

HACCP for Delivering Take Away

Hazards

- Multiplication of micro-organisms
- Deterioration or decomposition of foods
- Chemical or Physical contamination
- Allergenic contamination

Controls – what are we doing to keep it safe?

- Do not prepare orders too far in advance of delivery to avoid foods being at room temperature for long periods of time
- Ensure that thermal bags are always used when delivering food
- Do not deliver orders that take more than 30 minutes to get to from the site
- Deliver large orders in batches to avoid long waiting times
- Ensure that allergy orders are clearly labelled on the box it is placed in
- If possible, place allergen orders in a separate thermal bag, if not, place at the top of the bag with all other items' underneath and double wrapped.

Critical Limits – What is acceptable?

- Orders prepared no more than 15 mins before delivery time
- Allergen orders labelled, double boxed and placed as top layer in bag

Corrective Action – what if it's not right?

- Where food is waiting for more than 15 minutes food should be discarded and the order remade by the kitchen
- If allergen orders are placed lower in thermal bag or are not labelled, they must not be given to customer and their order must be remade.

How do we check?

- Manager to check orders before being packed for delivery
- Ensure that all allergen boxes are double boxed, labelled and placed in separate or top layer of bag