



**QA - HEALTH & SAFETY
HACCP - Food Sampling Schedule**

CODE: 11.02.019

EDITION: 1

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Month	01	02	03	04	05	06	07	08	09	10	11	12	
Item by type													
RAW PRDT													
Meat			1			1		1		1		1	
Poultry				1			1		1		1		
Fish			1		1	1		1	1			1	
Produce													
Ready to Eat			2	1	2	1	2	1	2	1	1	2	
Frozen				1	1		1			1	1		
General													
Water	Water is tested once every month for microbiological residues (see with resident engineer)												
Pastry PRDCT				1		1		1		1	1		
Hand swabs			1	1	1	1	1	1	1	1	1	1	
Surface Swabs			1	1	1	1	1	1	1	1	1	1	
TOTAL OF TESTS/Month			6	6	6	6	6	6	6	6	6	6	

Prepared By:
Signature:
Date:

Verified By:
Signature:
Date:

N.B: this schedule should be sent to the Laboratory – One approved by municipality- so he can stamp his signature of approval, resend it to the hotel.

The laboratory should come anytime in the month that he finds appropriate without prior notice and take the samples in sterilized containers, transported on Ice, tested.

When the results get back to the Executive chef they should be logged on the sampling record sheet. By law they should be archived for 6 months

Next to this system another random free sampling for high risk food should be done by the chef especially on mass production items, and stored in the freezer in the sterilized containers for 3 days after the item is out of stock (chicken tikka massala, stocks, tomato sauce....)