

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 (4°C to 60°C).

HOW IS THIS DONE?

Reheat food well

Use equipment that reheats food effectively.

Bains-marie and warming cabinets must not be used to reheat food because they can't reheat food quickly enough.

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 a probe thermometer is used to check that it reaches an internal temperature of 82°C.
- Serve reheated food quickly or maintain it at 60°C or hotter.

Use of plastics in microwave ovens

- Avoid direct contact of plastic film with food when using it to reheat food. Clean white absorbent kitchen paper may be a preferable alternative to prevent splatter.

- Only use plastic containers designed for use in the microwave (other containers may seem okay, but may not have been tested for use at high temperatures (eg, ice cream containers, which are not designed to be exposed to high temperatures).
- As chemical migration is more likely to occur into hot fatty foods, glass containers are a suitable choice for heating these products.

WHY?

- Microbes can survive in food that is not thoroughly reheated to the centre.
- Food in the temperature danger zone (4°C to 60°C) will encourage harmful microbes to grow rapidly.

WHAT IF THERE IS A PROBLEM?

- If food does not reheat sufficiently increase temperature and/or reheating time
- Retrain staff as necessary.

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REHEATING PREPARED FOOD & DISPLAY AND SELF-SERVICE



Rangitikei

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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 (4°C to 60°C)

HOW IS THIS DONE?

Hot food

When reheating food the instructions in the Reheating prepared food procedure are followed.

The instructions in the Hot holding prepared food procedure are followed.

Chilled Food

Readily perishable foods that are not being hot-held must be held at 4°C or below (unless it can be demonstrated that they have not been held above 4°C for longer than four hours).

Display/Serving

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 by the use of:

- Sneeze guards
- Covers over foods
- Other

Make sure that food on display is not topped up with, or mixed with fresh batches

When food displays (eg, unwrapped food such as salads, hot foods etc) need more food they are replaced with completely new batches of food.

Left-over self-service food is not reused (eg, it is not carried over to the next day).

Readily perishable food is not held at a temperature between 4°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 (eg, paper, plates, cups, plastic cutlery etc)

Self-service displays are appropriately supervised.

WHY?

- Food in the temperature danger zone (4°C to 60°C) will encourage harmful microbes to grow rapidly
- Poor arrangement of food can lead to contamination when customers reach across displays.
- Self-service displays present a high risk because many people have access to the food.

WHAT IF THERE IS A PROBLEM?

- If hot food has been held at a temperature below 60°C but higher than 21°C for more than two hours it must be thrown away.
- If hot food has been held at a temperature below 60°C for less than two hours it can either be;

- Reheated to 60°C, or above, and served hot (above 60°C) or
- Cooled to 4°C within four hours and kept at this temperature until it's eaten.
- Throw away readily perishable food that has been held between 4°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.

