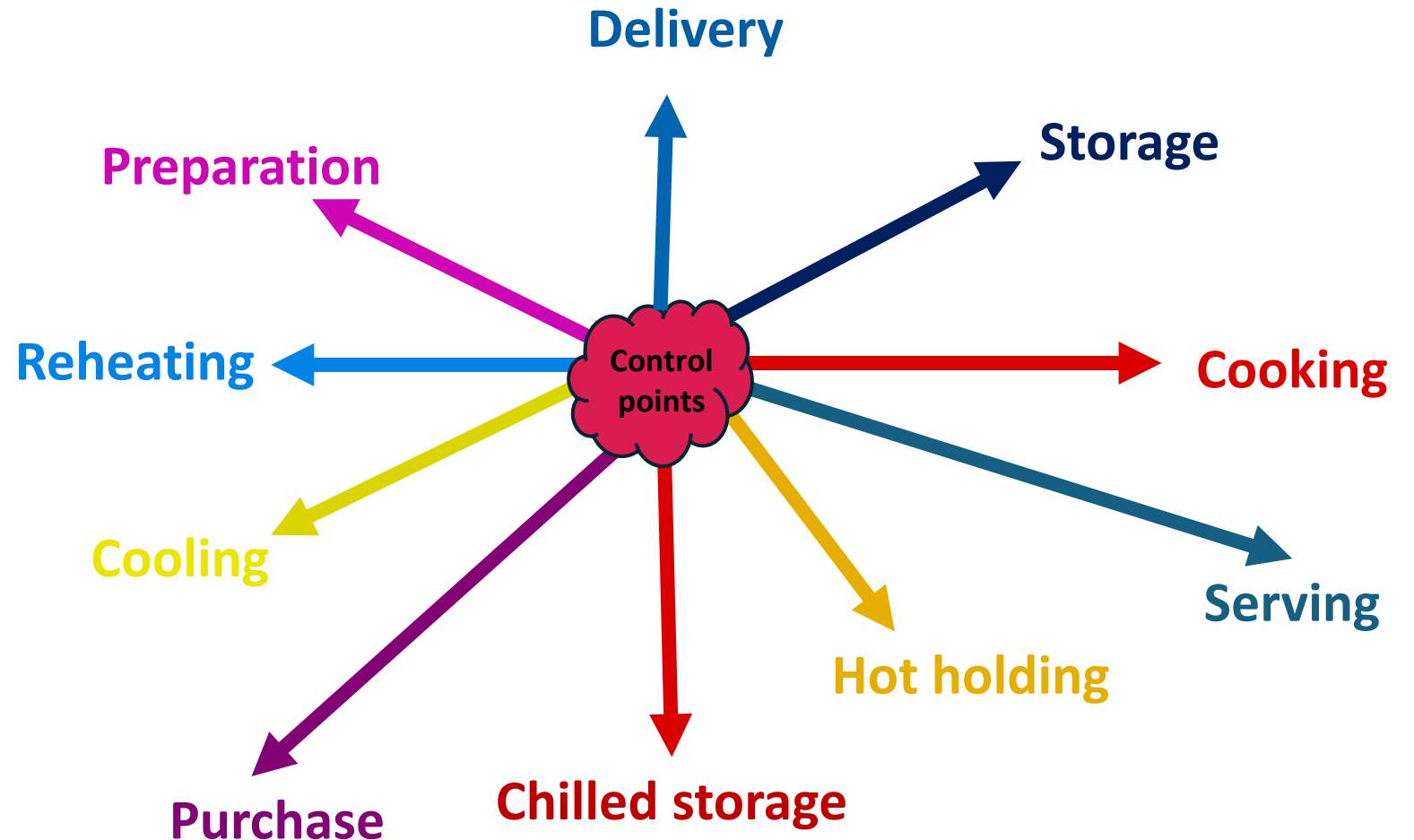
Suggest a hazard for each of the stages of food production – one has been done for you.

1.3.2 Food safety

Hazard Analysis and Critical Control Points – Control points

ACTIVITY

- Brainstorm control points for each food preparation stage.
- Discuss your answers with a peer/small group.
- Share your findings with the class.





HACCP documentation

Critical control point	Type of hazard	Control measure	Critical limits	Frequency/monitoring	Corrective action
Preparing chicken with sauce	Biological	Core temperature below	Core temperature: 5°C below	Checking core temperature	Discard meat if temperature is
Cooking chicken and sauce dish	Biological Physical	Employee health, safety and hygiene training	Core temperature 70°C for two minutes	Check temperature for each dish	Continue cooking until correct temperature is increased
Serving chicken and sauce dish	Biological Physical	Serve immediately Staff training	Serve immediately Check employee workwear	Monitor service Monitor standards	Ensure food is served at the correct temperature
Date: 14.01.23		Employer signature: A. Sample			

The hazards are biological (bacteria growth on foods), and physical (contamination from employees).

The critical limits are the measures in place to prevent the hazard.

HACCP documentation

Critical control point	Type of hazard	Control measure	Critical limits	Frequency/ monitoring	Corrective action
Preparing chicken with sauce	Biological		Temperature: 5°C	Checking core temperature	Discard meat if temperature is above 5°C Investigate temperature increase
Cooking chicken and sauce dish	Biological Physical	Temperature control Employee health, safety and hygiene training			Continue cooking until correct temperature is increased
Serving chicken and sauce dish	Biological Physical	Serve immediately Staff training	Serve immediately Check employee workwear	Monitor service Monitor standards	Ensure food is served at the correct temperature
Date: 14.01.23		Employer signature: A. Sample			

Monitoring and frequency mean how often the critical limit is checked.

The next step is **corrective action** if the critical limit is not met.

1.3.2 Food safety

Hazard Analysis and Critical Control Points

HACCP documentation

Critical control point	Type of hazard	Control measure	Critical limits	Frequency/monitoring	Corrective action
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Date:

Employer signature:

ACTIVITY

Using the completed HACCP example as a guide, create your own HACCP document for the last practical you carried out. Use the template provided.

**Storage
(Dried/chilled/
frozen)**

Food poisoning.	Keep high-risk foods on correct shelf in fridge.
Cross contamination.	
Out of date foods.	Store in separate fridge/freezer.
Contamination physical/chemical contamination.	Check the temperature of fridge is between 0°C-5°C.
Growth in food poisoning for ready to eat food.	Measure core temp or surface temp of food in fridge.
May mention a common type of food poisoning.	Check temperature of freezer -18°C to -22°C.
Unsealed/opened packaging/pests.	Make sure high-risk foods are wrapped and correctly stored in appropriate packaging.
Stored incorrectly/incorrect temperature.	Good food hygiene practice.
	Wash hands preventing cross contamination.
	Rotation of foods, new to the back.
	Check dates of food regularly.
	Check sell-by dates.
	Make sure older food is used first before new stock.
	Make sure that dried food is correctly stored and covered at all times.
	Make sure frozen food is delivered frozen.
	Check regularly how food is stored to make sure its correct.
	Log temperatures.

**Cooking foods
(candidates may discuss preparation)**

Growth of food poisoning in food preparing for cooking.	Time food is spent outside fridge should be as short as possible.
Cross contamination of ready to eat and high risk foods.	Only take out the amount required for cooking.
High risk food may not be cooked properly.	Colour coded food equipment, boards/knives.
Contamination physical/chemical contamination (hair, cuts, blood, bleach etc.)	Make sure equipment and area are used only for ready to eat and separate to raw preparation.
Preparation.	Make sure equipment and surface area is cleaned properly for different usage.
	Personal hygiene. Washing hands.
	Use a food probe to check core temp of meat being cooked 75°C .
	Make sure chefs are not wearing jewellery or false nails.
	Make sure all serving staff are hygienic (wash hands, apron).

Serving

Cross contamination from servers.	Chilled foods being served cold should be kept under refrigeration at your specified temperature for example 5°C or below prior to service.
Growth of food poisoning on ready to eat foods.	Make sure all serving staff are hygienic (wash hands, apron).
Hot food not being held at correct temperature.	Serve immediately or keep above 63°C no more than 2 hours .
Foods being held too long.	Make sure servers are not wearing jewellery or false nails.
Growth of food poisoning.	Blue plasters are used to cover cuts.
Physical contamination from servers.	If food is kept on display for more than 2 hours, food temp must be checked every 2 hours.
	Make sure staff serve with coloured code tongs or different spoons to handle food.
	Make sure food is protected or covered where necessary.
	If food is not being displayed below 8°C restrict display to less than 4 hours.
	Foods being served hot must be kept hot at above 63°C .
	Chilled food being delivered cold should be held at your specified temperature for example 5°C or below .
	Food being delivered hot should be held at above 63°C .

Answers

		<p>Dry foods such as flour and rice should be stored in rooms which are clean, dry and well ventilated.</p> <p>Food should be kept off the floor and placed in covered food grade containers. When transferring food from its original packaging into containers, you should retain the ingredients list to ensure awareness of ingredients, which may cause an allergy.</p> <p>The date code should also be marked on the container.</p>
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Complete the HACCP document below.

Award 0 marks. No response or quality of response not sufficient.

Award up to **1 mark** for each part of the analysis of HACCP document filled in correctly.

Award up to **2 marks** for the control points.

In order to award 2 marks the controlled points need to be detailed and or include **correct** temperatures.

(the same answer from each section must **NOT** be double marked)

Without explanation/an example only accept **cross contamination** once.

Without explanation/an example only accept **personal hygiene** once.

Indicative content

Hazard	Analysis	Control point
Receipt of food.	Food maybe damaged in transport.	Check quality points on delivery. Check the temperature of high risk foods that should be between 0°C-5°C .

Describe control measures the cabin crew would need to undertake when handling the food.

Award 0 marks

No marks response or quality of response not sufficient or a mark to 1 awarded.

Award 1 mark

Basic response

Award 2 marks for one point and description.

Award 3 marks for 2 point and one described

Sample 1 (1 mark answer)

They should wash their hands regularly.

Sample 2 (2 marks answer)

Cabin crew must wash hands to prevent the spread of germs/bacteria

Sample 3 (3 marks answer)

All cabin crew must wash their hands before and after handling food.

Possibly gloves should be provided. This is to prevent cross

contamination

Indicative content

Wash hands

Wear gloves

Do not work if ill

Use different equipment/coloured coded

Temperature control/temperatures for hot holding or serving/cooking mentioned.

Visual checks/dates/smell/appearance/texture

Reference to food safety handling book on-board

Serving SDN dishes separately

Keep food gallery clean at all times

Keep equipment clean at all times

Make sure cooling chain is followed

Keeping raw foods, ready to eat foods and cook/chill food separate when serving and in food gallery.

Award 0 marks.

No marks response or quality of response not sufficient or a mark to be awarded

Award **1 mark** for each correct answer.

Maximum of 4 in potential hazards

Maximum of 4 in control measure in place to prevent food poisoning.

Potential hazards	Control measure in place to prevent food poisoning
Fridge temp may be above 5C eggs/chilled In correct temperature	Weekly router to check fridge/freezer temperature, making sure they are in good working order and clean. Use a food probe to make sure food temperature is correct.
	Record keeping/labelling/dating/stock control/cleaning
Thawed and defrosted meats/ice cream	Check delivery temp
Fish and raw meats or storage in the freezer, which must be minus 22C to 18C.	
Pests with dry food storage	Storage of dried foods should be in large sealable container, which should be located above food height to prevent pests gaining access to the storage container. All storage and floor area should be checked regular for any signs of pest evidence.
Potatoes may become green and develop natural poison in light	Potatoes should be stored in a dark and dry area.
Cross contamination	Fridge storage Storage of high risk foods

A HACCP form has been written for the café, however the EHO has advised that it has missed out the **food storage** section.

Fill in the HACCP on **storage of food**.

[8]

Operation stage storage of food	
Potential hazards	Control measure in place to prevent food poisoning
1.	•
2.	•
3.	•
4.	•

Glossary

H

HACCP – Hazard Analysis and Critical Control Points – a management system to ensure that food is safe to eat.

Acknowledgements

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