

FERRETT'S MISTER SOFTEE RISK ASSESMENT

HAZARD ANALYSIS & CRITICAL CONTROL POINTS (HACCP)

PROCEDURE	HAZARDS IDENTIFIED	PERSONS AFFECTED	CURRENT CONTROL MEASURES
Purchasing	Materials Contaminated with Bacteria or toxins	Members of the public	Check all toppings, ice cream stock and dry goods are sealed and not punctured. Check all expiry dates for each product line. Check the temperature of all frozen goods are below -18 and all the chilled Goods are below +5 degrees. Refrigerate all chilled items and freeze the frozen items immediately after purchasing. Check new temperatures.
Storage	Materials Contaminated with Bacteria or toxins Foreign body Incursion.	Members of the public	Keep all dry goods in a cool dry location, covered at all times and free from From direct sunlight, or air-born contaminates. Ensure that all designated storage areas are clean and sterilized. Regularly check the temperatures of chilled and frozen items. Always wash hands before handling food items.
Preparation	Materials Contaminated with Bacteria or toxins Foreign body Incursion. Growth of bacteria In left over ice cream mix	Members of the public	Set up premise with outside refuse container, water heating facilities hand towel, wash basins, nailbrush, antibacterial soap, fire hazard equipment and first aid kit, tie hair back, remove rings and jewellery. Clean down and disinfect counters and equipment, dispose of used water a Designated receptacle, wash hands. Check temperature of chilled ice cream mix. Put ice cream mix in hopper always Wash up mix bucket and tools. Wash hands.
Dispensing and serving	Materials Contaminated with Bacteria or toxins Foreign body Incursion. Growth of bacteria In left over ice cream mix	Members of the public	Dispense and serve while ensuring hands are regularly washed. Dispose of any unused ice cream or product-do not leave in holding tray, and Re-use. Dispose of any product material that comes into contact with untreated Surfaces. Do not allow customers into premises at any time, ensure customers form an Orderly queue in front of serving section only.

<p>Throughout the event</p>	<p>Materials Contaminated with Bacteria or toxins Foreign body Incursion. Growth of bacteria In left over ice cream mix</p>	<p>Members of the public</p>	<p>Periodically wash up ice cream spatula, clean down surfaces, check chilled And frozen temperatures, dispose of customer-deposited mess. Keep hands / tools, basins clean ready for use. Maintain a good hot water supply. Refuse and waste water thrown away, bins emptied. Wash hands before any preparation or serving activity.</p>
<p>Winding down</p>	<p>Materials Contaminated with Bacteria or toxins Foreign body Incursion.</p>		<p>Dispose of any ice cream mix. Wash down and disinfect all counters, tools and food holding containers Thoroughly.</p>

Risk Assessment to the Public for Ferrett's Mister Softee

HAZARD	TO MINIMISE RISK
Ice cream machine under high pressure-risk of blow out	Keep public well away from machine Ensure hopper mix is topped up regularly so no air is drawn into barrel, Thereby limiting the likeliness of a blow- out. Public form an orderly queue, enforced by stewards if necessary. The machine will be attended at all times.
Fire Hazards	All electrical equipment freezer and chiller well maintained P.A.T. tested yearly, safety trips installed. 1Kg dry powder fire extinguisher, current year tested, in a prominent location,
Tripping and Falling	All loose wires off the ground or covered with mats or taped down. Good lighting.
Hazardous Waste	Waste ice cream poured into waste container and disposed of safely. Glasses/debris deposited by public on counter or on ground around Vehicle collected regular by personnel if event committee has not Organised this.
Vehicle	This vehicle is regularly serviced and maintained.
Please be assured that on-board this vehicle we do not carry any gas canisters. Hot liquids or sharp implements, all our staff members hold a Certificate in Basic Food Hygiene as standard, and all staff have been briefed on safety procedures. The company is fully registered with all the Local council environmental health departments, and we have public liability insurance cover of at least 5million pounds.	