

HOT HOLD

HAZARD ANALYSIS RECORD



HAZARDS

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



CONTROLS

- Hot hold food at +63°C or hotter
- Cover foods with suitable lids or cling film / foil during hot hold to avoid physical contamination
- Only hold food below 63°C for a maximum of 2 hours
- Clearly label allergen-free foods



CHECKS

- Record temperature of one meat, fish, dairy, pulses, pasta and/or rice dishes per hot cabinet every 90 minutes
- Record food temperatures on the Food Service 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
- Check the physical condition of hot hold equipment
- Do not overload hot cabinets