

Step 24 - Ambient Display of chilled ready to eat food (Including buffets)

Controls

- Protect from contamination – place into clean containers, ensure food on display is covered.
- Minimise handling of open products when setting up buffet.
- Provide suitable utensils for self-serve of foods to minimise customer handling.
- Set up buffet onto visually clean table/area.
- All high risk cold foods (sandwiches, cooked meats etc.) must be below 5°C when placed on display.
- Provide information to customer with regard to timescales for eating food and relevant allergen info.
- Provide new containers of food rather than topping up existing food.
- 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.

Hazard

- Contamination with pathogens.
- Multiplications of pathogens.
- May contain allergens

Critical limits

Food maximum temperature of 8°C when put on display

Corrective action

- Discard contaminated food.
- Repair, replace equipment.
- Re-clean dirty containers.
- Review systems and training.
- Report to Food Service Manager or Retail Manager.
- Discard food above 8°C for more than 2 hours.

Checks & Records

- Check time and temperatures daily using a calibrated, disinfected probe thermometer.
- Record temperatures of a selection of food when displaying.
- Observations carried out and issues identified are acted on.

Other documentation / action

When the cold buffet is being displayed following transport, the time and temperature of a buffet at arrival of the location should be recorded. This will ensure that food will be eaten within time limits, whilst it is still safe to eat.

Any food which has been above 8°C for more than 2 hours, **should not be eaten and disposed of immediately.**

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HACCP
Rules

Summary

When chilled foods are left on ambient display, for example displayed ready to be eaten as a buffet for a group of people, there are a number of controls which should be followed by team members in order to ensure the safety of the food.

What could happen?

Chilled food is left at ambient temperatures for too long whilst waiting to be eaten. This will mean that there is potential for food poisoning bacteria to develop, and those about to eat the food may not be aware of this as they may not know how long the buffet has been on display for.

Procedure

- Where a buffet is to be served, chilled food is displayed at ambient temperatures, for example as part of a buffet. Food may be displayed for up to four hours where the temperature of the food on display is above 8°C but below 20°C.
- Display as small a quantity as feasible and supervise replenishment. Avoid refilling a display of food, instead this should be replaced with freshly chilled foods.
- Where buffets are not served, then buffets must be delivered with guidance to customers with regards to eating the **food within a suitable time period**.
- Ensure that all food served to customers is within its “use-by” or “best-before” date.
- 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