



Food Service Location: Cohort St Ives, The Stennack, TR26 1FF

Date of Risk Assessment: 18.03.2024

Process	Hazards	Control Measures in Place	Monitory
Menu	Allergens, storage, cooking process	Keep a copy of the ingredient information of any cooked meals. Enough storage space for raw and cooked foods. Right equipment in place.	On going
Purchasing	Contaminated products from unreputable suppliers	Use only trusted suppliers. Plan delivery times so that if possible, raw meat / poultry arrive at different times to other food.	On going
Storage of Ingredients	Contamination of incorrect storage of foods, staff, pests, packaging, chemicals and unmaintained equipment	Own fridges and freezers for raw and cooked foods. Check date stamps, deliveries thoroughly and perform temperature checks. Check premises regularly for singed of pests and maintenance requirements. Monitor staff and provide ongoing food hygiene and health and safety training.	On going
Cooking	Undercooked foods, spoilt foods, cross contamination	Where appropriate follow manufacturers cooking instructions. Separate preparation and storage for raw and cooked foods. Temperature check food and check visually. Check food dates and labels of	On going

		extra care foods. Check that liquid dishes are bubbling rapidly when you stir. Pre heat grills and ovens before use.	
Hot Holding	Growth of bacteria	Use suitable equipment for hot holding food. Pre heat holding equipment. Make sure food is cooked thoroughly and piping hot before hot holding and kept above 63°C for no more than 2 hours. Do not mix old with new.	On going
Cooling	Spoilt food, growth of bacteria which may cause food poisoning	All cooked food that are not served immediately is to be blast chilled quickly and safely. Labeled and stored correctly.	On going
Reheating	Not heated to correct temperature which will cause rapid bacterial growth	On arrival at Cohorts. Pre heat equipment. Check that re-heated food is hot (steamy) all the way through. Probe for temperature.	On going
Transportation	Groups could be at risk if food is exposed to contamination during transportation	Ready to eat foods are transported hot or chilled in correct storage container.	On going
Management	Untrained staff	Training and supervision of staff. Careful implementation of food safe methods	On going