



## FOOD SAFETY RISK ASSESSMENT

FOR

### Events Factor

Doughnuts, Frozen Yoghurt, Ice Cream, Juices / Smoothies, Pimms, Sweets / Confectionery / Fudge, Waffles (American) Candy Floss / Popcorn / Toffee Apples, Cupcakes

Created On	27/06/2014
Next Review Date	26/06/2015

This Hazard Analysis is based on HACCP principles in order to comply with the Food Hygiene (England) Regulations 2006 and similar regulations in Wales and Scotland.

All hazards have been defined as either Control Points (CP's) or Critical Control Points (CCP's).

The hazards shown as CCP's require particular attention and monitoring as they represent the biggest risk to public health & safety. The Analysis has two parts:

- The process flow diagram
- An analysis for each of the hazard highlighted by the process flow diagram from the point of purchase through to handing to a customer