



Hospitality and Catering

# Hospitality and Catering HACCP

## Lesson 2

This course explores the HACCP system in hospitality and catering and explains the important role it plays in ensuring food safety.





**There are five steps that need to be taken in order to prepare for a HACCP plan to be developed.**



Preliminary Step 1 – HACCP team assembly

Preliminary Step 2 – Identify the product and it's hazards

Preliminary Step 3 – Identify the consumer

Preliminary Step 4 – Product flow chart diagram

Preliminary Step 5 – Validate the product flow chart





## Preliminary Step 1

### HACCP team assembly

The size of the HACCP team depends on the size of the business. Small businesses with less than 10 people could have everyone as a member but larger food businesses should aim to have at least one person from each department.







## Preliminary Step 1

HACCP team assembly

The key people who form the HACCP team are:

- Quality manager
- A senior manager
- Head Chef
- Customer Service manager
- Any specialist area manager e.g. ingredient intake manager
- Training manager





## Preliminary Step 2

Identify the product and its hazards

Each product/dish is described in detail and any potential microbiological, physical and chemical hazards are identified.







## Preliminary Step 2

Identify the product and it's hazards

At every stage throughout the production/service process the hazards for each product/dish are assessed.





## Preliminary Step 2

Identify the product and it's hazards

Each products/dishes shelf life is identified following food safety guidance, laboratory analysis and recommendations.







## Preliminary Step 2

Identify the product and it's hazards

Microbiological hazards could be pathogenic bacteria which is connected with the product. Staphylococcus aureus which is from humans. Yeast, moulds and foodborne viruses e.g. norovirus.





## Preliminary Step 2

Identify the product and it's hazards

Physical hazards can enter the product at any stage of the process some examples of physical hazards are glass, plastic, bones, hair jewellery, packaging and screws.







## Preliminary Step 2

Identify the product and it's hazards

Chemical hazards can be from cleaning chemicals, pesticides, livestock medication, machinery grease, additives, food natural toxins and metal degradation







## Preliminary Step 2

Identify the product and it's hazards

Allergens are also identified and considered in the HACCP plan.





## Preliminary Step 3

Identify the consumer

The consumer is considered to determine if they are from a high risk group e.g. the very old or babies.







## Preliminary Step 4

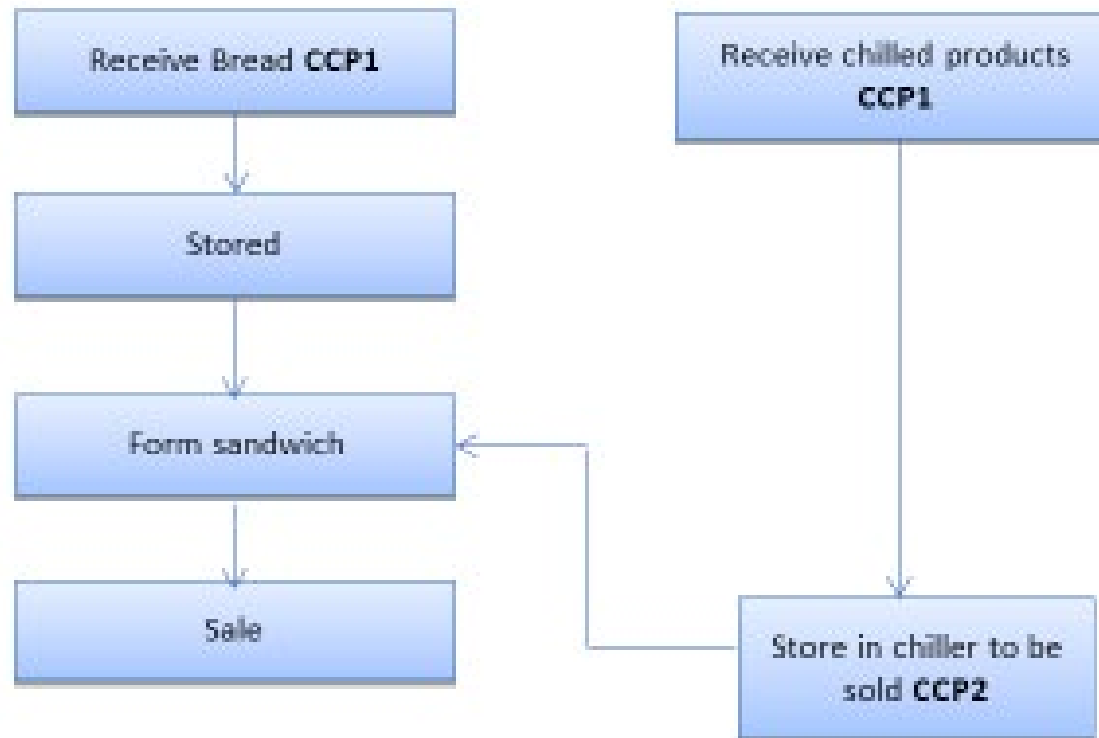
### Product flow chart diagram

A product flow chart diagram is produced for every product/dish from ingredient in to service to customer. Every stage in the process is included e.g. checks completed, preparation, processes and storage.





## Sandwiches





## Preliminary Step 5

Validate the product flow chart.

To validate the product flow chart a walk through of the product from start to finish is performed in order to determine if every stage has been included.

Product flow chart diagrams are signed to confirm validation.





# Revision Activity 2

**Name three of the preliminary steps?**