

### Summer task 3

In response to the global health pandemic in 2020/2021, restaurants and takeaway food outlets across the country initially had to close their premises. Many people who were used to eating out regularly and buying takeaway meals were not used to preparing their own meals, therefore there was still a demand for takeaway food. To satisfy this demand some people advertised on social media meals for sale which they had cooked in their own unregistered private homes. A couple in their late twenties responded to one of the adverts and purchased a home-cooked Indian takeaway meal. Sometime after eating the meal, both started to feel unwell, exhibiting symptoms such as stomach cramps, high temperature, vomiting and diarrhoea.

It is a legal requirement for all food premises to have in place a Hazard Analysis Critical Control Point (HACCP) risk assessment, in order to sell food to the general public.

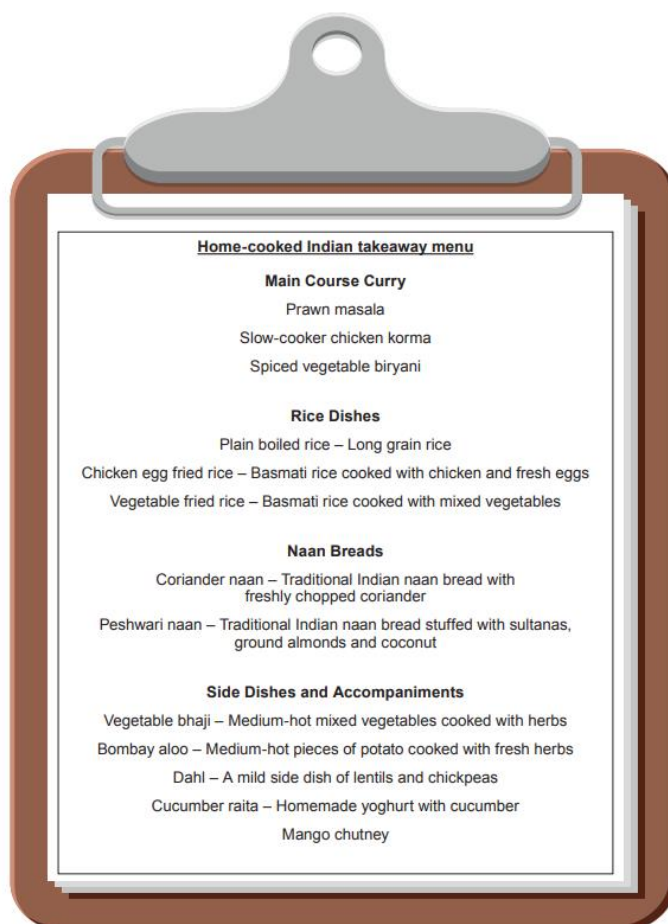
Produce the food safety risk assessment (HACCP) which would be legally required, had the premises been registered with the local council.

Your (HACCP) plan **must** refer to the home-cooked Indian takeaway menu and include:

- Food safety hazards that may arise (AC3.1).
- An assessment of food safety risks (AC3.2).
- An explanation of control measures to be used for the food provision (AC3.3).
- A justification of how the proposed control measures would minimise food safety risks for the consumers (AC3.4).

You can produce this HACCP risk assessment as a hard copy or electronically using ICT software.

An example of a HACCP risk assessment template for the home-cooked Indian takeaway meal is available in Appendix B.



You **may** use this sample template as an outline for the HACCP risk assessment for the home-cooked Indian takeaway menu or you **may** produce your own version.

**Home-cooked Indian takeaway menu Risk Assessment Plan**

<b>Hazard</b>	<b>Risk Rating</b>	<b>Control Measures</b>	<b>Justification</b>