



Chefs need products
they can trust

Food Safety Recipe Brochure

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As a good chef you want to be sure that the food you serve is tasty, nutritious, but above all it's safe. High standards of food safety are essential for any kitchen. If mis-managed you are not just putting your customer's health and well being at risk but also your restaurant's reputation and business.

HACCP stands for Hazard Analysis Critical Control Points.



Why HACCP?

As a chef you only want one thing: to positively delight guests with your meals, giving them a memorable experience in your restaurant, so they'll gladly come back. A guest who experiences symptoms of food poisoning or some other ailment is the last thing you want. It's not just down to you though. You are also dependent on those with whom you work with: wholesalers, suppliers and employees.

To ensure that this whole food chain is working safely, simply work according to the HACCP principles.

There are 7 HACCP principles that guarantee food safety:

1. Inventory of all potential hazards
2. Set the Critical Control Points
3. Give each Critical Control Point the critical limits
4. Determine how the Critical Control Points are monitored
5. Determine the corrective actions for each Critical Control Point
6. Verification and validation
7. Keep documentation and registrations

HACCP - Principle 1

1 INVENTORY OF ALL POTENTIAL HAZARDS

The food chain from production through to serving is a long one, with many moments where the food safety is put at risk.

Here we go through the whole process, highlight the real dangers, and identify actions that will control them.

5 Food Safety Hazards

1. Microbiological: fungi, harmful viruses (e.g. hepatitis), harmful parasites, bacteria (e.g. salmonella)
2. Contaminants carried by animals, such as; mice, rats, flies and other insects
3. Chemical: residues of e.g. detergents, pesticides, oil, lubricants
4. Allergens: Dubai Municipality standards recognise several foods accounting for most allergic reactions
5. Physical: glass, stone, sand, paper, rope, metal, wood, plaster, hair



How bacteria grow

Bacteria are a large group of microbiological hazards. They multiply by dividing.

The following factors contribute to their growth:

- Nutrients
- Temperature
- Time
- Oxygen
- Moisture

They like a temperature between °5 to °56.7C (°135-41F), moisture, oxygen and nutrients. Under optimal conditions, a bacterium divides about 3-2 times per hour. This means that after five hours, one bacterium has grown to 32,000!

HACCP - Principle 2

2

SET THE CRITICAL CONTROL POINTS

Your Critical Control Check Points:

Potential hazards at specific points in the process can be prevented, reduced to an acceptable level, or eliminated altogether. Below are the points that you need to monitor most closely.

Did you know?

Our Knorr containers have many benefits which can improve food safety as they:

1. Help you organize your ingredients

Our matte writable fields can help you easily label the new content of the container

2. Keep ingredients fresher for longer

Pressing the lid from all four sides will not be required anymore- to reseal, press with your thumb firmly on the center of the lid to allow air to escape - the lid should make a clicking sound twice.

3. Are temperature friendly

Use our pack in the freezer (30-) or near an oven (up to 90) without worrying- it can even handle being in a dishwasher!

1. **Supplier:** do your suppliers work according to HACCP?



2. **Delivery:** from truck to storage: what should you be on the look out for?



3. **Storage:** how long and under what conditions are products stored?



4. **Preparation:** in what environment, what kind of materials and which method is being worked?



5. **Serving:** from preparation to consumption, which critical points are in between?



HACCP - Principle 3

3

GIVE EACH CRITICAL CONTROL POINT THE CRITICAL LIMITS

From acceptable to critical limit

Take for example the supply of fresh beef, how do you determine the critical limits?

1. Is the packaging method of the product acceptable?

Vacuum packaged beef is acceptable,
meat exposed in crates is not

2. Is the duration of the transport of the product acceptable?

Several hours is acceptable,
a few days is not

3. Is the method of transporting the product acceptable?

A closed truck is acceptable,
loosely on the back of a bike is not

4. Is the temperature at which the product is delivered acceptable?

Cooled is acceptable,
room temperature is not

5. Is the production date and shelf life of the product acceptable?

At least a few days is,
today's date is not



HACCP - Principle 4

4 DETERMINE HOW THE CRITICAL CONTROL POINTS ARE MONITORED

There are various methods of critical control point measurement:

- Temperature measuring and recording, for example, whilst cooling or frying
- Control the processing or expiry dates of products, and write them down
- Checking allergen information against specifications



HACCP - Principle 5

5

DETERMINE THE CORRECTIVE ACTIONS FOR EACH CRITICAL CONTROL POINT

If the monitoring of Critical Control Points shows that the above may not be enough you need to take corrective action, to regain control of food safety, hygiene and best practice.

- Correcting the work environment, such as improving cooling efficiency
- Don't do business with suppliers that fail compliance, i.e. when expiration dates are exceeded
- Improve your cleaning methods if you find they're not providing a high enough level of hygiene
- Change your working methods if for example you find dirty dishes are not being properly separated from clean ones



HACCP - Principle 6

6

VERIFICATION AND VALIDATION

Periodically check if the HACCP approach is effective. For example:

- Are there new potential hazards added, for example, after the purchase of a new machine? Or because you are working with new products?
- Do the critical control points indeed prevent or eliminate hazards or reduce them to an acceptable level?

Are the formulated corrective actions still appropriate?

Better yet, ask an outsider or a new employee to take a critical look at your approach. An independent look can better assess whether all potential hazards are thought of.



HACCP - Principle 7

7

KEEP DOCUMENTATION AND REGISTRATIONS

Put the entire food safety plan in writing. This makes it clear for everyone inside and outside the restaurant what the rules are. Suppliers know under what conditions you work, employees know what is expected of them and customers with complaints can be reassured.



For more recipes visit UFS website

