

Food Safety Conversation No17: Steamplicity / Esteem

Key Learning

What You Need To Know

To understand the specific requirements for the delivery, storage, cooking and service of Steamplicity plated meals, Steamplicity bulk meals, and Esteem meals

Steamplicity and Esteem are brand names for a unique product produced by Compass to produce fresh nutritious meals in healthcare, schools and business environments. The method of cooking allows for different products to be cooked together – such as fish and vegetables at the same time. Cooking takes between 3-5 minutes for plated meals 6-10 minutes for bulk meals.

- Delivery controls :**
- Check vehicle temperature via print out prior to offloading the products
 - Remove to chilled storage within 30 minutes of delivery
 - ALL Steamplicity products should be between 0°C and +5°C
 - If temperature above 5°C destructive product test needs to be taken – refer to cuisine centre for guidance
 - If between +8°C - +10°C delivery can be accepted if used within 12 hours if not delivery MUST be rejected.
 - Chill unit must be able to chill below 5°C rapidly and record on the Steamplicity/Esteem delivery record.

- Storage:**
- Must be controlled between 0°C- +5°C
 - Plated meals should not be stacked more than two high
 - Check stock rotation and shelf life

- Pick and Pack:**
- Must be controlled between 0°C- +5°C (can be picked up to +8°C but only for a limited time)
 - Place in pre chilled transport containers
 - Late or individual meals to be transported in insulated chilled bags
 - Record temperature on dispatch pick and pack record – on leaving chilled storage

- Satellite/ward Storage:**
- Must be stored between 0°C- 5°C and stored separate or above other food items
 - Remove from chilled storage as close to cooking time as possible Max. 15 minutes

- Cooking:**
- Check seal is intact and meal in date
 - Check number on bar coded label and cook on correct programme in microwave with valve facing up.
 - After cooking leave for 30 seconds for pressure to equalize.
 - Using cleaned probe check temperature of protein item. Temperature to achieve: Steamplicity plated 82°C / Esteem 82°C / Steamplicity Bulk 75°C
 - If temperature not achieved return to microwave and boost on 0 for 30 seconds(plated and Esteem / 1 min for bulk– if temperature still not achieved dispose of the meal. Report fault to manager.
 - Record each meal temperature on the Steamplicity/esteem cooking record.



STEAMPLICITY COMPASS GROUP UK & IRELAND
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 defect and take the temperature again. The temperature can be taken by electronic reading, hand held probe in the chiller or vial/clip kept in the chiller. If the temperature is still outside the set limits, destructive testing with a meat roll is 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		Comments
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Checked By: _____ Date: _____
Chiller Temp Check Sheet Issue No: 1 Issue Date: 01.09.14 Issued By: Alison Preston

HACCP Stages

Colleague Validation

More Information

Steamplicity / Esteem sites only

1. What temperature should Steamplicity/ Esteem products be delivered?
2. How would you transfer a late meal and where would you record the temperature.
3. Give the process you would follow to cook a Steamplicity/Esteem meal

More information can be found within the **Good Hygiene Practice Guide No: 17 Steamplicity** and the HSE website