



The Laughing Coo Mobile
Kitchen
Health, hygiene, fire and
Hazard Analysis 2018

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Introduction

Thank you for requesting the Health, Hygiene, Hazard Analysis, COSSH, Policies and Procedures re attitudes, responsibility's and compliance to all matters of Health, Safety and Hygiene.

Our general attitude is one of care, service, presentation and quality which we believe places us in a strong position.

Provided with this overview is a list of documentation and qualifications that we have or are in the process of acquiring; they are:

- Health and Hygiene Report
- Hazard Analysis and Quality Control Report
- Health and Safety Report
- Temperature Control Sheets (storage)
- Temperature Control Sheets (product)
- A copy of Basic Food Hygiene Certification
- Any Council and or Street traders license information relevant
- COSSH Reports for cleaning products used (By request)
- HACCP reports (By request)
- Fire Safety in a catering unit

In addition to the above we can confirm that The laughing Coo/Opulent Catering vehicles do carry First Aid Kits, Fire Safety and Extinguishing devices, the correct hand washing facilities, antibacterial soap products and hand drying products.

All frozen products are stored well below -18' C at all times.

All chilled products are kept below 5'C at all times.

Vehicle equipment is washed out daily with food safe sterilizing products and all surfaces wiped down with antibacterial food safe products

Finally, operatives do wear protective clothing (overall, hats, etc) and have a strict clean hands policy.

Please do not hesitate to contact us if you require any further assistance.

Once again thank you for requesting this information

Hazard Analysis and Quality Control Program

Microbiological - Bacteria (i.e. Salmonella, E.Coli), Viruses, Parasites

- Could harmful bacteria be present in or on the food?
- Could foods especially ready to eat food become contaminated?
- Could harmful bacteria grow to dangerous levels in the food?
- Could harmful bacteria survive a process such as cooking, meant to destroy them?

Chemical - Cleaning materials, perfume, other chemicals

- Could cleaning chemicals get into the food?

Physical - glass, plasters, drawing pins, insects, wood, metal, jewellery, fingernails, hair

- Could dangerous shard of glass get into the food?
- Could pests or other objects get into the food?

Prevention of contamination is all about keeping anything out of food that does not belong there, including parts of equipment, objects from people, debris from the surrounding area and bacteria.

We find that staff training, awareness and cleanliness at every stage is the best control against contamination.

Bacteria may be present in food due to a number of reasons:

- natural presence of bacteria in some food, e.g. raw meat/vegetables;
- possible survival of bacteria if the food is not thoroughly cooked;
- Growth of bacteria to unsafe numbers under certain conditions

The following procedures are deployed to assist us in managing the risks detailed within.

Step_1	Purchase & delivery
Hazard	<p>Supplier's storage and handling facilities and procedures</p> <p>Transportation from supplier to my own storage</p> <p>Harmful bacteria mould or foreign bodies present in/on food products</p>
Control	<p>Choose reputable suppliers</p> <p>Check goods on receipt</p>
Monitoring	<p>Check supplier's storage facilities (temp and hygiene)</p> <p>Check supplier's delivery vehicles (temp and hygiene)</p> <p>Check product dates and visual appearances</p>
Step 2	Product Storage (in the vehicle/unit)
Hazard	<p>Bacterial growth, contamination by Micro-organisms, chemicals etc</p> <p>Deterioration due To faulty equipment</p> <p>Spillage of harmful products into storage freezer/other</p>
Control	<p>Ensure storage facility is well maintained</p> <p>Ensure storage facility is well cleaned</p> <p>Check all goods prior to sales</p> <p>Ensure stock rotation</p>

Monitoring	Check storage temperatures Check all date marks Service all equipment at regular intervals
Step 3	Preparation (for sales etc)
Hazard	Bacterial growth or further contamination in or on equipment
Control	Ensure a high standard of personal hygiene is kept Limit handling of products Ensure all work surfaces are kept clean
Monitoring	Regular visual checks Abide by cleaning schedules
Step 4	Operation
Hazard	Physical hazards and contamination of products
Control	Ensure equipment is clean, safe and serviced Ensure equipment is operating at required temperatures Ensure lids are kept on freezers and food containers/ice cream machines General "keep clean" policy
Monitoring	Regular visual checks Regular temperature control checks*

Step 5	Post Operations Cleaning
Hazard	Growth of bacteria and transfer to products
Control	<p>Ensure equipment is cleaned correctly</p> <p>Ensure equipment is cleaned regularly</p> <p>Ensure equipment is cleaned with the recommended products</p> <p>General "keep clean" policy</p>
Monitoring	<p>Regular visual checks of cleaning procedure</p> <p>Regular visual checks of all surfaces and machinery</p>
	All executed and monitored by trained members of staff
Step 6	Further Storage
Hazard	Growth of bacteria, further contamination and damage to product
Control	<p>Ensure storage facility is well maintained</p> <p>Ensure storage facility is well cleaned</p> <p>Check all goods prior to sales</p> <p>Ensure stock rotation</p>
Monitoring	<p>Check storage temperatures</p> <p>Check all date marks</p> <p>Service all equipment at regular intervals</p>

Health and Hygiene Policy

Subject	Equipment & Facilities	Action
Design/layout	All surfaces are "easy clean" surfaces and protect from external sources of contamination	
Sanitary/hand washing Facilities	Facilities available	Kept clean And free from clutter
Washbasins	Hot & cold water, cleaning materials, disposable hand towels in all units, (two per)	Replenish soap & paper Towels
Ventilation	Both mechanical and electrical	clean at regular intervals
Lighting	Comply with current regulations	
Drainage	Comply with current regulations	
Cleaning of Tools and Equipment	hot & cold water plus chemicals in van	Regular checks
Working Practices	Appropriate facilities Provided for personal hygiene	Reasonable steps taken
Surfaces	All "easy clean" Purpose built	Reasonable steps taken
Hot & cold Water supply	Included within the van	Reasonable steps taken to avoid risk
Waste storage And disposal	included within the vehicle/unit	Reasonable steps taken to avoid risk

Subject	Equipment & Facilities	Action
Vehicles used in Transportation Of food products	purpose built units designed for safety and hygiene	kept clean and in good order
Equipment Requirements	Articles, fittings And equipment in contact with food is of cleanable and maintainable quality	all surfaces are kept clean
Food and waste	Each unit has facilities	no waste is allowed to accumulate within the unit
Removal of Waste	To be collected/removed at regular intervals	
Personal Hygiene	clean/protective Clothing supplied.	regularly checked
Infected food handlers		No infected Person will handle
Training	Staff	All staff trained or Supervised in food hygiene

LPG Fire and Safety Procedures

This section contains guidance on the keeping and use of LPG on mobile catering units. The term "mobile catering unit" is used generally for a wide range of vehicles. Usually it will be a motor vehicle, trailer or both, where refreshments are sold.

Common examples include Burger Grills, Fish and Chip units and other units which offer hot foods. Although this specifically refers to mobile catering units, it contains general guidance which we apply, as appropriate, to other vehicles and units within the company where LPG is kept and used.

Understanding the dangers - LPG is normally commercial propane but may be commercial butane. Both are odorised so that potentially dangerous leaks may be detected by smell. LPG is flammable in air with lower and upper explosion limits of approximately 2% and 10% by volume respectively. The principal danger is the release of LPG within the confined space of the unit with the resultant build up of gas and associated fire and explosion risk.

A further danger is the formation of toxic gases if the unit is inadequately ventilated due to the incomplete combustion of LPG when an appliance is in use. Although a less likely danger LPG can act as an asphyxiate by displacing air.

In addition, butane has a recommended control limit of 600 ppm in air for an 8 hour day.

The basic principles for reducing the potential risks associated with LPG in vehicles are summarised below:

- Permanently attach to the unit where possible and or practical
- The potential toxic effects of the products of combustion
- Other potential dangers of gas leaks, such as asphyxiation; by location of gas containers in a safe place
- Ensuring the possibility of leaks within the vehicle is kept to a minimum, e.g. use of rigid pipework.
- Adequately supported and protected against accidental damage and any joints in the pipe work should be readily accessible for maintenance and inspection, with high pressure connections located outside the vehicle
- Using all plant and equipment which is constructed to a recognised standard, such as relevant British Standards
- Properly installing and maintaining all such plant and equipment. This should include regular inspection
- Ensuring there is adequate ventilation at both high and low level to dilute the gas in the event of a leak
- Installation of adequate flues, where required
- Provision of adequate permanent ventilation to ensure adequate supply of fresh air to complete combustion of the fuel gas
- Ensuring that safe systems of work are adopted, e.g. clear instruction in the changing of cylinders, restriction in the sources of ignition, such as smoking
- Taking adequate fire precautions including the provision of adequate fire fighting equipment and adequate instructions for action to be taken in an emergency

Catering appliances

All staff understands the importance that catering appliances are not left unattended when in use, particularly whilst cooking is taking place.

At fryers, including fish and chip ranges, the following points are also followed

A canopy or ventilation hood is fitted, incorporating a flue to the outside air, in order to collect products of combustion, cooking vapors, etc. they are designed for easy cleaning and constructed of materials that are non-corrodible and non-combustible.

A typical design of canopy hood is one which extends 15 cm beyond the cooking area of the appliance on all open sides and has 27 cm² of flue area for every 1,000 cm² of canopy base area.

Automatic high temperature limit devices are fitted, which will shut off the gas supply to the main burner if the temperature of the frying medium exceeds 230°C. Manual intervention is required to re-establish the gas supply. This device does not operate on the same gas valve as the automatic temperature control.

In addition to an automatic high temperature limit device, an automatic temperature control is fitted to control the temperature of the frying medium with a maximum setting of 205°C. Alternatively/additionally a tap or valve is fitted to control the main burner together with a visual temperature indicating device, incorporating an alarm mechanism if the temperature of the frying medium exceeds a pre-set value.

Containers

LPG containers should be constructed to BS50456 or other recognised standards. Most commonly, gas-fired appliances are fuelled by portable cylinders. Cylinders, including any reserve cylinder, are securely fitted to the vehicle with the valve uppermost, and readily accessible to permit changing or quick removal when necessary.

Containers are located in a well ventilated position in the open air, or within a separate ventilated housing outside the unit, or in a ventilated compartment. The ventilated compartment may be recessed into the body of the vehicle. The housing or compartment is gas tight to the interior of the vehicle. They are used only for LPG containers, reducing valves, manifolds or other parts of the gas system, and not for any other purposes, such as batteries. No electrical wiring passes through the compartment (if an exception is evident then it is protected against mechanical damage). The location of the containers are such that possible accidental damage e.g. from a traffic accident is minimised. A notice is fitted to the outside of the compartment or housing indicating the presence of a gas container.

Access into the housing or compartment is only from the outside of the vehicle and the access point locked or otherwise made secure to prevent unauthorised approach.

The compartment or housing is constructed of non-combustible/resistant materials and to a standard of at least 30 minutes fire resistance for stability and integrity where the wall(s) is not an "outside wall" (as per the standard of fire resistance required where/that if the wall were tested from either side in accordance with BS 476 Part 87,

it would meet the specified standard. Where there are joints, these are bonded or fire stopped to prevent or retard a passage of flames or hot gases and maintain the effective fire resistance).

Adequate ventilation to the outside is provided for the housing or compartment. This is achieved by venting. Where this is not reasonably practicable, a smaller vent area may be accepted, so long as the venting is not entirely at high level.

There is not any source of ignition or any openings into the vehicle at the same height as, and below, any container valve or connection, and within 1 m of them. Where the container is within a housing or compartment then this distance is measured from the nearest vent opening in the housing or compartment. Shielding may be provided around the exhaust pipe to prevent it becoming a source of ignition, e.g. this may be necessary where vents are fitted in the base of the housing or compartment.

For fixed tanks only, the ventilated compartment may be a box designed to enclose only the valves, connections, gauges and indicators associated with the tank. The box would be gas tight to the vehicle. The maximum liquid level indicator, if this incorporates a gas bleed, and the filler connection would be extended to a protected position outside of the vehicle.

The number of cylinders kept on or with the catering unit would be the minimum necessary, consistent with the ratings of the appliances to be supplied and the expected duration of use, plus an adequate reserve. Reserve cylinders are kept to a minimum also i.e. no more than one for one replacement.

Where the containers are connected to a manifold, the manifold would be located outside the vehicle or in the compartment or housing (or ventilated box for fixed tanks). If an automatic changeover device is fitted it would be designed in accordance with BS3016⁸.

When the catering unit is parked, there will typically be a distance of 1m, as measured horizontally, from the ventilation openings in the housing or compartment to any openings into other vehicles or structures, external sources of ignition and structures of a non-permanent or combustible nature e.g. caravans, tents, stalls and wooden structures.

Fire precautions

Access from inside to any door in the catering unit, and the door itself, is capable of being readily used in the event of an emergency by any person within the unit. Access to and from the unit should be safe and free from obstruction.

Clear written instructions are displayed inside the vehicle on action to be taken in the event of fire or leakage of gas and should include the following:

- If there is a leak nearby sources of ignition should be extinguished
- The gas supply should be turned off at the cylinder.
- If a cylinder is leaking it should be removed to a well ventilated place, away from sources of ignition, other vehicles, buildings or other similar risks.
- If the leak is alight and the flame impinges on the container and cannot be stopped, the area should be evacuated immediately.
- If the flame is away from the container, shut off the fuel supply by closing the supply valve, at the appliance and/or container.

- Fire fighting is only be carried out by the fire brigade or by persons who have received adequate training.
- Where frying is undertaken, a fire blanket is provided.
- Fire extinguishers are selected, sized, located and maintained in accordance with BS 5306¹⁴.

A dry powder extinguisher, conforming to BS 5423¹⁵ and rated at 89B (e.g. capacity of 9kg) is suitable for both LPG and fat fires. The extinguisher will be located in a readily accessible position, adjacent to an exit.

Training

All persons working in mobile catering units are given adequate instruction and information, including the dangers associated with LPG, action to be taken in the event of an emergency (whether a gas leak or a fire), safe method of changing cylinders or filling fixed tanks and the safe use of the appliances. Details have been obtained from the gas supplier, tank installer and manufacturer, as relevant. This written information and instruction is available upon request (usually kept readily accessible in the vehicle, and displayed in the case of fire precautions).

Training standards

All employees are trained to the highest possible level:

1. Temp staff and agency, in house induction
2. Supervisors and full time level 2 and in house induction
3. Above level 3 and in house induction

Hazards of machine served soft ice-cream

Hazards which may occur during the handling and serving of soft ice-cream could affect its safety and thus the health of our customers. These hazards may be microbiological, chemical and/or physical.

How Does Ice-cream Become Contaminated with Bacteria?

Food handlers with poor hygiene and poor handling practices can spread bacteria to ice-cream (i.e. they can contaminate the ice-cream)

Examples of poor practices include:

- Inadequate hand washing
- Poor storage
- Using dirty machines and equipment
- Using the wrong cleaning materials and bad cleaning practice
- Using dirty utensils, e.g. utensils which haven't been cleaned properly before use
- Using unclean dish cloths or serving cloths.

What we, as the food handlers do

Personal hygiene is important in preventing the spread of bacteria

Our hygiene practices are outlined in the table below

We are clean and tidy!
Clean protective clothing, e.g. caps, apron or overalls are worn where and when appropriate. This is particularly when our operators are serving and or handling the ice cream
Please note that: - Protective clothing is not worn outside the food handling area - Personal garments are not worn over the protective clothing
Our operators are asked to keep hair clean and neat and where appropriate, wear hats/hair nets which effectively contain the hair
Our operators are asked to keep finger nails short and clean
Our operators are asked to keep cover cuts, sores or grazes with a coloured waterproof dressing
Our operators are asked not to smoke, consume food, chew gum, and lick their fingers, cough or sneeze where ice-cream is being prepared or served
Our operators are asked not to serve ice-cream if they are suffering from diarrhoea, vomiting, jaundice, fever, sore throat with fever, infected skin lesions/cuts on exposed body parts, discharges from the eyes, ears, nose, and mouth/gums

Hand washing in ice cream sales

Hands are a common means of transferring bacteria to ice-cream and therefore kept clean at all times. A wash-hand basin (with hot and cold water) is sited within a reasonable distance of the ice-cream machines/ice-cream cabinets.

Hand-wash products, e.g. liquid soap and hand drying facilities, e.g. paper towel, are provided.

Hand washing guidelines are outlined in the table below

Hands are:
Washed with warm soapy water for a minimum of 10-15 seconds (paying particular attention to fingertips and thumbs)
Rinsed with warm water
Dried (using a paper towel, hand dryer or cabinet roller towel).
<p>We wash our hands frequently and always:</p> <ul style="list-style-type: none"> • Before and after handling all food • After using the toilet • After smoking • After sneezing, coughing and using a handkerchief • After touching our nose, ears, mouth or hair • After performing routine cleaning tasks • After handling rubbish • After handling money • Before gloving and after glove removal <p>(Note: If used, single service disposable gloves are of good quality and discarded when damaged or soiled, or when interruptions occur in the operation, e.g. when handling money)</p>

 Our guidelines to the preparation and serving of ice cream

Whipped ice-cream	<ul style="list-style-type: none"> • Discard any ice-cream mix which is past its use-by or best-before date • Wipe the pack of ice-cream mix with a sanitised cloth before opening. Open the pack along the perforation with sanitised utensils or tear as appropriate • Follow supplier's instructions regarding preparation of the mix • Dispensed ice-cream should not be returned to the hopper • Do not refill mix containers
Scoop ice-cream	<ul style="list-style-type: none"> • Discard any scoop ice-cream which is past its use-by or best-before date • Ensure that there are no large ice crystals in the ice-cream or any other signs of thawing and refreezing. Discard if any signs are evident • Use clean utensils at all times • Wash, sanitise and dry the lids of the ice-cream containers before placing back on the container • Do not re-freeze ice-cream • Do not refill ice-cream mix containers
Wafer cones and toppings	<ul style="list-style-type: none"> • Discard wafer cones and toppings which are past their use-by or best-before date • Ensure wafer cones and toppings are in perfect condition and free from contamination • Serve wafer cones from their original containers or use clean dispensers • Serve the wafer cone in a protective sheet, e.g. paper napkin
<ul style="list-style-type: none"> • Before use, the utensils should be washed in warm water and sanitising solution (a food grade sanitiser prepared according to the manufacturer's instructions should be used). • Throughout the serving period, the utensils should be rinsed and sanitised frequently. This can be achieved by placing two containers containing sanitising solution within easy reach of the ice-cream freezer. One container should be used for rinsing off the ice-cream and the other for sanitising the utensils. Both containers should be emptied and refilled with fresh solution at least once every hour. • Surplus solution should be shaken off the scoop before use. 	

Storage of product

Below is a table illustrating process and procedure re the storage of ice cream products

The storage instructions (i.e. the storage conditions and storage period) specified by the manufacturer take precedence and are followed at all times.

All supplies are rotated in order i.e. first in - first out, with respect to best-before and use-by dates.

Ingredients/Supplies	Details	Storage Instructions
Whipped ice-cream mix	Sterilised liquid mix (commonly referred to as UHT mix)	<ul style="list-style-type: none"> • Stable at room temperature • Store in a clean, dry place • Keep out of direct sunlight • Once opened, keep refrigerated ($\leq 5^{\circ}\text{C}$)
	Pasteurised liquid mix (commonly referred to as fresh mix)	<ul style="list-style-type: none"> • Keep refrigerated ($\leq 5^{\circ}\text{C}$) at all times • Do not freeze prior to use
	Powdered mix	<ul style="list-style-type: none"> • Stable at room temperature • Store in a clean, dry place • Once mixed with drinking water, store under refrigerated conditions ($\leq 5^{\circ}\text{C}$)
Scoop ice-cream	Scoop ice-cream	<ul style="list-style-type: none"> • Deep freezers should operate at a temperature which maintains the ice-cream at -18°C except for deep freezers used to serve ice-cream. These deep freezers should maintain the ice-cream at -12°C subject to the ice-cream being stored for not more than one week
Dry ingredients	Wafer cones and toppings	<ul style="list-style-type: none"> • Stable at room temperature • Store in a clean, dry place • Prevent contamination from foreign objects, dust, water, pests etc.

Post service

Cleaning is very important as it removes the dirt and food particles which allow bacteria to grow. Cleaning is carried out using a designated bucket or a designated sink

The following tables deal with general cleaning, cleaning of ice-cream machines and the cleaning involved in the serving of scoop ice-cream.

So, what do we clean?
Ice-cream machine and utensils
The general working environment, i.e. all surfaces (worktops/boards etc.) which come into contact with ice-cream
Floors
Containers used to collect rubbish and waste
Uniforms, overalls and aprons
And what Chemicals or Cleaning Agents do we use?
When we are cleaning, we use both detergents and disinfectants/sanitizers. <ul style="list-style-type: none"> • Detergents clean by removing the dirt we can see • Disinfectants and sanitizers clean by killing the bacteria we cannot see once the dirt has been removed.
It is important that detergents, disinfectants and sanitizers are: <ul style="list-style-type: none"> • Food grade quality if used on food contact surfaces • Prepared at the correct strength (follow manufacturer's instructions) using designated measuring equipment • Stored away from food

Our cleaning mantra is:

- Pre-clean (remove loose dirt, spills and debris)
- Clean with detergent
- Rinse with water
- Disinfect or sanitize
- Final rinse with water
- Air dry

Cleaning our ice cream machines

All our machines are cleaned thoroughly and frequently. The cleaning procedure and the frequency of cleaning will depend on a number of factors including the type of machine (i.e. self-pasteurising or non-pasteurising machine) and the frequency of use.

Below is our cleaning guide

1. Drain and discard all ice-cream from the machine.
2. Clean:
 - The tank of the machine using the machines washing cycle
 - The hopper and the tip of the dispenser unit (these need particular attention as they are open to contamination during refilling of mix and dispensing of ice-cream)
 - The dismantled parts (dismantle the machine according to the manufacturer's instructions and wash the parts in a designated sink or bucket)
 - The outside of the machine.
3. Inspect and replace any damaged seals and o-rings. Reassemble the machine and lubricate parts as specified by the manufacturer.
4. Sanitise the machine as specified by the manufacturer. Drain the sanitising solution from the machine and rinse well with drinking water.
5. Refill the machine with a small amount of ice-cream mix and discard the first run.

Non-pasteurising machines are cleaned every day

Self-pasteurising machines should be cleaned every 2-3 days; however, the machine should enter its pasteurisation cycle every day and checked for quality prior to use

Food Safety Management Based on Hazard Analysis and Critical Control Point (HACCP)

As responsible food handlers, it is our duty to develop and implement a food safety management system based on the principles of HACCP. This involves identifying the hazards in the business, planning how they can be controlled and ensuring control is maintained.

Available upon request are the flow charts and tables which expand on our general Hazard Analysis and H&H Policy on previous pages, and gives examples of typical hazards associated with the sale/serving specifically related to ice-cream and suggests ways of controlling these hazards. Opulent Catering/The Laughing Coo operate a cooksafe policy but here in include some of our policies.

These tables are used as the basis for our handling practice. An important element of a food safety management system is to include regular checks that the controls identified as necessary, are actually taking place and that if or when things go wrong, corrective action is taken.

In order to obtain a copy of our HACCP information, please send an email to:

info@opulent-catering.co.uk

We will post you out a hard copy ASAP or our alternative is to be able to email this to you for efficiency.

In order to obtain our vast COSSH information, please send an email to:

info@opulent-catering.co.uk

We will post you out hard copies ASAP

Hazards related to the sales of ice cream

To be read in conjunction with our general Hazard Analysis and H&H Policy on previous pages

Step	Hazards	Controls	Monitors	Corrective Actions
Purchase	Microbial, chemical or physical contamination	Use reputable suppliers	Check supplier has a food safety management system	Remove supplier from your list of approved suppliers
Receipt/Delivery	Microbial, chemical or physical contamination	Only accept food: <ul style="list-style-type: none"> • Stored at the correct storage temperature • With intact packaging • Within its 'use-by' or 'best-before' date • That has been transported hygienically 	Check temperature Visual check	Reject delivery
Storage in premises	Microbial growth	Store food at correct temperature	Check temperature	Fix the storage equipment and discard food if exposed to high temperatures for too long
Preparation of ice-cream	Microbial hazards from: <ul style="list-style-type: none"> • Ice-cream machine • Water (used to rehydrate powdered mix) 	Establish a cleaning schedule according to manufacturer's instructions For self-pasteurising machines ensure pasteurisation cycle is carried out according to manufacturer's instructions Use drinking water	Check cleaning has taken place and is effective Check the pasteurisation cycle took place as planned If using a private water supply arrange for it to be tested	Retrain staff Use alternative water supply which meets legislative requirements for drinking water
Serving	Microbial hazards from poor handling	Make sure staff understand personal hygiene and food handling practices	Visual check	Retrain staff

Additional on site risk assessment

Generators

- Generators will be protected from bad weather but have good ventilation at all times
- Generators will be sited away from the public at all times and placed on a hard standing or firm ground
- External plug sockets will be waterproof and circuit breakers are regularly checked (and or covered at all times)
- The fuel for the generators will be stored in an approved container away from any ignition source and the generator itself
- Suitable fencing will be used to keep public away
- Earthing through rods will be utilized where possible

Cables

- Cables will be run so that they do not create a hazard, in particular a trip hazard, and are protected from any source of damage
- The cables we use are for outdoor use and are compliant with the industrial grade BS7179
- Any and all cables are fitted/made up by qualified electricians

LPG fryers & griddles

- All staff are fully trained and understand the importance that catering appliances are not left unattended when in use particularly whilst cooking is taking place
- Where frying is undertaken a fire blanket is on the wall in place to use
- A dry powder fire extinguisher is readily available at anytime in every unit if required and the extinguishers are suitable for both LPG equipment i.e. tea urns and deep fryers/chip ranges
- All staff are fully aware of the procedure to follow if an emergency arises and the dangers associated with equipment in our catering vehicles

Public safety

- It is a priority (and responsibility we take seriously) that all members of the public are safe and protected from any hazard that is associated with our catering operation
- We have run our business for over 20 years and understand that a successful company only excels with rules and policies and procedures strictly adhered to by all team members

Towing and un-hitching

- All catering units are towed with highly experienced drivers
- All units will at all times stick to a 5mph speed limit whilst on site
- Drivers site units under strict instruction by a manager and with a visual helper outside to ensure no member of the public or obstruction are nearby
- The driver of the vehicles will not release the catering unit from the vehicle until they have put all braking mechanisms on
- The unit will be made extremely secure and in place ready for operation

For all and any other risks please see our full documentation

Summary

Thank you for requesting and reading the The laughing Coo/Opulent Catering Caterers health, hygiene, fire and Hazard Analysis information and documentation.

If you have any other questions and or queries, please do not hesitate to contact us using the details provided on the front of this document

Thank you on behalf of the The laughing Coo/Opulent Catering Management

The laughing Coo/Opulent Catering

