

HACCP for Steak Tartare

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
Multiplication of pathogenic bacteria (E.Coli)	Storage of all high risk perishable products used in the production of the steak tartare to be kept at the correct temperature before mixing (<4°C)	Regular checks of fridge temperatures	If in doubt, discard suspect stock
Survival of pathogenic bacteria (E.Coli)	Ensuring all mixing bowls, utensils, chopping boards, and work surfaces are clean and sanitised before use High temperature searing of all external surfaces of the meat to minimise the presence of E. Coli bacteria	Following a sensible and vigorous cleaning process Ensure the grill or “plancha” is up to operating temperature	If in doubt re-clean the surfaces, utensils and any machinery with hot water mixed with a suitable detergent, followed by a disinfectant or sanitizer Allow time for the grill to heat
Cross contamination from poorly prepared meat Contamination from food handlers	Use thoroughly cleaned and sanitised chopping boards and knives. Shave off the external “seared” meat to expose the raw part of the meat ready for chopping Correct use of PPC such as disposable gloves and disposable aprons	Following a sensible and vigorous cleaning process Trained staff	If in any doubt, discard the mix

Multiplication of bacteria due to poor storage	Keep any remaining mix below 4°C – prepare small amounts Strict “use by” policy – fresh preparation for each service	Regular checks of fridge temperatures	If in any doubt, discard the mix
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