Why it is important to maintain good reheating processes

- Microbes can survive in food that is not thoroughly reheated to the center.
- Food in the temperature danger zone (5°C to 60°C) will encourage harmful microbes to grow rapidly.
- Poor arrangement of food can lead to contamination when customers reach across the displays.
- Self-service displays present a high risk because many people have access to the food.

Key temperatures

Chilled food	Keep at 5°C or below.
Reheating	Reheat thoroughly to at least 75°C.
Hot holding	Keep at 60°C or above.
Danger zone	**5°C to 60°C.**

Keep chilled food cold!

Keep chilled food at 5°C or below. If you cannot demonstrate that it has not been held above 5°C for longer than four hours, throw it away.

ABOUT THIS GUIDE

This brochure is intended to provide general information only. It is not intended as a legal document and may not be applicable to all circumstances. For specific details, please contact Rangitīkei District Council.

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Making this place home.

Reheating prepared Food & Display and Self-service

A guide to safe reheating, display and self-service food handling.



RANGITĪKEI DISTRICT COUNCIL

Reheating prepared food

SERVE SAFE

- To reheat food quickly and thoroughly.
- To reduce the amount of time readily perishable food is held in the temperature danger zone (5°C to 60°C).

HOW IS THIS DONE?

- Reheat food well
- Use equipment that reheats food effectively**.**

The following methods are used to reheat food:

  - Microwave (note: observe standing times)
  - Oven
  - Pot/pan/wok etc.

- Where possible stir or mix food to make sure there are no cold spots and the food is evenly reheated.
- Check that food has been reheated properly using the same checks used when cooking.
- When reheating poultry, use a probe thermometer to check that it reaches an internal temperature of at least 75°C.
- Serve reheated food quickly or maintain it at 60°C or hotter

Bain-maries and warming cabinets must not be used to reheat food because they cannot reheat food quickly enough.

Use of plastics in microwave ovens

- Avoid direct contact with plastic film with food when using it to reheat food. Clean white absorbent kitchen paper may be a preferable alternative to prevent splattering.
- Only use plastic containers designed for use in the microwave. Other containers may seem suitable but may not have been tested for use at high temperatures (for example, ice cream containers).
- As chemical migration is more likely to occur into hot fatty foods, glass containers are a suitable choice for heating these products.

Keep hot holding food hot!

Keep hot food at 60°C or above. If you cannot demonstrate that it has not been held above 60°C, throw it away.



Display and Self-service

SERVE SAFE

- To display and serve food in a manner that minimises the risk of contamination and the growth of harmful microbes.
- To reduce the amount of time prepared readily perishable food is held in the temperature danger zone (5°C to 60°C).

HOW IS THIS DONE?

Hot food

- When reheating food, follow the instructions in the Reheating Prepared Food procedure.
- Hot food must be properly reheated to at least 75°C and kept at 60°C or above.

Chilled food

- Readily perishable foods that are not being hot-held must be held at 5°C or below, unless it can be demonstrated that they have not been held above 5°C for longer than four hours.

Protect food from contamination

- Use clean serving utensils for each food item or dish and keep handles out of the food.
- Protect food with sneezing guards, covers over foods or other suitable methods.
- Replace serving utensils whenever they have been misused or could otherwise have become contaminated.
- Self-service displays should be appropriately supervised.
- •Staff must not work if they are suffering from illnesses that can be transmitted through food.

Good Display and Serving procedures

- Food is put out for display/service as soon as possible after preparation.
- Clean serving utensils are provided for each food item or dish, and handles do not touch the food.
- Food is protected from contamination using sneeze guards, covers over foods or other suitable methods.
- Make sure that food on display is not topped up with, or mixed with, fresh batches. When more food is needed, replace it with a completely new batch.
- Left-over self-service food is not reused (for example, it is not carried over to the next day).
- Readily perishable food is not held at a temperature between 5°C and 60°C for more than four hours.
- Serving spoons are replaced whenever they have been misused or could otherwise have become contaminated.
- Single-use items are thrown away after use (for example, paper plates, cups and plastic cutlery).
- Self-service displays are appropriately supervised.

Key things to look out for?

- If food does not reheat sufficiently, **increase** the temperature and/or reheating time.
- If hot food has been held below 60°C but higher than 21°C for more than two hours, **it must be thrown away**.
- If hot food has been held below 60°C for less than two hours, **reheat it thoroughly** to at least 75°C and serve hot at 60°C or above, or cool it to 5°C within four hours and keep it at this temperature until it is eaten.
- Throw away readily perishable food that has been held between 5°C and 60°C for **longer than four hours.**
- **Replace food and/or serving utensils** that could have become contaminated through poor food handling practices or misuse.
- Throw away any food that may have been **contaminated by customers or others.**
- Retrain staff as necessary.