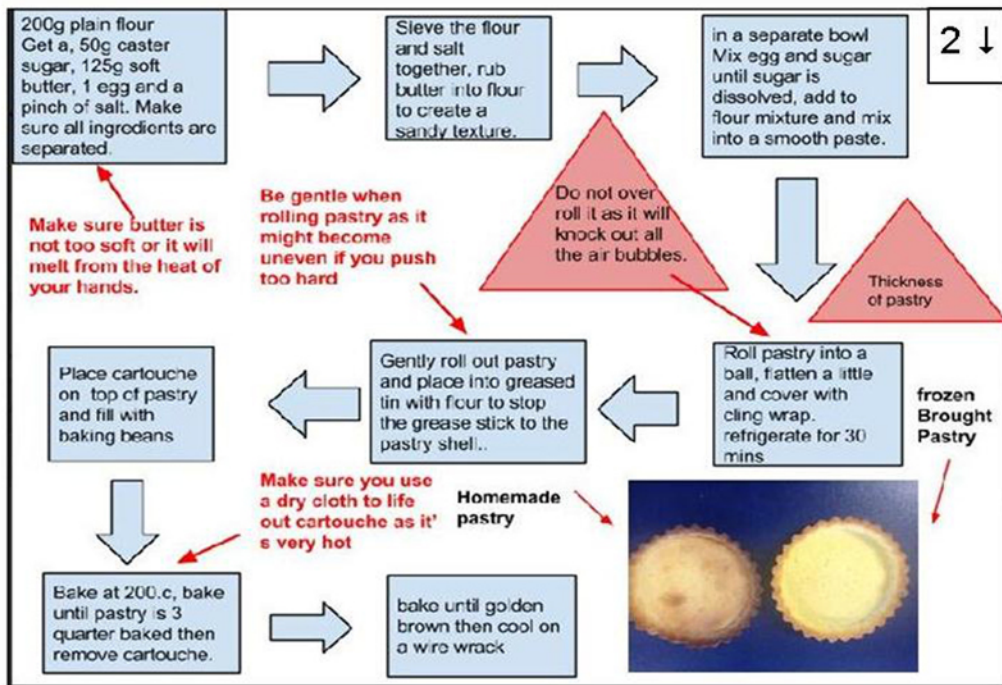


[1] HACCP Plan

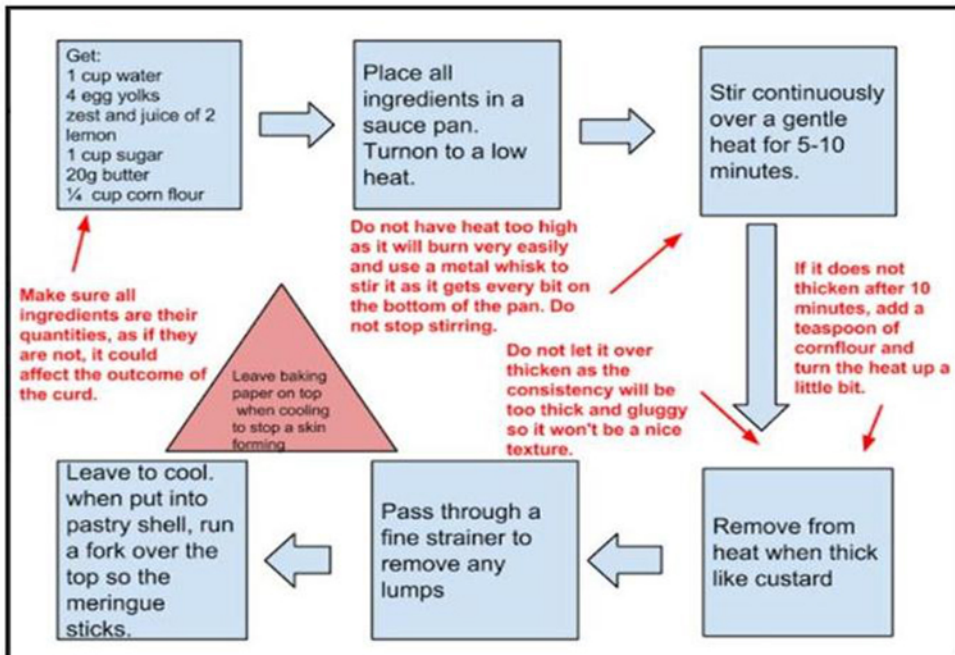
	PROCESS	HAZARD	RISK LEVEL	CONTROL STEPS	CCP	TEST FOR CONTROL
1	Collect eggs	Eggs may be off or contain salmonella	High	Throw away cracked eggs, keep them in the fridge away from other ingredients	yes	Use water method
2	Weigh out ingredients	Bowls or pots may be dirty	Low	Wash everything thoroughly when done using them	no	Visual check
3	Weigh and sift dry ingredients	May contain foreign bodies	Low	Store dry ingredients in airtight containers	no	Visual check
	Cut butter into small pieces	Physical, knife could cut hand and blood could contaminate butter	Low	Be very careful whilst cutting butter	yes	Steady hand, visual check
4	Rub butter into flour	Physical contamination, hands may be dirty	high	Wash hands and use clean equipment	yes	Food handler needs to have clean hands before they begin working with food
5	Roll out pastry	Physical contamination, hair could get into pastry	high	Use a hair net, covering all your hair	yes	You should use a hair net before beginning to work with food
6	Grate lemon zest	Dirt on lemon skin could contaminate food	low	Scrub all dirt off before you grate zest	yes	Visual check
7	Separate egg yolk and white	Physical contamination, hands could be dirty	low	Hands should be washed at all times	yes	Always have clean hands when handling food
8	Leave egg whites to sit at room temperature	If eggs are left for too long, they could go off	low	If eggs are already room temp, put them in the fridge with glad wrap as they could get tainted with other products in fridge. Get them out half an hour before you use them	no	Never leave food exposed for long if they can go off easily
9	Spoon meringue into piping bag	Physical contamination-hands could be dirty	low	Always keep hands clean	yes	When you get food on your hands from handling other components, wash them
10	Put pie in/ get the pie out of oven	Physical contamination-tea towel/ oven mitt could be dirty	low	When handling the pie when it's hot try to avoid getting the edges of the towel in the pie, make sure you are safe so you do not burn your hands	no	Visual check

Conclusion: A lemon meringue pie isn't a particularly high risk food compared to other foods such as seafood or milk products but it does contain a food that can be a serious risk: eggs. The only things that you really need to consider for a lemon meringue pie is the eggs and yourself, as long as you keep yourself clean and know the eggs are fresh then you should be okay.



My health & safety checks **3**

Constantly wash hands	✓
Any cuts covered up	✓
Hairnet used	✓
Check expiry dates	✓
Equipment clean	✓
Eggs sink	✓
Eggs not cracked	✓
No foreign bodies in flour	✓
Butter not rancid	✓
Scrub lemon clean	✓
Keep egg whites in fridge	✓



Testing the egg for freshness. (if it floats, its rotten, but is fresh if it sinks. Both eggs sunk! 😊)

4

