HACCP basics for a small catering team

Complete with the actual workplace arrangements. Read the accompanying guide, agree the local procedure and identify who will check the record.

Venue / role / date	
Product/process	
hazard	
control	
check/limit	
actual result	
corrective action	
authorisation	
review trigger	

Follow-up

Action	Owner	Due / trigger	Completed

Keep completed records with the appropriate access restrictions. Save your entries before closing.

Read the accompanying guide online