

Step 22 - Hot holding / Hot display HACCP Summary

Hazard

- Contamination with pathogens.
- Multiplication of pathogens and/or germination of spores.
- May contain allergens

Controls

- Maintain at the correct temperature greater than 63°C.
- Minimise quantities of food in hot hold.
- Protect food from contamination – place into clean containers, use lids and covers.
- Use a calibrated, disinfected probe thermometer not used for raw food.
- Ensure separate serving spoons are used to prevent allergenic contamination between foods
- Ensure mandatory food allergen information is available via the EPSYs system.
- Ensure all pre-packed and pre-packed for direct sale products are accurately labelled with ingredients and food allergens.
- Conduct a pre service counter briefing.

Critical limits

- Food not to be below 63°C for more than 2 hours.

Checks & Records

- Check time and temperature of selection of hot held food using a calibrated, disinfected probe thermometer.
- Record temperatures for each operating period.
- Cleaning schedule to be used.
- Observation of processes and acting on what is seen.

Corrective action

- Discard food kept below 63°C for more than 2 hours.
- Stop the practice of topping up containers of food whilst food is on hot hold.
- Re-clean dirty containers.
- Report to Head Chef.
- Review systems and training.



Step 22 - Hot holding / Hot display

Summary

When food is hot held, it needs to be the correct temperature to ensure food safety is maintained.

What could happen?

Food is hot held at incorrect temperatures allowing food poisoning bacteria to multiply, making the food unsafe.

Procedure

- Always preheat hot holding equipment.
- Food held hot for serving must be kept above 63°C. If the temperature of food falls below 63°C for a period of more than 2 hours it must be discarded.
- All hot liquids and wet dishes must be stirred regularly in order to ensure a good distribution of the heat.
- Containers must not be “topped up” between service periods. Used containers should be replaced with fresh, refilled containers.
- Regularly check temperatures of hot food with a clean, calibrated probe thermometer.
- All food must be clearly identified.
- Separate serving utensils must be used for each food, these must be clean and changed if dirty or accidentally used for different products
- Ensure mandatory food allergen information is available via the EPSYs system.
- Ensure all pre-packed and pre-packed for direct sale products are accurately labelled with ingredients and food allergens.
- Conduct a pre-service counter briefing.
- Where allergen free or special diet foods have been requested, these should be suitably covered and labelled and displayed separately to other foods to avoid contamination.
- Allergenic foods should not be used as casual garnishes under any circumstances
- Ensure relevant allergen information is available
- Temperatures of a selection of hot displayed foods should be recorded daily.