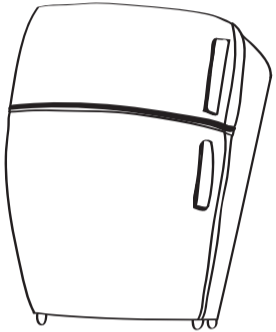




EAT SAFE ESSENTIALS

FOOD REQUIREMENTS

FOOD STORAGE



- Raw food is stored separately from ready-to-eat foods.
- All food is covered for storing.
- Cold food is stored at or below 5°C.
- Hot food is stored at or above 60°C.
- Frozen food is stored at or below -18°C.
- Food is rotated to ensure first-in-first-out principle.



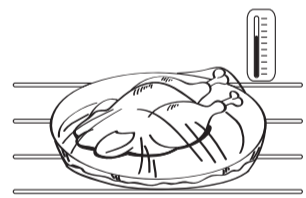
FOOD PROCESSING

- Raw foods are processed separately to ready-to-eat foods.
- Separate utensils are used during food processing (e.g. a knife used to cut up raw meat is not used on cooked meat).



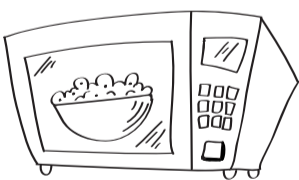
COOLING COOKED FOOD

- When cooling cooked potentially hazardous food, it is cooled:
 - from 60°C to 21°C within two hours
 - from 21°C to 5°C within a further four hours.



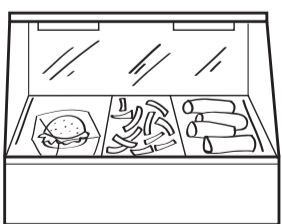
THAWING FOOD

- Food is thawed in either the fridge or microwave.



REHEATING PREVIOUSLY COOKED FOOD

- Food is rapidly heated to above 60°C, and is checked using a probe thermometer.



FOOD DISPLAY

Potentially hazardous foods on display is under the following temperature control:

- cold food at or below 5°C.
- hot food at or above 60°C.

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