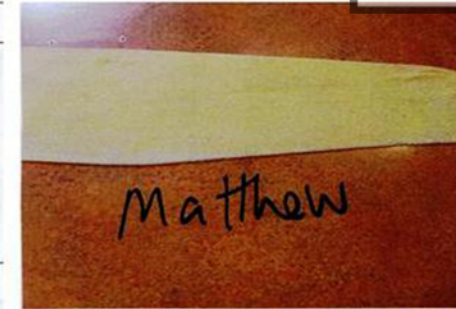


	Identify the hazard	Action to be taken	Establish CCPs	Monitor
Purchase - mince - milk - eggs - butter - cheese	1 Bacterial Contamination - salmonella	Purchase from a reliable vendor	See flow chart	See flow chart
Delivery - mince - milk - eggs - butter - cheese	* Damaged packaging (boxes/containers) * Cracked eggs * Use by dates	* Repair damage / ask for new delivery or replace items * refrigerate to 2-4°C	See flow chart	See flow chart
Storage - mince - eggs - milk - butter - cheese - flour - Tomato Paste - Vegetables	* Correct room temp store mince, eggs, veges, milk, butter, cheese, Tomato paste in fridge - 2-4°C * Store flour in pantry make sure out of sun in a cool pantry.	* Check temperature gage in refrigerator to make sure its 2-4°C * Make sure pantry is cool and that no direct light is shining onto food items.	See flow chart	See flow chart

Preparation - cooking - Pasta - Meat Filling - chilling - Béchamel sauce - chilling - topping	* 2 boards to prevent cross contamination between mince and vegetables. * make sure table is sanitized * Make sure equipment is clean	* use two benches boards to prevent cross contamination * Sanitize the bench make sure area is clean. * wash/clean equipment to prevent cross contamination.	See flow chart	See flow chart
Service - Beef Lasagne or Vegetarian Lasagne	* Dirty Plate	* Clean plate thoroughly and with dish washing liquid. * plate + knives & forks.	See flow chart	See flow chart



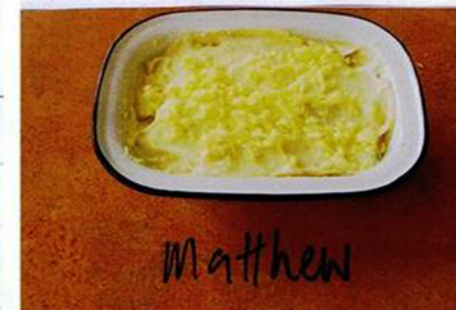
①. pasta was thin and smooth light colour and very stretchy. this pasta was taken down to number two on the pasta machine.

②. mince had minimal to no fat left. Rich tomato tasted a little salty



③. the béchamel sauce was even and smooth

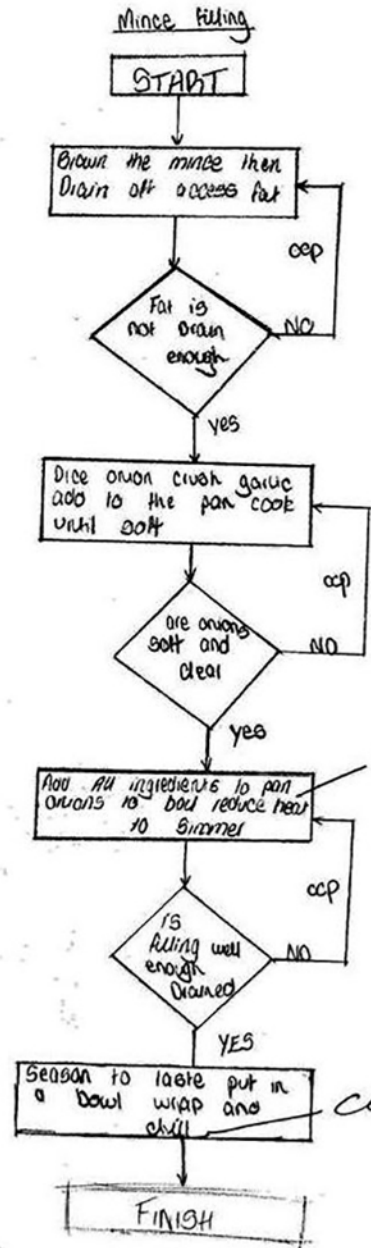
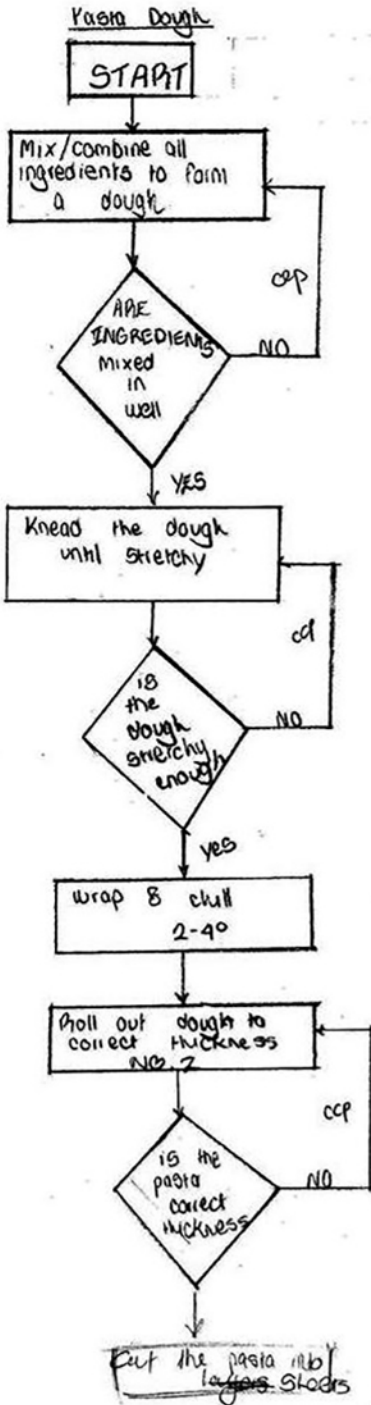
④. the pasta was a bit crunchy as wasn't layered properly



⑤. lightly spread the cheese wasn't spread properly. Not enough cheese was applied.

⑥. evenly layered with a shiny golden brown coating.

3



ccp. cook until 71°C.

ccp 2-4°C.

