Unit 306: Monitoring and supervision of food safety

# Activity 2: HAACP

1. Discuss the process steps of the HACCP control chart and identify relevant corrective actions.

2. Complete a hazard analysis flow chart for the process steps required to produce a roast chicken dish in your restaurant.

3. Complete a HACCP control chart for the process

Example of a HACCP control chart:

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Process steps** | **Hazards** | **Controls** | **Critical limit** | **Monitoring** | **Corrective action** |
| **Purchase** |  |  |  |  |  |
| **Transport and delivery** |  |  |  |  |  |
| **Storage and refrigeration** |  |  |  |  |  |
| **Prepare** |  |  |  |  |  |
| **Cook** |  |  |  |  |  |
| **Prepare for service** |  |  |  |  |  |
| **Chill** |  |  |  |  |  |
| **Refrigerate** |  |  |  |  |  |
| **Reheat** |  |  |  |  |  |