


Food Safety Conversation No11: Food Service & Display

FS.SC.011.03

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>Protect food on display by:</p> <ul style="list-style-type: none"> Ensuring suitable precautions are taken to minimise the risk of allergen cross-contact on salad bars, deli counters, buffets etc by providing separate service utensils and equipment for different food types. Labelling all displayed food so that it can be easily identified. Using sneeze guards or covers where possible to protect displayed food from contamination by customers. Washing any raw fruit, vegetables, herbs or other items added to the display for visual effect. Potted herbs must not be placed in display units. <p>Cold Food Display</p> <ul style="list-style-type: none"> Ready-to-eat foods must be kept at or below +8°C (+5°C in Rol). Ensure cold display units are operating to temperature before loading them. Do not display food above the load line of a chilled food well and allow space in-between food containers to allow cold air to circulate effectively. Do not use items such as wooden crates or boards, bricks, matting or wicker baskets to elevate food as this prevents the transfer of cold air to the food. Cold food may be displayed out of chilled storage (above +8°C / +5°C in Rol) for a single period of up to 4 hours only. After this period, it must be disposed of. <p>Deli Bars</p> <ul style="list-style-type: none"> Food must be cooked or reheated thoroughly before hot holding begins. Food in hot holding must be kept at or above +63°C. Hot food may be displayed out of temperature control for a single period only of up to 2 hours post cooking/reheating. Preheat hot holding equipment e.g. bain-maries/hot cabinets before you put any food in it. <p>Monitoring</p> <ul style="list-style-type: none"> Monitor the temperature of one protein food item on each cold / hot display counter and where relevant, one rice dish, and record it on the Food Service Temperature Record from. In Rol all protein foods should be monitored. In cold display units a simulant should be used to monitor temperatures. Take temperature readings at the beginning of each service period and every 90 minutes for hot food and every 3 ½ hours for cold food. Where food is stored outside of temperature control, a documented system must be in place to ensure the permitted time period is not exceeded. 	<div> <div>Hot Food</div> <div>Hold at or above +63°C</div> <div>Limit to 2hrs if displayed at ambient</div> </div> <div> <div>Cold Buffet</div> <div>Hold at or below +8°C (5°C in Ireland)</div> <div>Limit to 4hrs if displayed at ambient</div> </div> <div> <div>Mixed Buffet</div> <div>Limit to 2hrs if displayed at ambient</div> </div>
		
HACCP Stages	Colleague Validation	More Information
<ul style="list-style-type: none"> Hot Hold Food Service & Display 	<ol style="list-style-type: none"> What temperature should hot food on display be held at? How frequently should you monitor and record the temperature of hot and cold food on display? What are the exemption times for holding hot and cold food out of temperature control? How long should a mixed buffet (hot & cold foods) be left out for clients? 	<p>More information can be found in the Good Hygiene Practice Guide No: 11 Food Service & Display and the HSE website</p>