

## HAZ2 – Temperature Monitoring

Vegetative bacteria are destroyed above a temperature of 60°C.

### **Cooking:**

Food will be thoroughly cooked to ensure bacteria are destroyed. Prior to moving hot food to the transport box, foods are probed and the information recorded on the temperature control chart.

Food to be subsequently used cold will be cooled and placed in a refrigerator prior to preparation of dishes.

**Control Point: Hot food on removal from the heat must have achieved a temperature of 75°C to ensure any drop during transport does not fall below 63°C.**

Management of failure: if the temperature has not reached 75°C the dish will be returned to the heat until the required temperature is reached.

### **Transportation of Hot Food:**

Hot food is transported in purpose designed boxes (see HAZ15)

On arrival at the venue, hot food is retained in the hot box while portable heaters are plugged into the mains and allowed to come up to temperature. Where no electrical supply is available, chafers and solid fuel heat source are used.

Soups added to hot dishes available from September 2010. These are subject to the same controls as other hot dishes and are transported in Gastronorm containers with sealable lids.

Gastronorm containers are removed from hot box, placed on heater (or in chafer) and the temperature probed and recorded.

**Control Point: Hot food on removal from the hot box must have retained a temperature of 63°C.**

Management of failure: if the temperature has fallen below 63°C (not recorded to date), gastronorm containers should be placed on heat, with covers in place and allowed to reach temperature and maintain temperature for 10 minutes before serving.

### **Cold Food:**

Cold food primarily consists of filled rolls and sandwiches, salads and sweets. Ingredients are retained in refrigerators or dry storage as appropriate prior to preparation.

Following preparation, the dishes are returned to a refrigerator until ready to transport to the venue.

**Transportation of Cold Food:**

Where total time from removal from refrigerator to final consumption is less than 4 hours, the use of a transportation box is not required (see HAZ16).

Where transport time might compromise an uncontrolled period in excess of 4 hours at the venue, use of the transport boxes is required. Essentially, only a venue in Carmarthen is suitable for uncontrolled transport.

Following a successful contract bid to Dwr Cymru Welsh Water, distances of up to 50 miles were included in the contract. Monitoring of time and temperature of transport recording sheets at Middleware Catering now in use for this contract. In addition, every venue served includes a delivery and feedback form. The delivery part of the form includes our