# HOUSE RULES CROSS CONTAMINATION PREVENTION

**Part 1: Earlier in this sub section, guidance was given on certain cooked food that may NOT be considered as ready-to-eat and will require further heating prior to consumption.** Write down in this table how you handle these products:

|  |  |  |  |
| --- | --- | --- | --- |
| **Products** | **Handled as ready-to-eat** | **Handled as raw** | **I do not sell this product** |
| **Pies** |  |  |  |
| **Puddings** |  |  |  |
| **Haggis** |  |  |  |
| **Dumplings** |  |  |  |
| **Potato scones** |  |  |  |

**Part 2:** Now write your **House Rules** in the table below:

|  |  |
| --- | --- |
|  | Describe:   * Monitoring including frequency * Control Measures and Critical Limits (where applicable) |
| **Areas** |  |
| **Chill (Walk in)** |  |
| **Cleaning Equipment** |  |
| **Complex Equipment** |  |
| **Cooling** |  |

|  |  |
| --- | --- |
| **Defrosting** |  |
| **Display and Sale** |  |
| **Food Contact Equipment and Utensils** |  |
| **Food Handling Staff** |  |
| **Refrigerator** |  |
| **Work Surfaces** |  |
| **Monitoring, checking and any other appropriate records used by your business** |  |

My Corrective Actions

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