



## Step 11,20,21 - Cooking/Reheating/Flash BBQ

### Summary

Cooking food properly will help make sure that any harmful germs are killed. Eating food that isn't properly cooked could make customers ill.

In order to ensure that raw food is cooked fully, it is essential to ensure that the food achieves a core temperature of 75°C upon completion of cooking, therefore destroying harmful bacteria.

### Procedure

- All cooking to follow standardised recipes with mandatory allergen information
- Ensure frozen meat and poultry is completely thawed prior to cooking
- Use clean equipment
- All food must be cooked/reheated thoroughly (75°C)
- Food must only be reheated on a single occasion
- Follow microwave cooking instructions when cooking food
- Follow instructions on packaging with regards to time & temperature of food
- Outside surfaces of whole cuts of lamb & beef & tuna must be fully cooked, if to be served rare.
- All minced products must to be thoroughly cooked to a core temperature of at least 75°C
- Meat and poultry must be turned during cooking to help cook evenly
- All liquid food such as stews and curries should be brought to the boil and stirred regularly

### What could happen?

Without certain measures being taken, food could be served without being cooked properly before hand.

If this temperature is not reached, then food which is produced may not be cooked properly, and therefore may not be safe for customers to eat, leading to possible food poisoning.

# Step 11,20,21 - Cooking/Reheating & BBQ HACCP Summary

## Hazard

- Multiplications of pathogens.
- Contamination with pathogens and food allergens.
- Survival of pathogens.

## Critical limits

- **Ensure 75°C is achieved** for all foods **unless** a product may be served rare, for example as whole cuts of tuna, lamb & beef, duck, salmon and venison.

## Controls

- All cooking to follow standardised recipes with mandatory allergen information.
- All minced products to be cooked thoroughly.
- All foods to be cooked or reheated thoroughly.
- **Food must only be reheated on a single occasion.**
- Follow microwave cooking instructions.
- Ensure frozen meat and poultry is completely thawed prior to cooking.
- Food should be cooked as close to service time as possible in order to reduce holding times.
- Pork and rolled joint must be cooked thoroughly.
- Meat and poultry should be turned during cooking to help cook evenly.
- Ensure all pre-prepared foods and foods that are to be reheated are labelled to inform of what allergens they contain (see "how to card food allergen labelling" (Sheet 81)

## Checks & Records

- Check core temperature of food using a calibrated, disinfected probe thermometer.
- Several food items should be checked across each operating period. Record the temperatures of at least three items per operating period.
- Temperatures of cooked foods are to be recorded in the 'Food Safety Record Book', in the 'Food Cooking Temperature Record'.

## Corrective action

- **If food is found to have not reached sufficient temperature** (75°C), this should be returned to the heat until the safe critical limit temperature is achieved.