# STOCK CONTROL HOUSE RULES

Write your House Rules in the table below:

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|  | Describe:* Control Measures and Critical Limits (where applicable)
* Monitoring including frequency
 |
| **Stock Control**Describe your method and controls |  |
| **Shelf Life**Given to ready-to-eat food made on your premises | **Product** | **Shelf life given** | **Product** | **Shelf life given** |
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| **Vacuum Pack and MAP products**Give information on the shelf life given.**Note:** If you wish to give a shelf life over 10 days you should have validated procedures and have discussed this with your Enforcement Officer | **Product** | **Shelf Life Given** | **Product** | **Shelf Life Given** |
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| --- | --- |
|  | Describe:* Control Measures and Critical Limits (where applicable)
* Monitoring including frequency
 |
| **Traceability, Withdrawal and Recall procedures** |  |
| **My out of hours contact details** |  |
| **Rules on Allergen Management:*** Check labels of bought in food and ingredients
* Note down where food containing allergens is stored and prepared
* When staff will be trained on allergen management.

Remember to note this down in the **Personal Hygiene and Training House Rules** |  |
| **Communication with customers with allergies** |  |
| Monitoring and recording records used in your business |  |

My Corrective Actions

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

## The Stock Control House Rules are an essential component of your HACCP based system and must be kept up to date at all times