

This information is provided as a guide only

	Legislation	Recommendation / advice
Chilled food	<p>Food may not be stored at a temperature above 8°C if it is likely to support the growth of pathogenic organisms or the formation of toxins.</p> <p>If a lower storage temperature is specified by the manufacturer, the food must be stored at that lower temperature if it is necessary for the safety of the food.</p> <p>Cold food on display for service can be out of temperature control for one period up to a maximum of four hours. After this period has expired, food must be stored under temperature control or discarded.</p>	<p>Regularly check the temperature of all refrigerators to ensure that they are operating below 8°C. You should record this check.</p> <p>Check the manufacturers' storage guidelines upon receiving the food and check that the guidelines are followed.</p> <p>Any item of food can be displayed once out of temperature control. It is good practice to record when the food went on display and when it had finished being displayed as the burden of proof is upon the caterer.</p>
Hot, cooked or reheated food		<p>It is good practice to check the temperature of reheated or cooked food by using a calibrated temperature probe. This will make sure that it has reached a temperature that will destroy pathogenic micro-organisms. The Food Standards Agency recommends that food is cooked to a temperature of 70°C for two minutes. It is also recommended that you record cooking or reheated food temperatures.</p>
Hot food on	<p>Hot food should be displayed or stored at a</p>	<p>It is good practice to monitor the temperature of food during the</p>

display

temperature of 63°C or above.

Food may be kept at a temperature cooler than 63°C for one period of up to a maximum of two hours if it is for service or display.

display period by using a calibrated thermometer to make certain that it is above 63°C. You should also record this check.

If the food is kept below 63°C, it is advisable to record when the food was put on display and when it was taken off display as the burden of proof is on the caterer.