

COOLING & REHEATING

HAZARD ANALYSIS RECORD



HAZARDS

- Multiplication of food poisoning bacteria
- Cross-contamination
- Physical contamination
- Chemical contamination
- Allergen contamination



CONTROLS

- Blast chill within 30 mins of cooking and cool to +5°C
- Portions not to exceed 50mm thickness or 2.5kg in weight
- Transfer to fridge immediately
- If manually cooling, cover food and ensure area is free from cross-contamination hazards
- Label and use within 72 hours
- When re-heating, achieve core temperature of +75°C (England / Wales / N.I.)
- When re-heating, achieve core temperature of +82°C (Scotland)



CHECKS

- Continue blast chilling until core temperature of +5°C or below is achieved
- Allow to cool at room temperature for maximum of 90 mins before refrigeration
- Complete **Food Production Record** form
- Record reheat temperatures on **Foodservice Temperature Record**



GOOD HYGIENE PRACTICE

- Adopt good hand washing techniques
- Wear suitable uniform and PPE during food handling to keep you and the food safe
- Remove jewellery and keep hair covered
- No eating, drinking or smoking