**HOUSE RULES** CROSS CONTAMINATION PREVENTION **3.37**

**CROSS CONTAMINATION PREVENTION HOUSE RULES**

Enter a statement of your **Cross Contamination House Rules** in the table below:

|  |  |
| --- | --- |
|  | Describe: Control Measures and Critical Limits (where applicable) Monitoring including frequency  |
| Personnel  |  |
| Delivery vehicles  |  |
| Storage  |  |
| Display  |  |
| Defrosting and cooling  |  |
| Equipment  |  |
| Utensils  |  |
| Safe preparation  |  |
| Monitoring/recording and any other appropriate records used by your business  |  |

Signed .................................................................................................. Position in the business .............................................................................................. Date .........................................................

**The Cross Contamination Prevention House Rules are an essential component of your HACCP based system and must be kept up to date at all times.**

Retail**Safe** Food Safety Assurance System Issue 1, July 2006