

Hazard Analysis and Critical Control Points (HACCP) – Case Study

Hazard Analysis – Open Prawn Sandwich

Method of preparation – Prepare → Chill → Serve cold

Product characteristics

This meal contains frozen prawns, salad vegetables (lettuce, tomatoes, coleslaw (cabbage, carrot, onion and mayonnaise), cucumber and a Marie Rose sauce which contains mayonnaise. The product is assembled to order.

Types of hazard

- Biological – spoilage bacteria
- Physical and chemical contamination

Intended use

This food is intended to be eaten cold. All ingredients not used on the first day are kept under refrigeration until the following day and if not used then are discarded.

Process details

The prawns are defrosted via the fridge the day before consumption and the salad vegetables are usually prepared on the day, early in the morning, as is the sauce. The sandwiches are then made up to order, on a slice of wheaten bread.

Premises

The establishment is a small cafe, serving both lunches and evening meals. The premises are maintained in a good condition and cleanliness is good. Cleaning chemicals are stored in a designated store and are used as directed by the cleaning schedule for the premises.

Absolute segregation of raw and cooked processes is difficult however, there is a separate vegetable store, preparation room and dry store.

All staff have received food hygiene training and hygiene awareness is good. Staff also adhere to the policy of reporting illnesses to the manager.

A hygiene policy has been put in place for the premises, which details the procedure for staff training, premises and equipment maintenance, temperature control, cleaning and pest control.

Menu items covered: _		
Hazardous ingredients: _		
Process step	Hazards	Control points
Delivery	Physical and chemical contamination of both prawns and vegetables	
Storage	Spoilage of vegetables	
Pre Preparation	Growth of harmful bacteria in prawns during defrosting Failure to remove any physical contamination from vegetables e.g. soil	
Storage	Growth of harmful bacteria in prawns during storage Spoilage of vegetables	
Assembly and service	Growth of harmful bacteria due to ingredients being at room temperature for excessive time	

Identify three **critical** control points (the most important control points you identified)

1. _
2. _
3. _

Hazard Analysis and Critical Control Points (HACCP) – Case Study

Hazard Analysis – Beef and Vegetable Stew

Method of preparation – Prepare → Cook → Serve hot

Product characteristics

This stew contains braising steak (pre chopped), salt, gravy, potatoes, carrots, peas, onions, oil and water. The dish is prepared in a kitchen for consumption immediately by customers (within 2 hours).

Types of hazard

- Biological – spoilage bacteria
- Physical and chemical contamination

Intended use

This food is intended to be eaten hot. All food not consumed at meal time will be discarded.

Process details

Onions and braised steak pieces browned in oil, carrots, peas and gravy granules and water added. Hot, held in a bain marie for service. Served within 1 hour of preparation.

Premises

The establishment is a staff canteen within a local hotel. The premises are maintained in a good condition and cleanliness is good. Cleaning chemicals are stored in a designated store and are used as directed by the cleaning schedule for the premises.

Absolute segregation of raw and cooked processes is difficult however; there is a separate vegetable store, preparation room and dry store.

All staff have received food hygiene training and hygiene awareness is good. Staff also adheres to the policy of reporting illnesses to their line manager.

A hygiene policy has been put in place for the premises, which details the procedure for staff training, premises and equipment maintenance, temperature control, cleaning and pest control.

Menu items covered: _		
Hazardous ingredients: _		
Process step	Hazards	Control points
Delivery	Physical and chemical contamination e.g. hair and cleaning chemicals with the beef and soil with vegetables	
Storage	The growth of harmful bacteria Spoilage of vegetables	
Preparation	Physical contamination of vegetables	
Cooking	Survival of harmful bacteria	
service	Contamination of the finished product	

Identify three **critical** control points (the most important control points you identified)

1. _
2. _
3. _