

Step 15 - Further Preparation of High-Risk or Ready-to-Eat Food

Hazard

- Contains allergens
- Contamination with pathogens.
- Contamination with foreign bodies.
- Multiplication of pathogens.

Controls

- Separation of raw and high-risk food.
- Minimise the time at room temperature to target of 30 minutes, with a maximum 2 hours.
- **Use correct colour coded equipment, such as the correct colour of chopping boards etc.**
- Complex equipment must not be used for raw and cooked foods.
- Exclude team members with food poisoning symptoms
- All team members to observe hygiene rules and reporting of illness, including covering of cuts.
- Care should be taken when removing packaging from ready to eat food (staples and plastic & tape etc.) Check allergen info
- Use separate equipment/surfaces.
- Double sanitising procedure to be used for any surface.
- Food is labelled to include food allergen info and is covered and protected.

Checks & Records

- Inspection/observation.
- Cleaning schedule checks.
- Check condition of food and ingredients.
- Observations of preparation area.
- Return to work procedure is followed.
- Check time/temperature of food .
- Check equipment is in good condition each time it is used.

Corrective action

- Report to Head Chef.
- Discard contaminated food.
- Re-double sanitise complex equipment and non-complex dual purpose. equipment/surfaces.
- Discard contaminated food.
- Discard food above 8°C for 60 minutes.

Critical limits

- Food is only above 8°C for maximum of 2 hours.
- Food to be below 63°C for no longer than 2 hours.



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Summary

Following the cooking procedure of food, it is likely that there will be further processes for the food to go through in order to finalise the product prior to service.

It is essential that the safety of the food is maintained against any form of contamination.

What could happen?

Foods at this stage of production are 'high-risk', as it is not likely that they will go through the cooking process again after cooking once. This will mean that there will be no way in order to ensure the safety of the product again following this stage, and no way to resolve any harmful contamination which may occur.

Procedure

- Once foods have been cooked and are ready for service, they are then considered to be 'high-risk' as they will not go through any further processes prior to service.
- Processes which could involve cooked high-risk foods could include:
 - Cooling & blast chilling or freezing.
 - Slicing ready to eat foods.
 - Chilled display.
 - Hot holding.
 - Vacuum packing of ready to eat foods.
- As the food is likely to have undergone all the cooking processes prior to this stage in production, it is not likely that the food will go through the cooking process fully again.
- This is the same for process such as slicing or vac-packing: if food becomes contaminated, then it is likely that it will be served in this way. It is therefore essential that all controls are given attention in order that contamination of ready-to-eat food does not occur.
- Product labelled with internal shelf life, allergen info and required storage temperature post vacuum packing.
- Food must be labelled to include food allergen info.