

Premises Details



Name of Premises:

Address of Premises:

Food business operator:

Person(s) involved in producing Safe Catering Plan:

Steps and hazards in your catering operation

Tick the boxes for the steps that you use in your catering operation. These steps list the microbiological hazards (food poisoning bacteria).¹

Purchase, Delivery/ Receipt, Collection (pages 2-6) <input type="checkbox"/> <i>I do this</i>	Storage (pages 7-11) <input type="checkbox"/> <i>I do this</i>	Preparation and Handling (pages 12-15) <input type="checkbox"/> <i>I do this</i>
Cold Serve/Display (pages 16-19) <input type="checkbox"/> <i>I do this</i>	Defrosting (pages 20-22) <input type="checkbox"/> <i>I do this</i>	Cooking (pages 23-29) <input type="checkbox"/> <i>I do this</i>
Cooling/Freezing (pages 30-32) <input type="checkbox"/> <i>I do this</i>	Reheating (pages 33-36) <input type="checkbox"/> <i>I do this</i>	Hot Hold/Display (pages 37-40) <input type="checkbox"/> <i>I do this</i>
Transport and Delivery (pages 41-43) <input type="checkbox"/> <i>I do this</i>	Other Step(s) (page 44-48) <input type="checkbox"/> <i>I do this</i>	

Tick the boxes for the following hazards that can exist at all stages in your food business.

Physical/Chemical Contamination (pages 49-54) <input type="checkbox"/> <i>I do this</i>	Allergens (pages 55-71) <input type="checkbox"/> <i>I do this</i>	Acrylamide (pages 72-77) <input type="checkbox"/> <i>I do this</i>
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¹ The steps refer to food poisoning bacteria in general – if you would like more information on different types of food poisoning bacteria go to www.fsai.ie