

Information about the most important CCP's with the Hold-o-mat

(CCP) Critical Control Point	Danger	Measures	Parameter	Adjustment	Remarks
Operation	<ul style="list-style-type: none"> product has a qualitative flaw appliance is damaged 	<ul style="list-style-type: none"> Read and understand instruction manual 	<ul style="list-style-type: none"> Application works well No insecurities Good manufacturing realization, in other words food legislations are being observed 	<ul style="list-style-type: none"> If not available where you are, order an instruction manual at the Hugentobler Corporation 	<ul style="list-style-type: none"> Hot-Line for instructions or post-instructions: +41 (0)848 400 900
Cleaning	<ul style="list-style-type: none"> Transmission of bad flavor on meat 	<ul style="list-style-type: none"> cleaning with a moist rag after each use Wash with lots of water once a day 	<ul style="list-style-type: none"> A clean appliance that smells good No food leftovers in the appliance 	<ul style="list-style-type: none"> Training of employees cleaning plan Allow for detailed instruction by supplier 	<ul style="list-style-type: none"> Additional liquid disinfection is recommended
Cleaning	<ul style="list-style-type: none"> Bacteria remains in the room and can contaminate food 	<ul style="list-style-type: none"> Regular cleaning Sterilize at 120 °C 	<ul style="list-style-type: none"> Clean appliance, no covered dirty corners After each thorough cleaning, clean at least once week 	<ul style="list-style-type: none"> Fulfill the requirements of the measures 	<ul style="list-style-type: none"> Leave door open overnight
Temperature ist too low	<ul style="list-style-type: none"> Keeping food warm in dangerous temperature range below 65 °C 	<ul style="list-style-type: none"> Stick to maximal warm-keeping times Follow the manufacturer's instructions 	<ul style="list-style-type: none"> Optimal cooking point of product Observe recipes an core temperatures 	<ul style="list-style-type: none"> Follow instruction manual Follow food legislations Increase temperature (in relation to core temperature) 	<ul style="list-style-type: none"> Room temperature should never be set below 65 °C
Wrong timing	<ul style="list-style-type: none"> Food overcooked Temperature is below the legal limit 	<ul style="list-style-type: none"> In cases of doubt, work 2–3 °C above the desired temperature 	<ul style="list-style-type: none"> Satisfied guests No visible changes 	<ul style="list-style-type: none"> Training of employees Instruction of supplier 	<ul style="list-style-type: none"> Observation of optimal temperature equals constant quality
Warm-keeping times	<ul style="list-style-type: none"> Warm-keeping times are too long Ripeness level of meat undergoes changes 	<ul style="list-style-type: none"> Observe the recommendations of the instruction manual or the food legislations 	<ul style="list-style-type: none"> Fresh-looking product 	<ul style="list-style-type: none"> According to the law, max. 3 hours above 65 °C 	<ul style="list-style-type: none"> What does not sell in three hours was wrongly produced and cannot be used anymore
Right use of Hold-o-mat	Remains in the critical temperature range for too long through: <ul style="list-style-type: none"> warming-up of food wrong cooking 	<ul style="list-style-type: none"> Discuss experiments with suppliers Set exact time and temperature 	<ul style="list-style-type: none"> Preheat product to 65 °C (exception: meat with a core temperature lower than 65 °C) 	<ul style="list-style-type: none"> Study instruction manual Talk with kitchen management 	<ul style="list-style-type: none"> Put each appliance only to its suggested use

Please contact us if you need our assistance for company-specific solutions, Tel. +41 (0)848 400 900.