



Temperature Control

All potentially hazardous food must be maintained at safe temperatures outside the temperature danger zone. A bacterium grows best between 5°C and 60°C, this temperature range is known as the 'Temperature Danger Zone'.

Potentially hazardous foods are foods that may contain food poisoning bacteria and are capable of supporting growth of these bacteria or formation of toxins to levels that are unsafe for consumers.

Examples of potentially hazardous foods include:

- Raw and cooked meat or food containing meat;
- Dairy products, for example, milk, custard and dairy based desserts
- Seafood (excluding live seafood)
- Processed fruit and vegetables
- Cooked rice and pasta
- Food containing eggs, beans, nuts or other protein rich foods
- Foods that contain these foods, such as sandwiches and rolls.

Safe temperatures for potentially hazardous foods are 5°C or colder, or 60°C or hotter. Therefore it is essential that:

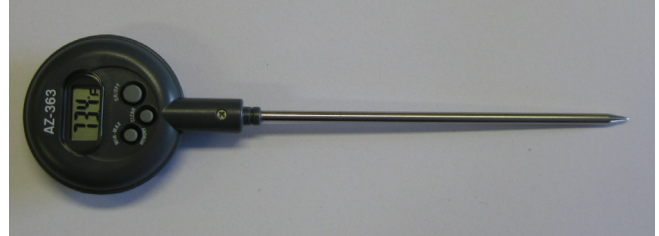
- Hot foods must be kept at or above 60°C
- Cold Foods must be kept at or below 5°C
- Frozen foods must be kept at or below -15°C.

Thermometers

The Food Standards Code requires food businesses to have a thermometer which are accurate to +/-1°C.

A probe thermometer is essential in ensuring that food is kept within the safe temperature ranges. A digital probe thermometer should be used where ever possible.

Food temperatures need to be checked regularly with a probe thermometer. Food display units should be temperature checked at a minimum of twice a day.



It is important not to rely on the built in thermometers on fridge's and freezers as they do not indicate the temperature of the food only the temperature of the air.

Please see the example monitoring sheets on the reverse side of this fact sheet.

Maintaining Temperature Control

Potentially hazardous food must be maintained under temperature control during delivery, storage, thawing, preparation, cooking, display, cooling, reheating and transportation.

Delivery

Always check that the temperature of potentially hazardous food is at the correct temperature when delivered, using a digital probe thermometer and document this procedure.

Storage

Ensure fridges and cool rooms are regularly serviced and maintain a temperature of 5°C or colder.

Thawing

Never thaw potentially hazardous food at room temperature. Food must be thawed in the fridge or cool room at 5°C. If time is limited, thaw food in a microwave or under cold running water. Always completely thaw foods prior to cooking.

Preparation

Plan your food preparation to ensure that potentially hazardous food is only kept outside of temperature control for minimal periods of time.

Cooking

Thoroughly cook all potentially hazardous food.

Display

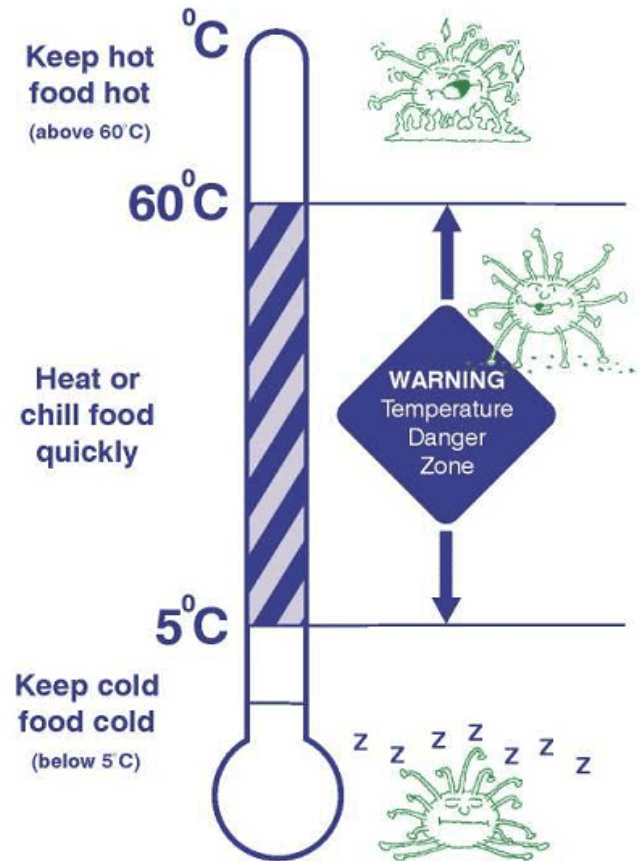
Cold potentially hazardous food on display must be at or below 5°C and hot potentially hazardous food at or above 60°C.

Cooling

Potentially hazardous food must be cooled rapidly to 5°C within four hours. Cool food slightly for no more than 20 minutes before placing under refrigeration. Before cooling, place food into small shallow containers to aid the cooling process.

Reheating

Reheat food quickly and in small quantities to at least 70°C.



Example Temperature Monitoring Sheet - Food

Date	11.00am			3.00pm			7.00pm		
	Temp	Name	Corrective Action	Temp	Name	Corrective Action	Temp	Name	Corrective Action
Cold									
Seafood									
Ham									
Hot									
Chicken									
Curry									

Example Temperature Monitoring Sheet - Equipment

Equipment	Temperature (3 pm)	Temperature (7pm)	Corrective Action
Coolroom			
Kitchen Freezer			
Kitchen Fridge			
Front Fridge (Bench)			
Front Chest Freezer			