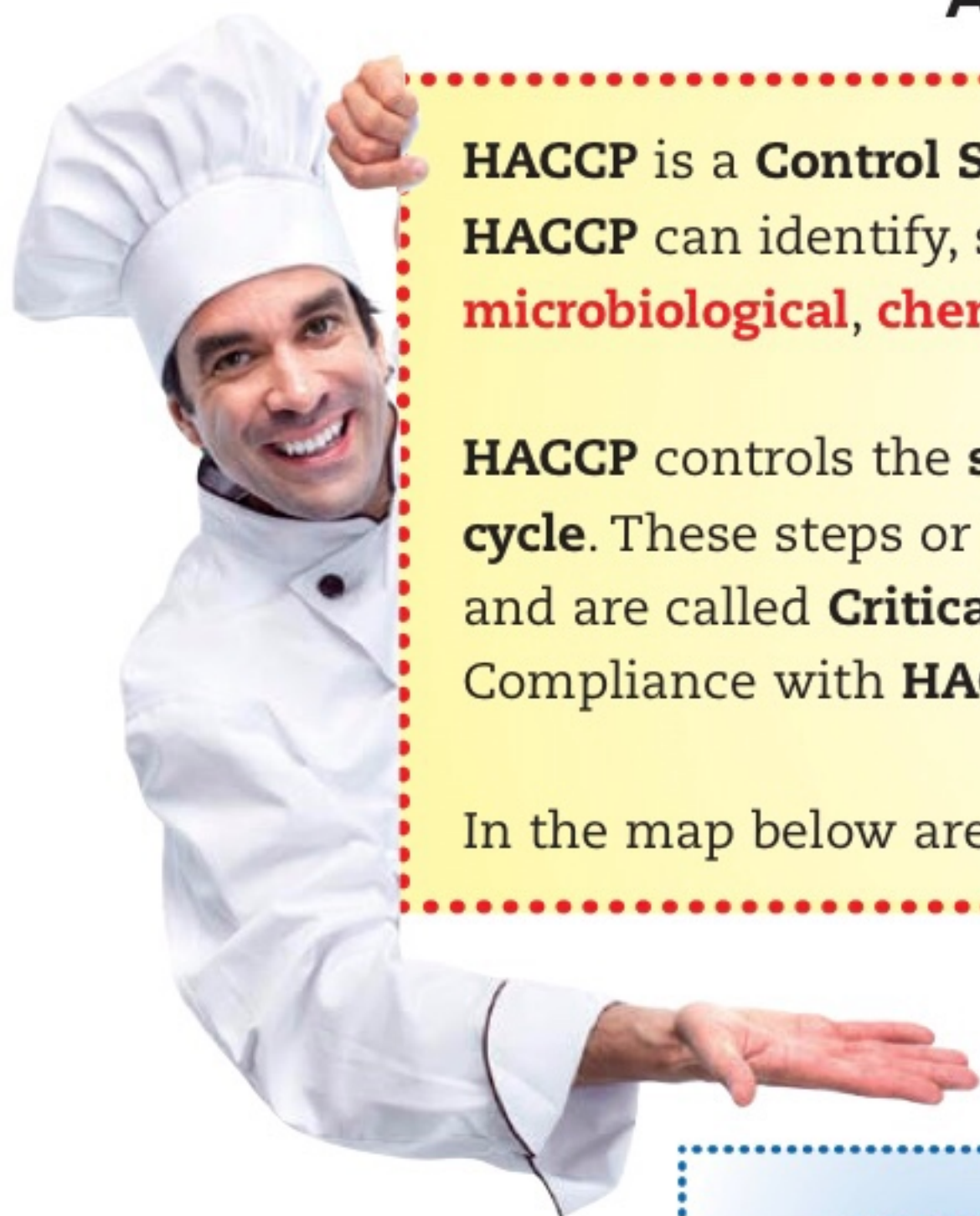


HACCP

A Helping Hand in Catering



Track 07



HACCP is a **Control System** used to safeguard the **health** of consumers.

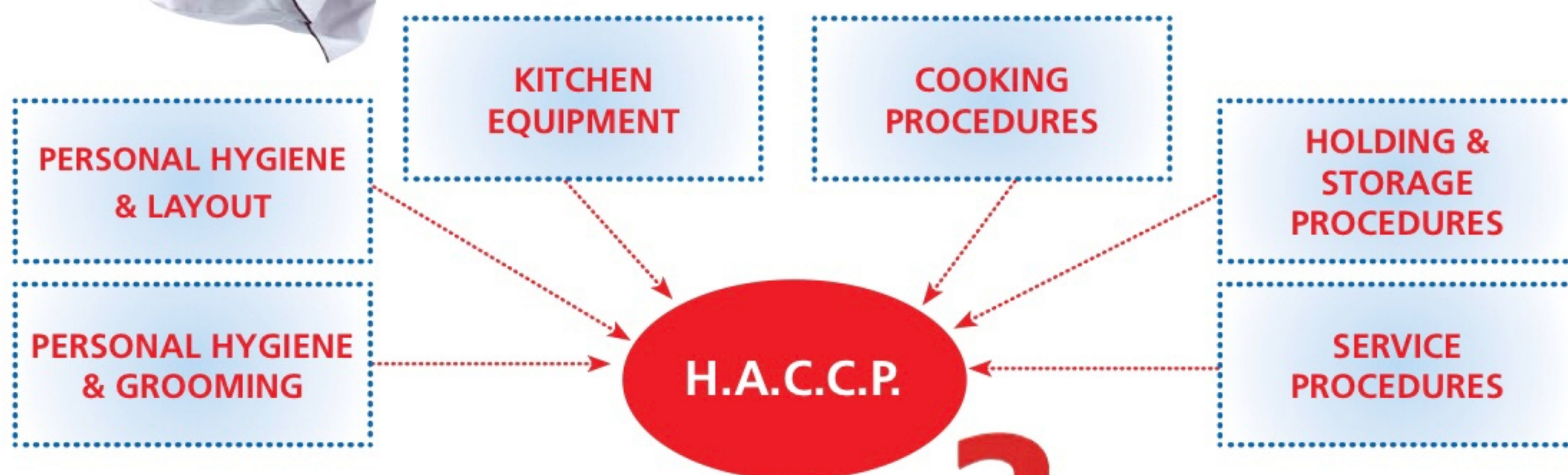
HACCP can identify, stop and reduce any hazard. Hazards can be:

microbiological, chemical, physical.

HACCP controls the **safety** of every step and procedure of the **food production cycle**. These steps or procedures may represent a risk to hygiene and safety and are called **Critical Control Points (CCP)**.

Compliance with **HACCP** laws ensures safety in the catering business.

In the map below are the main **Critical Control Points**.



7 | Answer these STEP-BY-STEP questions.

1. **What kind of** system is **HACCP** and what is it used for?
2. **What** can **HACCP** do?
3. **How** can hazards be?
4. **What** is a critical control point?
5. **What** are the main **Critical Control Points**?



Wooden rolling pin

8 | Translate these sentences from Italian into English.

1. Possiamo controllare i pericoli legati all'igiene e sicurezza nella ristorazione grazie al sistema HACCP.
2. Per salvaguardare dai pericoli è necessario identificare, bloccare e ridurre i rischi.
3. Ci sono diverse fasi nel ciclo di produzione del cibo.
4. Il sistema HACCP controlla tutte le diverse fasi e procedure del ciclo della ristorazione.
5. I punti critici di controllo rappresentano un rischio per la salute e la sicurezza.



To Comply With = **Conformarsi a / Rispettare regole**
 Compliance With = **Conformità con**
 Compliant With = **Osservante / Rispettoso di**
 Holding = **Mantenimento**
 Storage = **Conservazione**
 Workflow = **Tutte le attività della produzione del cibo**



10 | Match the captions with the pictures.



A



B



C



D



E



U



T



S



R



Q



P



O



N



M



L



K



H



I



J



G



F

Safety Check List to avoid or reduce the risks to safety on duty

1. Be in good health.
2. Have **hygienic** daily **personal habits**.
3. Keep hair clean, cut, styled or tied back.
4. Wear a hair cap or net if necessary.
5. Use a tissue to blow nose & wash hands afterwards.
6. Wear correct, clean, **protective clothing**.
7. Avoid Jewellery, except the wedding ring.
8. Avoid heavy make up and nail polish.
9. Keep your nails short and clean.
10. Avoid outdoor clothing in the kitchen; it may be contaminated.
11. Wear new **disposable** gloves for each preparation to prevent **cross-contamination**.
12. Use a new spoon each time you taste food.
13. Avoid strong perfumes or deodorants that can taint food.
14. Control armpits perspiration smells by a non perfumed deodorant.
15. Cover your wounds or injury with a blue waterproof plaster. No food is blue so it can be easily seen.
16. Follow correct **handling and disposal of garbage**.
17. **Store** food **away** from any chemical and toxic cleaners.
18. Know location of **fire extinguishers**.
19. **Wash your hands** regularly with soap and **sanitizer**.
20. Wear proper shoes to prevent slips and falls.
21. Never smoke at work.



LET HACCP BE YOUR UMBRELLA! WARNING!

CLEAN doesn't always mean **sanitary**. **CLEAN** means free of visible dirt. **SANITARY** means **free** of **bacteria** and **micro-organisms** which cause food borne illness, like **food poisoning**.

