

STOCK CONTROL HOUSE RULES

Enter a statement of your **Stock Control House Rules** in the table below :

	Describe <ul style="list-style-type: none"> • Control Measures and Critical Limits • Monitoring including frequency
Delivery of Food Including: <ul style="list-style-type: none"> • 'Use by' Dates • 'Best before' Dates • Physical Condition 	
Storage Including: <ul style="list-style-type: none"> • 'Use by' Dates • 'Best before' Dates • Protection of Food 	
Stock rotation Including: <ul style="list-style-type: none"> • Decanted Food • First-in-first-out • Damaged Stock 	
Labelling of bought-in High Risk Foods which have been removed from their original packaging	
Labelling of High Risk Foods prepared on the premises	
Protection of Food Including: <ul style="list-style-type: none"> • Defrosting • Hot Holding • Service/Delivery 	
Monitoring/checking and any other appropriate records used by your business	<ul style="list-style-type: none"> • Weekly Record

Signed

Position in the business

Date

The Stock Control House Rules are an essential component of your HACCP based system and must be kept up to date at all times.

Cook**Safe** Food Safety Assurance System