SAFE METHOD:

SFBB FOR RESIDENTIAL CARE HOMES SAFE METHOD COMPLETION RECORD



To complete the pack you need to work through each section and complete all the safe methods that are relevant to your business. **Most residential care homes** will need to fill in all the methods. But if, for example, a home does not hot hold food then the 'Hot holding' method will not be relevant.

It does not matter in what order you work through the safe methods. As you complete each one, fill in this record. When you have completed all the safe methods that are relevant to your business, this sheet will show that you have worked through the pack.

SAFE METHOD	DATE	SIGNATURE	TICK HERE IF SAFE METHOD NOT RELEVANT
Cross-contamination			
Personal hygiene			
Cloths			
Separating foods			
Food allergies			
Physical and chemical contamination			
Pest control			
Maintenance			
Extra care: protecting food			
Cleaning			
Handwashing			
Cleaning effectively			
Clear and clean as you go			
Your cleaning schedule			
Mini-kitchens			

SAFE METHOD:

SFBB FOR RESIDENTIAL CARE HOMES SAFE METHOD COMPLETION RECORD

Continued

SAFE METHOD	DATE	SIGNATURE	TICK HERE IF SAFE METHOD NOT RELEVANT
Chilling			
Chilled storage and displaying chilled foods			
Chilling down hot food			
Defrosting			
Freezing			
Cooking			
Cooking safely			
Foods that need extra care			
Reheating			
Checking your menu			
Hot holding			
Ready-to-eat foods			
Acrylamide			
Management			
Opening and closing checks			
Extra checks			
Prove it			
Managing food allergen information			
Training and supervision			
Customers			
Suppliers and contractors			
Stock control			
Product withdrawal and recall			
Gift food			