



K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION

HACCP ACTIVITY

Survey these 4 areas and write your observations that what can be the critical control points where hazards can happen in the kitchen while food preparation.

Student Name:- Ragini

Signature: Ragini

Refrigeration

Critical control points

- 1) Things are kept in fridge any order
- 2) Exposed food

Measures

- 1) Separate rack for assemble thing
- 2) To cover all the foods

Stores

Critical control points

- 1) Onions are contaminated
- 2) Containers are with dust and food

Measures

- 1) Onions should be clean daily
- 2) Containers should be clean regularly.

Equipment

Critical control points

- 1) Equipment are not clean.
- 2) Equipment separated cooking utensils and baking utensils

Measures

- 1) Equipments ~~are~~ should be clean regularly
- 2) Equipment should be separate

Preparation Tables

Critical control points

- 1) Gas and burner
- 2) Table Drawers ~~are~~

Measures

- 1) Gas and burner should be weekly wash.
- 2) To be clean on daily basis



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Survey these 4 areas and write your observations that what can be the critical control points where hazards can happen in the kitchen while food preparation.

Student Name:- Yash Chouhan

Signature:- [Signature]

Refrigeration

Critical control points

- Not throwing expired item
- food exposed
- Regularly FIFO LIFO LIFO
- cross contamination

Measures

- regular check item
- covering food with wrap.
- separate food with their life span.

Stores

Critical control points

- Not organizing food items.
- Storing items without caps or lids.
- container

Measures

- separate shelves storing items
- when any ingredient kept in containers should be it will neat and clean

Equipment

Critical control points

- chopping board kept together.
- equipment are not clean

Separately

should be clean regularly

Preparation Tables

Critical control points

Gas and burner

Measures

Gas and burner check regularly



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Survey these 4 areas and write your observations that what can be the critical control points where hazards can happen in the kitchen while food preparation.

Student Name:- Chyeshita

Signature:- Chyeshita
Jeema

Refrigeration

Critical control points (Exposure).

Covering the food
Exposed items

Measures

regularly expiring check

Stores

Critical control points

open bottle
found in store.
dust and food seen
on oil bottle

Measures

- Such bottle should be covered item should be transfer to new bottle.
- Bottle should be clean regularly

Equipment

Critical control points

equipment not
clean
Dirty equipment found
in equipment rack.

Measures

to cleaned and wiped
and keep in equipment
plate
to cleaned & wiped &
keep in equipment
Rack.

Preparation Tables

Critical control points

Gas are not clean
No cleanness on
the table after
the work

Measures

- Gas are clean regularly.
- All the items are
the place is respectly.



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Survey these 4 areas and write your observations that what can be the critical control points where hazards can happen in the kitchen while food preparation.

Student Name:- Mahesh Kumar

Signature:- *Mahesh Kumar*

Refrigeration

Critical control points

Cross contamination
Food exposed

Measures

Separation of food
Covering food

Stores

Critical control points

Expiring food stored
Wrong labeling

Measures

Regular expiry checking
Labeling must be correct

Equipment

Critical control points

Not kept in place
Stores bundles
checking

Measures

Equipments should be
checked properly
Stores bundles must
be after clean

Preparation Tables

Critical control points

Stains or food mark
on preparation table

Insect on preparation table

Measures

Table must be clean
no food marks left

Tables must be
sanitized properly



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Survey these 4 areas and write your observations that what can be the critical control points where hazards can happen in the kitchen while food preparation.

Student Name:- Aryaman

Signature:- Aryaman

Refrigeration

Critical control points

- ① Cross Contamination
- ② food exposed

Measures

- ① Separation of foods into racks
- ② Covering of food with wrap.

Stores

Critical control points

- ① Expired food stored
- ② Moisture in stored ingredients
- ③ Labelling of Items
Equipment

Measures

- ① Expiry dates should be regularly checked.
- ② Should be well covered
- ③ Wrong OR No Labelling

Critical control points

- ① Not washed and dried
- ② Chopping board ~~should be~~
~~on separate~~

Measures

- ① Should be washed
- ② Chopping board should be kept ~~separately~~ separately

Preparation Tables

Critical control points

- ① ~~Used~~ Used utensil kept on tables
- ② Insect and Ants on the table

Measures

- ① Should be washed and stored
- ② Sweet and items spilled on table must be cleared



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Survey these 4 areas and write your observations that what can be the critical control points where hazards can happen in the kitchen while food preparation.

Student Name:- *Jiya Phantari*

Signature:- *Jiya Phantari*

Refrigeration

Critical control points

1. Keeping food items together
2. Placing hot food directly in the refrigerator.
3. Not throwing expired items and storing them with fresh items.

Stores

Critical control points

1. Not organising food items
2. Lack of required storage measures
3. Not checking the expiry dates on items before use.

Equipment

Critical control points

1. Not cleaning the equipments properly.
2. Not separating equipments for veg & non-veg food.
3. Use of old, rusted and broken equipments.
4. Storing items equipments without drying leading to rusting.

Preparation Tables

Critical control points

1. Not cleaning the tables after use
2. Keeping chemicals near food.
3. Not separating spaces for veg & non-veg food on the table.

Measures

1. Arranging food items properly
2. Letting food come to room temperature before placing it in refrigerator
3. Regular cleaning and inspection of expiry dates on food items.

Measures

1. Separate staffs for different items.
2. Proper storage measures
3. Keeping items according to their expiry dates.

Measures

1. Regular cleaning and maintenance of equipments.
2. Discarding broken equipments
3. Storing equipments properly.

Measures

1. Proper clearance of tables.
2. Keeping chemicals far from food.
3. Separating space for preparation of veg and non-veg food on the table.



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Survey these 4 areas and write your observations that what can be the critical control points where hazards can happen in the kitchen while food preparation.

Student Name:- ANMOL

Signature:-

Refrigeration

Critical control points

- keeping food items together
- Placing hot food directly in refrigerator
- not throwing expired item

Measures

- arranging food items properly
- letting food come to room temperature
- regular cleaning and inspection of expiry dates of items

Stores

Critical control points

- not organised properly
- lack of required storage resources
- not checking expiry dates

Measures

- separate space for different items
- proper storage means
- keeping items according to Expiry Product

Equipment

Critical control points

- not cleaning the equipment properly
- not separating equipment for veg and non veg
- use of old, rusty and broken equipment

Measures

- regular clean and maintenance of equipment
- discarding broken items
- storing equipment properly

Preparation Tables

Critical control points

- not cleaning the tables
- keeping chemical near food
- not separating space for veg and non veg

Measures

- proper clearance of table
- keeping chemicals far from food
- separating space for preparation of veg and non veg food on table



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Survey these 4 areas and write your observations that what can be the critical control points where hazards can happen in the kitchen while food preparation.

Student Name:- Vinay Boora

Signature:- Vinay

Refrigeration

Critical control points

- 1) Gross Contaminations
- 2) Exposed food

Measures

- 1) Separation of food
- 2) Should be covered with food wraps.

Stores

Critical control points

- 1) Expired food
- 2) Labelling of items

Measures

- 1) Regular checking of expiry foods should be done.
- 2) Wrong or not Labelling

Equipment

Critical control points

- 1) Not kept in places.
- 2) Not washed or dry
- 3) Chopping boards

Measures

- 1) Equipment should be ~~not~~ kept properly
- 2) Should be washed
- 3) Chopping board should be kept properly

Preparation Tables

Critical control points

- 1) Used utensil kept on tables
- 2) Insect and ants on the table

Measures

- 1) Should be washed and stored
- 2) Spill and items spilled on the table should be clean.



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Survey these 4 areas and write your observations that what can be the critical control points where hazards can happen in the kitchen while food preparation.

Student Name:- Prateek Lachan

Signature:- Prateek

Refrigeration

Critical control points

- ① Cross Contamination
- ② Exposed food

Measures

- ① Separation of food
- ② covering food

Stores

Critical control points

- ① Expiry food stored
- ② wrong labeling

Measures

- ① Regular expiry checking
- ② labeling must be correct

Equipment

Critical control points

- ① Not kept in places
- ② Stoves, burners ~~checking~~

Measures

- ① Equipments should be racked properly.
- ② Stoves, burners must be off & clean

Preparation Tables

Critical control points

- ① Stains or food marks on preparation table
- ② Insects on preparation table

Measures

- ① tables must be ~~be~~ clean no food marks left.
- ② tables must be sanitized properly.



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Survey these 4 areas and write your observations that what can be the critical control points where hazards can happen in the kitchen while food preparation.

Student Name:- Ayush

Signature:- Ayush

Refrigeration

Critical control points

1. Expose food
 2. Covering the food
- No Display of temp
Expired items is the storing

Stores

Critical control points

1. Labeling of items
2. Open bottle

Equipment

Critical control points

1. Equipment not clean
2. Not kept in places

Preparation Tables

Critical control points

- Insects and ~~and~~ ^{ants} on the table
Gross and burrnels should
be check

Measures

1. should be covered with food wraps.
2. should be keep seperated.
3. Temp dial should show the freeze temp.

Measures

- Regular checking of expiry
for food
- Such bottle should be transfer
to new bottle

Measures

- to be cleaned and wiped
and then keep in equi pres
- equipment should be kept
properly

Measures

- The suelt and item should be
well wiped
- Gross and burrnels also should
be check also basic.



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Survey these 4 areas and write your observations that what can be the critical control points where hazards can happen in the kitchen while food preparation.

Student Name:-

Signature:- Pooja

Refrigeration Pooja Tanwar

Critical control points

Measures

- ① food exposed
- ② cross contamination

- covering food with any plastic
- separate food with their life span

Stores

Critical control points

Measures

- ① Expired date food
- ② Containers - (moisture)

- date should be checked
- when any ingredient kept in containers should be it will neat & clean.

Equipment

Critical control points

Measures

- ③ chopping board kept together
- ④ broken items

- should be well separated.

- regularly checking the broken items.

Preparation Tables

Critical control points

Measures

- insect & Ants on the table
- gas and burners

- The sweet item should be well wiped
- Should be checked.



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Survey these 4 areas and write your observations that what can be the critical control points where hazards can happen in the kitchen while food preparation.

Student Name:- SIMRAN JENA

Signature:- *Simran*

Refrigeration

Critical control points

1. Exposed foods
2. Cross Contamination
3. No display of temp
Expires items is storing
Stores

Measures

1. Should be covered with food wraps.
2. Should be kept separated.
3. Temp dial should show the freeze temp.

Critical control points

1. Expired food
2. Labelling of Items
3. Exposed items

Measures

1. Regular checking of expiry foods should be done.
2. Wrong or not labelled.
3. Should be covered or sealed properly.

Equipment

Critical control points

1. Broken items found in equipment-tray
2. Equipment not cleaned
3. Gas Range is not clean

Measures

1. New equipments should be issued.
2. Should be cleaned & wiped and kept in equipment racks!
3. Should be washed and wiped properly.

Preparation Tables

Critical control points

1. Insects & ants on the table
2. prep table Drawer is not arranged well

Measures

1. The Sweet item should be well wiped.
2. Should be arranged well and properly cleaned.