

SAFE METHOD:

CHILLED STORAGE AND DISPLAYING CHILLED FOOD



Harmful bacteria can grow in food that is not chilled properly.

SAFETY POINT	WHY?	HOW DO YOU DO THIS?	
<p>Certain foods need to be kept chilled to keep them safe, for example:</p> <ul style="list-style-type: none"> • food with a 'use by' date • food that says 'keep refrigerated' on the label • food you have cooked and will not serve immediately • ready-to-eat food such as salads, cooked meats, sandwiches and desserts. 	<p>If these types of food are not kept cold enough harmful bacteria could grow.</p>	<p>Do you check regularly that these types of food are kept chilled?</p> <p>Yes</p>	<p>If not, what do you do?</p>
<p>Make sure that you do not use food after its 'use by' date.</p> <p>For dishes you have prepared or cooked, it is a good idea to use stickers, or another method of labelling, to keep track of when food should be used or thrown away.</p> <p>If you are not sure how long to keep food, ask your environmental health officer for advice.</p>	<p>Food with 'use by' dates, cooked dishes and other ready-to-eat food have a limited shelf life. If you keep them too long they might not be safe to eat.</p>		<p>How do you keep track of when food should be used or thrown away?</p>
<p>Follow the manufacturer's instructions on how to use fridges and chilled display equipment.</p>	<p>It is important to use equipment properly to make sure food is kept cold enough.</p>	<p>Do you follow the manufacturer's instructions for using your:</p> <p>Fridge?</p> <p>Chilled display unit?</p>	<p>If not, what do you do?</p>
<ul style="list-style-type: none"> • Pre-cool the display unit before you put chilled food in it. • Only display as much food as you think you will need. • Display food for the shortest time possible. <p>You could also:</p> <ul style="list-style-type: none"> • use a 'dummy' portion for display (which will not be eaten) • use photographs to show customers what the food looks like. 	<p>It is important to keep chilled food cold while it is on display to prevent harmful bacteria from growing in the food.</p>		<p>What do you do to make sure chilled food is displayed safely?</p>



CHECK IT	HOW DO YOU DO THIS?
<p>It is recommended that fridges and chilled display equipment should be set at 5°C or below. This is to make sure that chilled food is kept at 8°C or below.</p> <p>This is a legal requirement in England, Wales and Northern Ireland, and recommended in Scotland.</p> <p>You should check the temperature of your chilling equipment at least once a day starting with your opening checks (see the 'Opening and closing checks' safe method in the Management section).</p>	<p>Some equipment will have a digital display or dial to show what temperature it is set at. You can use this to check the temperature of your equipment.</p> <p>If you do this, you should check regularly that the temperature shown on the display/dial is accurate using a fridge thermometer.</p> <p>How do you check the temperature of chilling equipment?</p> <p>Fridge: Digital display Dial thermometer</p> <p>Chilled display unit: Digital display Dial thermometer</p> <p>If you do not do this, what do you do?</p>

THINK TWICE!

Chilled food must be kept at 8°C or below, except for certain exceptions.

When you display cold food, e.g. on a buffet, you should use suitable chilled display equipment to keep it at 8°C or below. If this is not possible, you can display food out of chilled storage for up to four hours, but you can only do this once. Make sure you know how long food has been on display or kept out, and check its temperature regularly.

Food that has not been used within four hours can be put back in the fridge and kept at 8°C or below until it is used. If it has been out for more than four hours it should be thrown away.

If you do take food out of chilled storage to display it, remember not to mix new food with the food that is already on display. This could lead to the older food being left out for too long.

PROVE IT

If you would like extra reassurance that your chilling equipment is working effectively, you can use a temperature probe to check food as a one-off test to prove that your method keeps food at a safe temperature. (See the 'Prove it' safe method in the Management section for advice on using probes safely.)

WHAT TO DO IF THINGS GO WRONG	HOW TO STOP THIS HAPPENING AGAIN
<ul style="list-style-type: none"> • If your fridge or display equipment breaks down, use other equipment, or move the food to a cold area. If you cannot do this, or you do not know how long the equipment has been broken down, contact the environmental health officer at your local authority for advice. • If food on display has not been kept chilled for more than four hours, throw it away. <p>Remember that some foods need extra care e.g. rice. See the safe method 'Foods that need extra care' in the Cooking section.</p>	<ul style="list-style-type: none"> • Review your chilled display method and see if you can make it safer (using the front of this sheet). • Train staff again on this safe method. • Improve staff supervision. • If you have frequent problems with your chilling equipment, consider whether it is suitable for your business. Generally, commercial equipment will be more suitable for catering.

Write down what went wrong and what you did about it in your diary.

