



# FOOD-CHECK OVERVIEW

The purpose of this module is to use Hazard Analysis of Critical Control Point (HACCP) methodology to reduce the risk of food poisoning or food safety issues that could cause serious illness or even death.

## Module areas include:

- Delivery/Receipt
- Dry Goods Storage
- Stock Rotation
- Unfit Food
- Cold Food Storage
- Frozen Storage
- Defrosting
- Food Prep/Assembly – Contamination
- Food Prep/Assembly – Temperature Control
- Food Prep/Assembly – Foreign Bodies
- Personal Hygiene Practices
- Personal Hygiene Facilities
- Cooking
- Reheating
- Hot Display/Holding
- Equipment
- Cleaning Procedures
- Cleaning Chemicals and Cleaning Equipment
- Cleaning Structure and Equipment
- Refuse Disposal Internal
- Refuse Disposal External
- Thermometers
- Pest Control
- Premises Structural
- Premises Drainage
- Premises Lighting/Ventilation
- Premises Staff Facilities
- Recipes/Cooking Methods
- Delivery and Receipt Temperatures
- Fridge/Freezer Temperatures
- Defrost Records
- Blast Chilling Records
- Ambient Temperature Control Records
- Food Core Temperature Records – Cooking
- Food Re-Heat Temperature Records
- Food Holding Temperature Records
- BBQ and outside Catering Procedures
- Guest Picnics/Takeaways
- Hazard Analysis System in Use
- Hazard Analysis Records
- First Aid Facilities
- Public Health Notice Compliance
- Food Dispatch
- Supplier Safety Assurance
- Supplier Safety Records
- Potable Water
- Training
- Vending Machines
- Customer Toilets
- Dining/Eating Areas
- Emergency Procedures