

# DISPLAYING AND SERVING FOOD

## Displaying Food

A food business displaying food must take all practicable measures to protect the food from the likelihood of contamination. This can often be in the way of packaging, however where the food is not packaged, food business must take special precautions to protect the food from contamination. This includes implementing adequate prevention measures for flies and/or insects around uncovered food.



Unpackaged ready-to-eat food that is displayed for self service is particularly vulnerable to contamination. Adequate supervision, provision of separate serving utensils and physical barriers are all required to ensure foods are adequately protected.

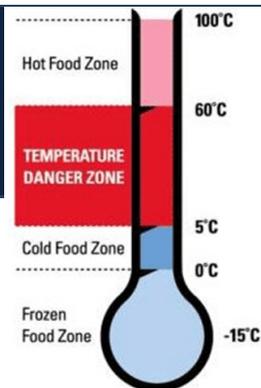
Any ready-to-eat food that is not for self service or is for sale on a counter or bar, must be enclosed, contained or wrapped so that the food is protected from likely contamination.



When displaying potentially hazardous food, a food business must display it at temperatures that minimise the growth of pathogenic micro-organisms (below 5°C or above 60°C). If food is kept between these temperature, it must be thrown out after 4 hours. If it is food that is intended to be displayed frozen, ensure the food remains frozen when displayed.

## Serving Food

1. Ensure staff who are serving food have the skills and knowledge for the tasks they need to do their job correctly. Often products may become contaminated through poor food handling practices.
2. Ensure staff serving food wash their hands properly. If using gloves, make sure staff understand how to use them safely i.e they are *not* a substitute for washing hands.
3. Use a clean and sanitised thermometer to check the temperature at the centre of hot food is 60°C or hotter and that the centre of cold food is 5°C or colder.
4. Ensure food is served as quickly as possible. Delays in serving food can allow food poisoning bacteria to multiply.
5. Don't prepare food too far in advance of serving. You can always refrigerate cold food during delays in production and before serving.
6. Only use clean, uncontaminated storage containers and serving utensils.
7. Do not spike ready to eat foods with labels or tags. Labels should be placed on trays.
8. Throw away single use items after using them including straws, paper towels, cups and plates.
9. Remember to complete Food Safety Program records.



## Cold Storage

- To reduce the potential for food spoilage and/or food poisoning, food should be stored in the refrigerator at 5°C or below.
- Frozen food should be stored frozen hard in the freezer at -16°C.
- **Defrost frozen food in your refrigerator the day before it is required to be used.**
- If food is to be defrosted at room temperature, a time log **must** be recorded in Food Safety Program.

## 2/4 Hour Rule

Where possible, limit the time potentially hazardous food (such as meat, poultry, fish & dairy products) are stored at room temperature.

Any ready-to-eat potentially hazardous food, that has been at temperatures between 5°C and 60°C:

- For a total of less than 2 hours, must be refrigerated or used immediately;
- For a total of longer than 2 hours, but less than 4 hours, must be used immediately; or
- For a total of 4 hours or longer must be discarded

## Cooking Food

- Temperatures above 75°C are normally required to destroy pathogenic bacteria commonly found in meat, poultry and seafood.
- Cook foods thoroughly, especially chicken, meats (minced and stuffed), hamburgers and sausages. Pink flesh can be an indication of undercooking.
- A thermometer should be used to check the core temperature to ensure it has an internal temperature of 75°C.
- Once cooked, hot food should be held at 60°C or above.

Ensure temperatures for hot and cold storage and display units are recorded twice a day to ensure food is stored at the correct temperature.

## Keeping Hot Food Safe

To reduce the potential for food spoilage and/or food poisoning, ensure any cooked food that is to be served is held at a temperature above 60°C .

Clean and sanitise hot storage and display units such as bain maries, pie warmers and dim sim steamers

## Cooling Food

- High risk foods must cool from 60°C to 21°C in the first 2 hours, and then 5°C or less in the next 4 hours.
- Large portions of food take longer to cool so divide the cooked food into smaller portions to assist the cooling process.



## Cross Contamination

This term is commonly associated with poor food hygiene practices. It can occur from:

- Food to food (i.e. raw food contaminating cooked food)
- Food to contact surfaces (i.e. cutting boards/knives used to prepare raw foods then used for cooked foods)
- Poor food hygiene techniques used by the food handler.

To reduce the risk of this occurring:

- Cover all stored foods and prevent any spillages contaminating stored foods.