

Step 23: Chilled on display

Hazard

- Contamination with pathogens.
- Multiplications of pathogens.
- May contain allergens

Controls

- Place into clean containers, use lids and covers to protect from contamination.
- Minimise handling of food.
- Don't let serving equipment fall into food.
- Use a calibrated, disinfected probe thermometer not used for raw food.
- Keep chilled foods at the correct temperature (target 5°C, maximum 8°C).
- Minimum quantities on display.
- Ensure separate serving spoons are used to prevent allergenic contamination between foods
- Ensure mandatory food allergen information is available via the EPSYS system.
- Ensure all pre-packed and pre-packed for direct sale products are accurately labelled with ingredients and food allergens.
- Conduct a pre service counter briefing.

Checks & Records

- Check time and temperatures daily using a calibrated, disinfected probe thermometer.
- Record temperatures for each operating period.
- Cleaning schedule is used.
- Observation of display area and problems which are noted should be acted on.

Corrective action

- Report to Head Chef.
- Discard contaminated food.
- Re-clean dirty containers.
- Report to Head Chef.
- Discard food above 8°C for more 2 hours.
- Adjust temperature
- Contact maintenance. Repair, replace equipment.
- Review systems and training.
- Stop the practice of topping up containers of food.

Critical limits

Foods are only allowed above 8°C for maximum of 2 hours



Step 23: Chilled food on display

Summary

The service of chilled food is an important stage in ensuring the safety of food.

It needs to be ensure that chilled food is under correct temperature control when appropriate.

What could happen?

Chilled food which is left out of temperature control for long periods of time will become unsafe to eat.

It is essential that all team members are aware of this, and that they are aware of the simple controls which should be put in place to ensure safety.

Procedure

- Food must be maintained at temperatures below 5°C prior to service.
- Where feasible, food on display should be placed into pre chilled units and kept at or below 5°C.
- Where low risk food is displayed at ambient temperature, food may displayed for up to four hours where the temperature of the food on display is above 8°C but below 20°C after this time it must be discarded. If the food on display rises above 20°C, it must be discarded within 30 minutes.
- Display as small a quantity as feasible and supervise replenishment. Always provide a new supply in a new container; never top up high-risk foods.
- All buffets must be delivered with relevant allergen info and guidance to customers with regards to eating the food within a suitable time period.
- Ensure that all food served to customers is within its “use-by” or “best-before” date.
- Separate serving utensils must be used for each food, these must be clean and changed if dirty or accidentally used for different products
- Ensure mandatory food allergen information is available via the EPSYs system.
- Ensure all pre-packed and pre-packed for direct sale products are accurately labelled with ingredients and food allergens.
- Conduct a pre-service counter briefing.
- Where allergen free or special diet foods have been requested, these should be suitably covered, labelled and displayed separately to other foods to avoid contamination.
- Allergenic foods should not be used as casual garnishes under any circumstances.