

HACCP (Hazard Analysis and Critical Control Points) – Risk Assessments

Anyone processing food must be able to identify the risks associated with their operation. The Government has issued guidance on this subject and has recommended various systems that can be used to manage food safety, e.g. “Assured Safe Catering” and “Safer Food Better Business”.

The main steps of which are:

A	Identify hazards
B	Define control measures
C	Establish if they are critical
D	Set targets and limits for critical control points
E	Monitor if necessary

Any company bringing food into the venue and offering it as samples to visitors should undertake a Food Risk Assessment – HACCP – see example below. This HACCP should be included as part of your overall Risk Assessment for the show.

HACCP Example – Low Risk

(HACCP) - Hazard Analysis and Critical Control Points - Monitoring the Supply, Preparation, Cooking, Storage and Serving of Foods			
STEP	HAZARD	CONTROL	MONITORING
Supply/Purchase & Delivery at Operational Base	Harmful bacteria, mould or foreign bodies present in/on food, or food otherwise unsafe	Use reputable suppliers, purchase only pre-packed foods/supplies, inspect goods on purchase/delivery.	Check packaging for damage, date marks, labelling compliance and general condition of food
Storage at Operational Base	Bacterial growth or further contamination by chemicals, pests, micro-organisms or other foodstuffs	Store all foods in original packaging; Store at safe temperature in safe and clean environment free from contaminants Food covered/wrapped/boxed if necessary; Date marks clear and satisfactory, stock rotation.	Visual checks: packaging for damage, date marks and general condition of food.
Transport to Venue	Bacterial growth or further contamination by chemicals, micro-organisms or allergens	Good personal hygiene, clean boxes used for transport, all foods in original packaging, no contaminants present in vehicle.	Visual checks
Storage at Venue	Bacterial growth or further contamination by chemicals, pests, micro-organisms or other foodstuffs	Store all foods in original packaging; Store at safe temperature in safe and clean environment free from contaminants Food covered/wrapped/boxed if necessary; Date marks clear and satisfactory, stock rotation.	Visual checks: packaging for damage, date marks and condition of food.
Serving	Germination of spores; bacterial growth and cross contamination, allergen presence and cross contamination	Keep each food separate from other foodstuffs; Sanitiser used frequently in accordance with manufacturer’s instructions (BS EN 1276 BS EN 13697 compliant) on chopping board/plate/knife & other food contact surfaces; clean equipment maintained using communal wash up area and washing up liquid; Good personal hygiene Sanitising hand gel used before prep/putting gloves on; Disposable gloves worn & changed regularly as appropriate; Wrapped & sealed disposable individual serving containers used Allergen sign present on stand Allergen info on stand for all food & drink being provided.	Food Safety documents for event available on stand. Checklist used to ensure all required food safety documents, equipment and facilities are present on stand. Visual checks: equipment clean, good food hygiene practices being followed, disposable serving containers used are clean.