

Self risk assessment

step	hazard	control	monitering
delivery	foreign bodies harmful bacteria on food	use reputable supplier	check condition of food and dates
storage	bacterial growth contamination by chemicals etc	keep food covered keep raw and Cooked food separate store in fridge or freezer at correct temperatures	keep storage clean. check temperatures and dates
handling of food	physical or other contamination	good personnel hygiene. clean equipment and premises clean aprons	visual checks cleaning schedules
cooking	harmful bacteria surviving	cook to a safe temperature 75c	check core of food with a probe
holding hot food	bacterial growth	hold a safe temperature minimum 65c	check core with probe
surfaces	contamination	wipe with anti-bacterial cleaner	cleaning schedule
cleaning fridge	schedule weekley	detergent hot water	
freezer	weekley	detergent hot water	
equipment	after use	detergent hot water	
surfaces	Daily	detergent hot water wiped with anti-bacterial spray	