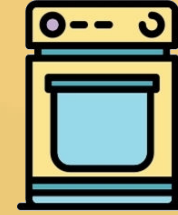


Food Safety Risk Assessment

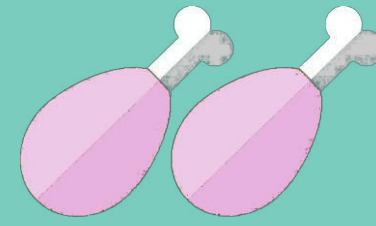
1

Identify Potential Hazards: Regularly assess your kitchen for potential food safety hazards, such as cross-contamination, improper storage, or inadequate cooking temperatures.



2

Assess Vulnerable Foods: Identify high-risk foods like raw meats, eggs, dairy, and seafood, and implement specific controls to manage the risks associated with them.



3



Evaluate Food Handling Practices: Review food handling procedures to ensure they minimize the risk of contamination and promote safe food practices.

4

Monitor Temperature Controls: Regularly check that refrigerators, freezers, and cooking appliances maintain safe temperatures to prevent bacterial growth.



5



Assess Staff Hygiene: Evaluate hygiene practices among kitchen staff, including hand washing, use of gloves, and proper attire, to reduce contamination risks.

6

Review Cleaning Protocols: Assess the effectiveness of your cleaning and sanitizing protocols to ensure they are adequate for maintaining a safe kitchen environment.



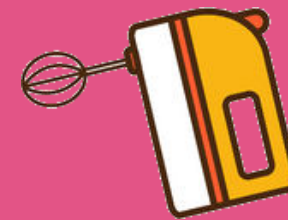
7



Check for Allergen Management: Identify and assess how allergens are managed in your kitchen, ensuring proper labeling, storage, and preparation practices to prevent cross-contact.

8

Analyze Equipment Maintenance: Regularly assess the condition and cleanliness of kitchen equipment to prevent malfunctions that could lead to food safety issues.



9



Review Supplier Practices: Evaluate the food safety practices of your suppliers to ensure that the food you receive is handled, stored, and transported safely.

10

Document and Review Incidents: Keep a record of any food safety incidents or near-misses and regularly review them to identify patterns and prevent future risks.

