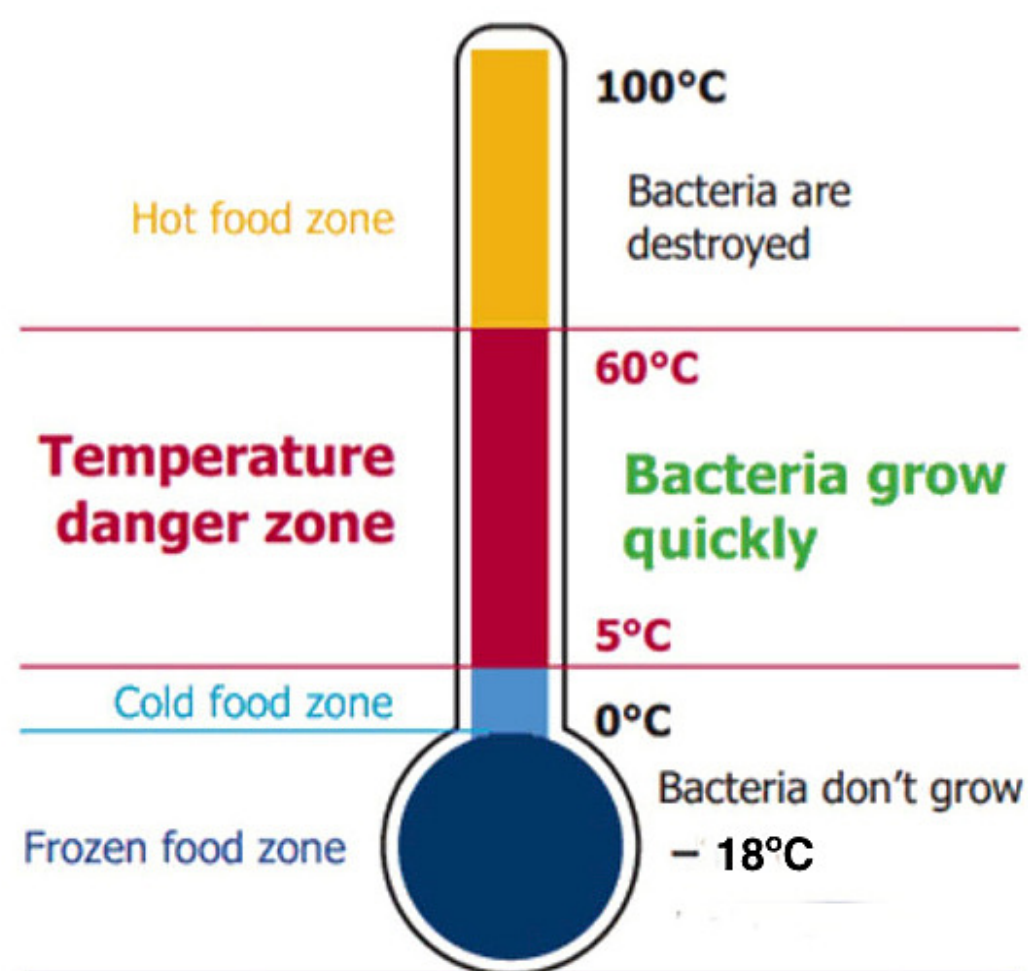




# FOOD SAFETY



## TEMPERATURE DANGER ZONE

Limit the time that high risk food is in the temperature danger zone and return to the fridge during delays.

Food kept in the temperature danger zone for 2 hours must be consumed immediately.

If food is kept within the temperature danger zone for a total time of 4 hours or more throw it out.

Use the correct color coded chopping board for the food item being prepared.

High risk food must cool from 60C to 21C in the first 2 hours, then to 5C or lower in the next 4 hours.

Large portions of food take longer to cool. Divide into batches before cooling.

## CLEAN

- Use clean, sanitized and dry cutting boards, equipment and utensils.
- Clean and rinse wiping cloths after each use, and change frequently.
- Wash raw, ready to eat foods prior to preparation and serving.
- Wash hands thoroughly and regularly.

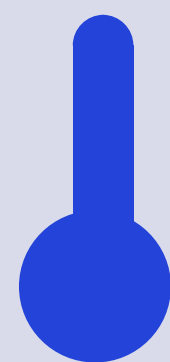


## SEPARATE

**Cross contamination occurs when harmful bacteria or allergens spread to food from other food, surfaces, hands or equipment. This can lead to food poisoning.**

- Keep raw food separate from cooked or ready to eat food.
- Use separate utensils and cutting boards when preparing raw and cooked or ready to eat foods.

## CHILL



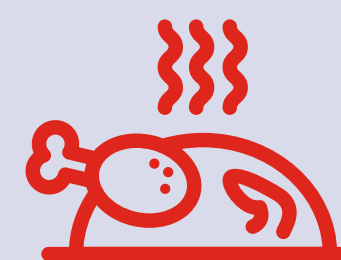
- Once food has cooled to 21C put it in the refrigerator or freezer.
- Cold food must be 5C or colder.
- -18C is the best temperature for storing frozen food.
- Check and log temperature of fridges and cold storage areas regularly.
- Frozen foods must be frozen hard.
- Thaw food in your fridge away from and below ready to eat or cooked food.



## COOK



- Use a thermometer to make sure foods are thoroughly cooked and the centre reaches 75C
- Hot food must be kept at 60C or above.
- When reheating, food must reach 75C.
- Check that only clear juices run from thoroughly cooked minced meat and poultry.



## NEED FOOD SAFETY TRAINING?

- Food Safety
- Food Safety Supervisor
- Food Safety Refresher

## CALL AVTES NOW

Experts to help with all your food safety needs.

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