



## **ALLERGEN WARNING**



We care about your safety  
Our food may contain or come into contact  
with the following allergens

**Gluten • Dairy • Nuts • Eggs**  
**Soya • Mustard • Sesame**

All dishes are prepared in a shared  
kitchen environment.

Despite our best efforts,  
cross-contamination may occur.

If you have a severe allergy,  
please inform our staff  
before ordering.

*Thank you for your understanding!*

**Dil Se**



## CROSS CONTAMINATION AND CLEANING ASSESSMENT



The purpose of this Contamination Control and Cleaning Assessment Form is to fully consider the potential risk of food contamination. Following this assessment, a specific cleaning strategy will be implemented if required.

### Hazard Identification

Hazard	Risk	People at Risk
Cross-contamination between raw and cooked foods	Food poisoning	Customers
Improper hand hygiene	Spread of bacteria/viruses	Staff & customers
Inadequate temperature control	Bacterial growth	Customers
Unclean surfaces/equipment	Contamination	Staff & customers
Allergens not properly managed	Allergic reactions	Customers

Thank you - **Dil Se**





# CROSS CONTAMINATION AND CLEANING ASSESSMENT

## Risk Evaluation

Hazard	Likelihood	Severity	Risk Rating
Cross-contamination	Low	High	High
Poor hand hygiene	Low	Medium	Medium
Temperature abuse	Medium	High	High
Dirty equipment	Low	Medium	Medium
Allergen mismanagement	Low	High	High

Thank you - **Dil Se**



## CROSS CONTAMINATION AND CLEANING ASSESSMENT

### Control Measures

Hazard	Control Measures
Cross-contamination	<ul style="list-style-type: none"><li>• Use separate chopping boards &amp; utensils for raw/cooked foods</li><li>• Store raw meat below ready-to-eat items</li><li>• Train staff on food safety</li></ul>
Hand hygiene	<ul style="list-style-type: none"><li>• Provide handwashing station with soap &amp; paper towels</li><li>• Enforce handwashing before/after handling food</li></ul>
Temperature control	<ul style="list-style-type: none"><li>• Use calibrated thermometers</li><li>• Keep hot food above 63°C and cold food below 5°C</li><li>• Monitor fridge/freezer temperatures daily</li></ul>
Equipment cleanliness	<ul style="list-style-type: none"><li>• Clean and sanitize surfaces regularly</li><li>• Use food-safe disinfectants</li><li>• Maintain cleaning schedule</li></ul>
Allergen control	<ul style="list-style-type: none"><li>• Label all menu items with allergen info</li><li>• Avoid cross-contact during prep</li><li>• Train staff on allergen awareness</li></ul>

Thank you - **Dil Se**





# CROSS CONTAMINATION AND CLEANING ASSESSMENT



## Monitoring & Review

- Daily temperature logs
- Cleaning checklists
- Staff hygiene Checks
- Allergen management review
- Incident reporting and corrective actions

*Thank you - Dil Se*