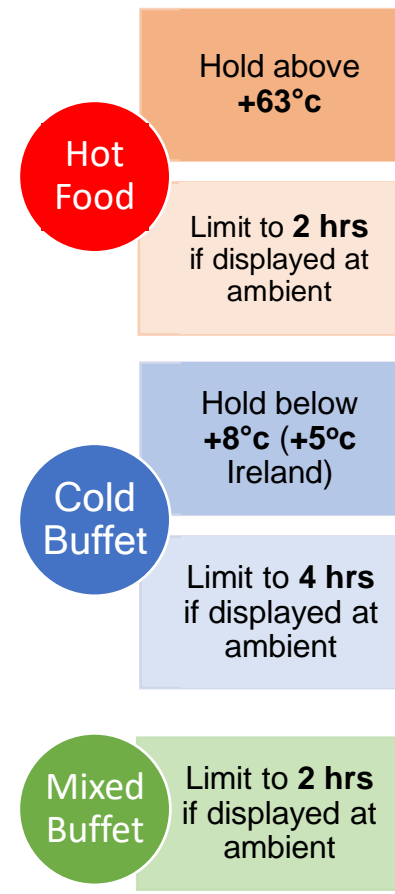


Food Safety Conversation No11: Food Service & Display

Key Learning	What You Need To Know	
<p>Displaying food in a safe environment free from potential sources of contamination will ensure we look after our customers and serve good quality, safe food.</p>	<p>Cold Food Display</p> <ul style="list-style-type: none"> <input type="checkbox"/> Ready to eat foods must be kept cold at +8°C (+5°C Ireland) or below. Fridges and chilled display cabinets should operate at 5°C or below. <input type="checkbox"/> Exception: The law allows cold food to be displayed out of chilled storage (above +8°C / +5°C Ireland) for a single period of up to 4 hours only. After this period it must be disposed of. <input type="checkbox"/> Ensure cold display units are operating to temperature before loading, and do not raise food above the 'load' line of the chilled food well as this will affect cold air circulation. <p>Deli Bars</p> <ul style="list-style-type: none"> <input type="checkbox"/> Ensure suitable precautions are taken to minimise the risk of allergen cross contamination on salad bars / deli counters by using separate service utensils and equipment for different food types. <input type="checkbox"/> Adopt good personal hygiene measures. Always wash your hands after handling money. <p>Hot Food Display and Hot Holding</p> <ul style="list-style-type: none"> <input type="checkbox"/> Food must be cooked and/or reheated thoroughly before hot holding begins. <input type="checkbox"/> Food in hot holding must be kept above +63°C. <input type="checkbox"/> Exception: The law permits hot food to be displayed out of temperature control for a single period only of up to 2 hours post cooking. After this period it must be disposed of. <input type="checkbox"/> Preheat hot holding equipment e.g. bain-marie/hot cabinet before you put any food in it. <p>Monitoring</p> <ul style="list-style-type: none"> <input type="checkbox"/> Monitor the temperature of one protein food item on each cold / hot display counter and record on the Food Service Temperature Record from. <input type="checkbox"/> Take temperature readings at the beginning of each service period and every 90 minutes thereafter. 	 <p>Hot Food</p> <ul style="list-style-type: none"> Hold above +63°C Limit to 2 hrs if displayed at ambient <p>Cold Buffet</p> <ul style="list-style-type: none"> Hold below +8°C (+5°C Ireland) Limit to 4 hrs if displayed at ambient <p>Mixed Buffet</p> <ul style="list-style-type: none"> Limit to 2 hrs if displayed at ambient
<p>HACCP Stages</p> <ul style="list-style-type: none"> • Hot Hold • Food Service & Display 	<p>Colleague Validation</p> <ol style="list-style-type: none"> 1. What temperature should hot food on display be held at? 2. How frequently should you monitor and record the temperature of hot and cold food on display? 3. What are the exemption times for holding hot and cold food out of temperature control? 4. How long should a mixed buffet (hot & cold foods) be left out for clients? 	<p>More Information</p> <p>More information can be found within the Good Hygiene Practice Guide No: 11 Food Service & Display and the HSE website</p>

