

SECTION 2 - OPERATIONAL STANDARDS

OS/10: Holding and display of hot food

1.0 Introduction

- 1.1 Upon completion of cooking if food is to be held hot whether it be in temporary storage awaiting service or on display on a heated then it must be held at a temperature that will prevent the multiplication of pathogenic bacteria and subsequent formation of toxins.
- 1.2 Hot food that is to be held and/or displayed must be maintained at the minimum legal temperature of >63°C.

2.0 Display of hot food

- 2.1 In the event that the temperature of food falls below 63°C for a continuous period of 2 hours then it must be discarded.
- 2.2 A 'core' temperature of food must be taken once it has been placed on display for service and then at hourly intervals with records documented on the appropriate control sheet. Refer to **TM/08: Display of hot food.**
- 2.3 Wherever practicable food must be covered in order to help maintain safer, higher storage temperatures and to minimise the risk of both bacterial and physical contamination.
- 2.4 In the event that the turnover of hot-food is rapid it would not normally be expected to take sample temperatures owing to the minimal amount of time and subsequent lack of temperature abuse it may be subject to whilst on display. However such food must have been probed prior to display in order to show due-diligence.
- 2.5 Where food has been cooked, chilled and subsequently reheated for the purpose of hot display then upon return to the kitchen the senior chef on duty will ensure that it is discarded and not re-used.
- 2.6 Food may only be chilled-down if there is documented evidence to show that food has been stored > 63°C prior to and throughout display, and if it has not been reheated before.
- 2.7 The manager or authorised person who is responsible for the service delivery of food must ensure that the safety and quality of food is not compromised.

Version	Date of issue	Author	Endorsed by
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