

HAZ8 – Stock Management – Inspection Prior to Use

Food items being perishable are subject to decay of one sort or another from the moment of production i.e. from the time of slaughter of the animal or harvesting the crop.

Food spoilage is one issue but there is also the risk of multiplication of pathogenic bacteria.

Controls:

- a. Purchase of quality foods (HAZ1)**
- b. Appropriate stock rotation and management of “use-by” dates on food items**
- c. Inspection for softening and fungal growth and discarding affected items or batches.**
- d. Discarding any items beyond their “use-by” dates.**

August 2009: Kitchen cleared of all stock, wall repainted and all stock checked for “use by” dates prior to replenishment of shelves etc.

August 2010: Kitchen cleared of all stock, stock checked for “use by” dates and any out of date discarded prior to replenishment.

July 28th 2011: Kitchen cleared of all stock, stock checked for “use by” dates and any out of date discarded. Walls repainted.

August 2012: Kitchen cleared of all stock, stock checked for “use by” dates and any out of date discarded prior to replenishment.