

Unit 306: Monitoring and supervision of food safety

Activity 2: HACCP

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					