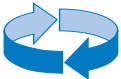


AMBIENT STORAGE (storage at room temperature)

HAZARD(S) AT CCP(S) What can go wrong?	CONTROL MEASURES AND CRITICAL LIMITS What action has to be taken to effectively reduce or get rid of the hazard? What are the critical limits?	MONITORING AND RECORDING How are the control measures checked and recorded?	CORRECTIVE ACTION What should be done if the control measure fails and/or critical limits are not met?
Contamination e.g. from packaging, equipment, premises	Keep storage areas clean Make sure that food is protected and/or covered	Observe and supervise cleaning Observe and supervise protection of food	<ul style="list-style-type: none"> Dispose of food which may be contaminated Review staff training
	What you need to do: Keep to your Cleaning House Rules Keep to your Stock Control House Rules	What you need to do: Complete Cleaning Schedule Complete Weekly Record	What you need to do: Refer to your Training, Cleaning and Stock Control House Rules
Other Contamination e.g. from pests	Implement pest control measures Prevent pests coming into your premises	Observe and check the store for signs of pests Observe and check food and packaging for signs of pests Observe the condition of the premises	<ul style="list-style-type: none"> Dispose of food which may be contaminated by pests Contact Pest Control Contractor Carry out repairs to premises
	What you need to do: Keep to your Pest Control House Rules Keep to your Maintenance House Rules	What you need to do: Complete Weekly Record Complete Weekly Record	What you need to do: Refer to your Pest Control and Maintenance House Rules



House Rules References
 Training, Cleaning, Pest Control, Maintenance and Stock Control