

Storing Food

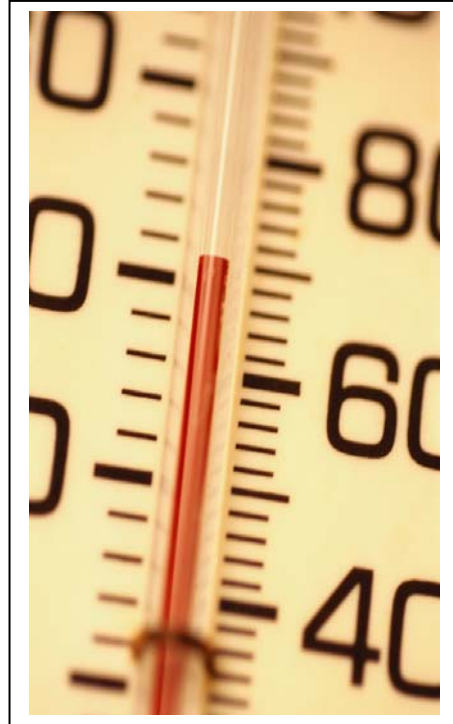
What to Do -

Regularly monitor the food temperature with a probe thermometer.

Never use hot storage units to re-heat food eg: baine marie and pie warmers are used to keep already hot food hot, not to heat the food.

Make sure your cold storage units are regularly serviced and not over stocked to ensure adequate air circulation around food

Don't place very hot foods directly into cold storage units for chilling. Cool first



Storing Food

Hot and cold food storage is an important aspect of any business. Make sure the:

- cold storage equipment is holding food at 5°C or below,
- hot storage equipment is holding the food at 60°C or above, and
- frozen food is being kept frozen (usually -18°C).

Processing Food

When processing potentially hazardous foods, minimise the time this food is at temperatures which permits the growth of bacteria. Don't leave food for processing out on benches. Streamline processing to reduce the time food is at dangerous temperatures such as room temperature.

Cooling -

When cooling cooked potentially hazardous foods, bring the temperature down from:

60°C – 21°C within 2 hours; and
21°C – 5°C within a further 4 hours.

Reheating -

Reheat previously cooked and cooled potentially hazardous foods as rapidly as possible to a temperature of 60°C or above

What to do:

- Develop a system for the cooling of cooked foods that ensures the specified temperatures are reached within the specified time periods
- Use shallow trays/ containers to increase the surface area and release more heat, or decant into smaller containers to assist cooling quicker
- Use a thermometer to check the temperature of the food
- Keep foods in hot or cold storage until it is necessary to use/process them. Put them back in hot or cold holding unit as soon as possible.