Student 4 Page 1: High Achieved

[1] HACCP Plan

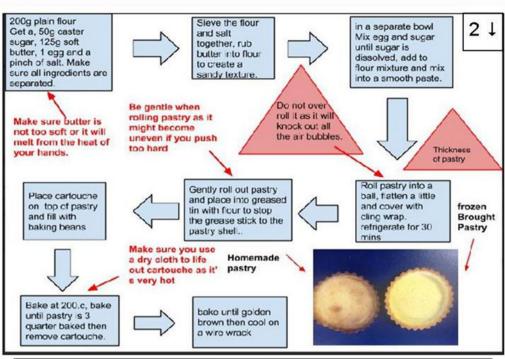
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		7.20 E-9		RANA TONO REPORTANTA O ROTUNDO		
	PROCESS	HAZARD	RISK LEVEL	CONTROL STEPS	ССР	TEST FOR CONTROL
1	Collect eggs	Eggs may be off or contain salmonella	High	Throw away cracked eggs, keep them in the fridge away from other ingredients	yes	Use 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 in- gredients	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.

Student 4 Page 2: High Achieved

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Get: 1 cup water 4 egg yolks zest and juice of 2 lemon 1 cup sugar 20g butter 1/4 cup corn flour	\Rightarrow	Place all ingredients in a sauce pan. Turnon to a low heat.		Stir con over a g heat for minutes	5-10
the curd.	\wedge	thicke consi too th	by to it on Do ot let it over en as the sistency will be sick and gluggy won't be a nice		If it does not thicken after 10 minutes, add a teaspoon of cornflour and turn the heat up little bit.
Leave to cool. when put into pastry shell, run a fork over the top so the meringue sticks.	⟨¬	Pass through a fine strainer to remove any lumps		Remov heat wh like cus	nen thick

Get: - 4 eggs - ½ cup of sugar	Separate the egg whites and yolks by cracking the egg in half and straining the eggs into a bowl by passing the egg between the two egg shells.	Leave the egg whites to sit and become room temperature while you do the other components of the lemon meringue pie.
To check the meringue mixture is done, hold the meringue above your head, if the meringue	Be careful not to contaminate the egg whites with yolk because the smallest bit of yolk will ruin the meringue Without slowing down the speed, slowly add the sugar, a little bit at a	dissolve and it will give the meringue a getty texture. On a high speed, beat the egg white until they
Spoon the mixture into the a piping bag with a thick nozzle and pipe on top of the pastry base with the lemon filling	Put the pie into a oven set on 200.C and leave until peaks of the meringue are slightly golden.	

My health & safety checks		3
Constantly wash hands	J	
Any cuts covered up	J	
Hairnet used	J	
Check expiry dates	J	
Equipment clean	J	
Eggs sink	J	
Eggs not cracked	J	
No foreign bodies in flour	J	
Butter not rancid	J	
Scrub lemon clean	J	
Keep egg whites in fridge	J	



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