

HACCP for hot smoked duck breast

Hazard	Control measures	Monitoring	Corrective action
Basic ingredients not of authorised quality	Only use products from selected suppliers Stock rotation systems in place	Checking invoices Stocks rotated correctly	If in doubt, discard/reject suspect stock
Presence of pathogenic bacteria (<i>Salmonella</i> , <i>Clostridium Perfringens</i>)	Prevention of cross contamination from raw to cooked produce	Regular checks of fridges	If in doubt, discard suspect stock
Survival of pathogenic bacteria	Duck breast prepared by dipping in brine and rubbing with salt. (Limiting aW and reducing PH below 4.5) Final cook is in the smoker @ 150°C for 20-30 minutes.	Follow the approved recipe	If in doubt check with senior chef
Contamination from food preparation surfaces Contamination from food handlers	Ensure all surfaces are cleaned and disinfected before use Good personal hygiene	Following a sensible and vigorous cleaning process Trained staff	If in any doubt, discard the product
Multiplication of bacteria due to poor storage	Keep prepared packs below 4°C – prepare small amounts Strict “use by” policy – within 5 days of preparation	Regular checks of fridge temperatures Regular checks on dates	If in any doubt, discard the product

