

HAZ4 – Inspection of Ingredients Prior to Use

In keeping with good food practice, all ingredients will be inspected prior to use. Items that will be presented raw e.g. fruit and to a lesser extent vegetables for salads or as crisp vegetables in cooked dishes, are especially prone to “off-flavours” if spoilage has begun to occur during storage.

Management of spoilage:

The majority of foods that are fresh are purchased usually within two to three days of use. Frozen foods are purchased every two to four weeks. Spoilage is a feature primarily of fresh foods.

Fresh meat products will always be refrigerated.

Fruit and vegetables will be stored –
either at room temperature e.g. apples, pears, bananas, plums, melons, root vegetables
or refrigerated e.g. soft fruits but occasionally other fruits where a longer shelf life might be required e.g. bananas that are spotting.

Control: any fruit or vegetables that have visible fungi or slime/softening associated with spoilage will be discarded.