



# Steamplicity & Esteem

## Specific Food Safety Controls



### Good Hygiene Practice Guide 17

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## Legal Requirements

Food Safety Regulations require food business operators to store food products and ingredients in appropriate conditions, designed and maintained to prevent harmful deterioration and to protect food from contamination.

When deliveries are satisfactorily received they must then be stored in a hygienic manner that will prevent the risk of cross contamination.

## Food Safety Hazards

Micro organisms that cause illness and food spoilage can grow between 5°C and 63°C. Keeping all high risk foods out of this zone will reduce the risk of food poisoning.

**ALWAYS** ensure Steamplicity and Esteem meals are kept separate from raw items during delivery, receipt and storage.

## Food Deliveries – General Controls

Inspecting all delivered Steamplicity and Esteem products is an essential food safety step. The quality of food deliveries can be affected by physical defects or deterioration due to inadequate temperature control.

Follow the steps below to correctly receive and check delivery of products.

1. Ensure products are delivered by an authorised vendor. Delivery driver should report to stores person before opening the vehicle.
2. Nominated person to examine vehicle temperature and record on Food Delivery Record Sheet before authorising delivery. If available, obtain and retain a printout of the vehicle temperature confirming delivery within temperature requirements.
3. Check temperature controls:
  - **ALL Steamplicity products should be between 0°C and 5°C.**
  - If temperature above 5°C (allow 2°C tolerance for infra red or between pack) a destructive product test needs to be taken - refer to Cuisine Centre for guidance.
  - **You can accept meals up to 8°C if they can be chilled down quickly.**
  - If between 8°C -10°C delivery can be accepted if product can be used within **12 hours**. If not possible, delivery **MUST** be rejected.
  - Chiller unit must be able to chill below 5°C rapidly.
4. Place all Steamplicity and Esteem food deliveries immediately into chilled storage.
5. Carry out inspections, checking for the following:
  - a. Any damaged or split packaging.
  - b. That shelf life is within date.
  - c. Labels are clear and legible.
6. Complete Food Delivery Delivery Record Sheet.
7. Manager to check records and highlight any discrepancies and actions taken.

**Report all unsatisfactory deliveries to Cuisine Centre**

Remember to record all of the findings on the **Food Delivery Record**.





## Temperature Monitoring - Food Simulant

### Compass Guidance:

Measuring temperatures by probing a food simulant is considered to be the best method of temperature monitoring, as it is quick, avoids probing and damaging actual food items, and provides the most accurate indication of the overall refrigerator performance.

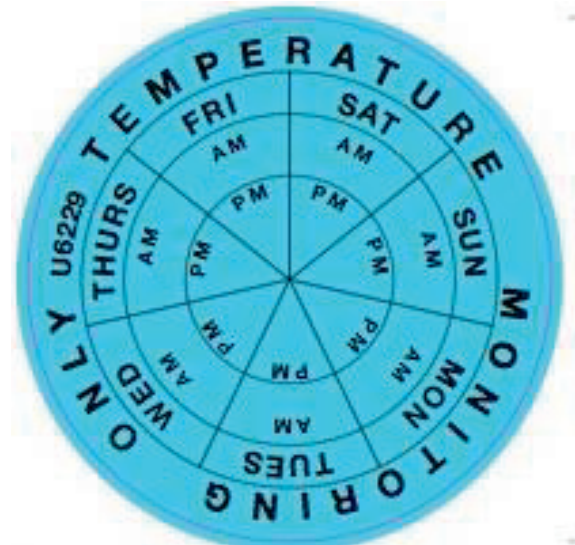
Please do not use a food simulant in a freezer as there is a high risk of accidentally piercing the hand when attempting to force the probe thermometer into it.

Manufactured food simulants may be purchased or you can use:

- Blocks of butter, margarine or lard
- Pots of jelly

Water is not recommended to be used as a food simulant.

Ensure all food simulants are clearly labelled - "Temperature Monitoring - Not for Consumption"



Check temperatures by piercing the food simulant or the jelly pot lid at the appropriate day and time, and record the findings on the **Refrigerator Temperature Record Sheet**.

Replace food simulant jelly containers every week. Blocks of butter, margarine, or lard may be replaced monthly.



## Temperature Monitoring of Refrigerators

### Compass Rules.

Monitor the temperature of each refrigerator minimum twice per day:

- First check within 15 minutes of the kitchen opening.
- Second check during the afternoon.
- Additional checks may be undertaken if operating a 24hr or 3 shift food service.

Place the sanitised probe into the food simulant. Allow the thermometer reading to stabilise. Food simulant temperatures usually stabilise within 30 seconds.

Refrigerator temperatures must be between 0°C to +5°C. Record the thermometer temperature reading on the Refrigerator Temperature Record sheet.

### Compass Guidance:

If the operating temperatures of the refrigerator is reading **above +5°C**, then the following steps must be taken:

1. Check the following and correct any which apply:
  - Is the thermometer operating correctly or might it have a low battery power?
  - Has the refrigerator door been opened frequently?
  - Has warm food been placed in the refrigerator?
  - Is the equipment undergoing a defrost cycle?
  - Can the thermostat (if present) be altered?
2. Re-check the temperature within an hour by probing a food item that has been in the refrigerator for more than twelve hours.
3. Monitor hourly throughout the day and place a service call within 24hrs to your equipment maintenance provider if necessary to check the operating performance of the unit.
4. Record your action on the Refrigerator Temperature Record sheet. Continue from steps 2 to 4, depending on the result of the check.

If the operating temperatures of the refrigerator is reading **above +8°C but below 10°C** then the following steps must be taken:

1. Immediately place a service call with your equipment maintenance provider to ensure you can repair or replace the refrigerator as soon as possible. Do not use for storage of food in the mean time.
2. Use meals within 12 hours or discard. Check packs for any visible deterioration such as blown containers.



## Steamplicity Refrigerator Temperature Records

### Compass Rules:

The Refrigerator Temperature Record sheet is completed in order to demonstrate that correct storage temperatures for chilled foods have been achieved.

Refrigerator temperatures must be accurately checked and recorded a minimum of twice per day.

For sites operating a night shift, an additional check of refrigerator temperatures must be made.

The following steps must be completed:

1. Record the month / year and unit at the top of the sheet.
2. Identify the equipment / area to be checked (number or name) as each refrigerator requires its own check.
3. Record the temperature of the food simulant in refrigerators on the record sheet.
4. Initial the entry.
5. Highlight on the record, any temperature outside the limits. Record the corrective actions in the comments.
6. A member of the management must check the record and sign off before filing.



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### STEAMPLICITY CHILLER TEMPERATURE MONITORING SHEET

Temperatures of the chillers holding Steamplicity meals should be taken at least twice daily (morning and afternoon) 7 days a week. If the temperature is outside the set limits return to the chiller within 30 minutes (chiller may be on defrost) and take the temperature again. The temperature can be taken by electronic reading, hand held probe in the chiller or simulant kept in the chiller. If the temperature is still outside the set limits, destructive testing with a meal will be required. If the temperature is above 5°C follow the HACCP plan.

Temperature of Chiller: 0°C to 5°C a rise to 8°C is acceptable for 30 minutes or less.

Month / Year:

Unit:

Area:

Date	Time	Temp	Sig	Time	Temp	Sig	Comments
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2							
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Checked By:

Date:

Chiller Temp Check Sheet  
Issue No. 1

Issue Date: 01.09.14

Issued By: Alison Preston



## Refrigerator Breakdown Procedure

### Compass Rules.

- Contact the client, the maintenance contractor or the refrigeration engineer to arrange repair.
- Record the details on the record sheet for Repair and Maintenance.
- Record the breakdown on the **Refrigerator Temperature Record sheet**.

### 1. Refrigerator Breakdown - Action

Discovered within 4 hours:

- Check the temperature of a representative sample of food items using a probe thermometer. Check food from all areas of the refrigerator (top, middle and bottom shelves). If the food temperature is:
  - +8°C or cooler: transfer the food to an alternative refrigerator.
  - More than +8°C but less than 10°C: Stock can be kept if able to use within **12 hours**. If not, stock **MUST** be disposed of.
  - More than 10°C: Dispose of food and do not use.

## Delivery of meals to satellites and ward levels

Chilled Transport:

- Steamplicity and Esteem plated meals to be removed from chilled storage as close to cook time as possible.  
Multi portion to be removed from chilled storage within 15 minutes of start of cooking.
- Pre chilled containers must be used to ensure Steamplicity and Esteem meals are transported below 5°C.
- Record the despatch and arrival temperatures on Food Transport Record Sheet.
- Any late meals / individual meals must be transported in pre chilled insulated bags.
- Any meals left at the distribution point must not be returned to main storage area unless it can be demonstrated that they were maintained at 5°C or below.



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### STEAMPLICITY PICK AND DESPATCH RECORD SHEET

This sheet is used for picking and despatch of meals to ward level, record the temperature of the meals once packed in the insulated box either by placing a probe between two packs, electronic readout or simulant.

Limits: Despatch <5°C

Arrival at ward < 10°C use for service for within 12 hours of temperature rise. Above 10°C do not use

Date	Ward / Area	Product	Time of Despatch	Temp on Despatch 0°C	Signature	Time of Arrival	Temp on Arrival 0°C	Signature	Comments

Hot service:

- Temperature control must be ensured at the time of cook.
- Food to be served immediately, and should reach the customer with a core temperature of 75°C.

# Steamplicity & Esteem

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HACCP Chart Reference

Receipt / Storage

## Food Safety Hazards

Cooking is a critical step to ensure that any bacteria that may be present in food are completely killed and the food is safe to eat. It is essential that cooking is carried out properly.

## Cooking – Steamplicity/Esteem

Ensure the following guidance is applied whenever undertaking cooking activities:

- Always follow manufacturers cooking recommendations where applicable.
- Check seal is intact to prevent any risk of contamination.
- Always use a calibrated probe thermometer to check the final cooking temperatures.
- Sanitise the probe before use on every meal.
- Record all cooking temperatures accurately on the **Food Production Temperature Record sheet**.
- The microwave programmes have been designed to cook the meals to the required core temperatures:
  - Steamplicity & Esteem Plated Meals >82°C
  - Steamplicity Multiportion Bulk Trays >75°C
- On completion of the cooking process allow the pressure and temperature to equalise across the pack. Allow 30 seconds for Steamplicity & Esteem Plated Meals and 1 minute for Multiportion Trays.
- Take the temperature of the meal by probing the largest part of the main protein item.
- If required temperature not achieved use button '0' on the microwave to boost:
  - 30 seconds for Steamplicity or Esteem Plated
  - 1 minute for bulk meals
- If after boost, product does not achieve temperature - discard meal and replace. Report to manager/supervisor to review meal/microwave to prevent a recurrence.
- Refer to Steamplicity Easy Steps Guides, or Esteem Build Guides for further guidance on plating and serving.

**CAUTION WHEN REMOVING FILM SEAL - PULL FILM WITH DISH FACING AWAY TO PREVENT SPILLS ONTO HAND AND/OR SCALD FROM ESCAPING STEAM.**

## Reference documents

- Steamplicity Introduction
- Steamplicity Hazard Analysis
- Steamplicity Refresher Conversation
- Steamplicity Easy Step Guides / Esteem Build Guides
- GHP guides:

1. Food Hygiene Training	9. Cooking
2. Personal Hygiene	12. Cleaning
3. Pest control	13. Allergens
4. Cross Contamination	14. Catering Premises & Equipment
5. Food Labeling & Shelf Life	17. Steamplicity & Esteem Specific
6. Food Receipt & Storage	