



SAFE METHOD:

RICE



It is essential to handle rice safely to make sure it is safe to eat.

| SAFETY POINT | WHY? | HOW DO YOU DO THIS? |
|---|--|---|
| <p>When you cook rice or dishes containing rice, make sure they are heated to a safe temperature in several places before serving (see 'Prove it' in 'Cooking Safely').</p> <p>If you cook rice to serve later, or use in another dish (for example, for egg fried rice), make sure the rice has been properly chilled and stored before you use it. See the 'Eggs' safe method for advice on egg fried rice.</p> <p>You can keep rice hot in a rice cooker if you leave it on. See the 'Hot holding and delivery' safe method for more advice on keeping food hot.</p> | <p>Rice can contain spores from a type of harmful bacteria. If cooked rice is left at room temperature, the bacteria could start growing again from the spores. These bacteria will multiply and may produce toxins that cause food poisoning. Reheating will not get rid of these.</p>  | <p>List the dishes containing rice that you prepare or cook.</p> <p>How do you keep rice hot?</p> |
| <p>If you chill down rice, do this as quickly as possible, this should be done within one hour.</p> <p>You can chill down rice more quickly by dividing it into smaller portions, spreading it out on a clean, shallow tray or putting the hot rice into a clean colander and placing under cold running water.</p> <p>Never leave rice to cool down in the rice cooker, steamer or pan.</p> <p>When you have chilled down rice, cover and keep it in the fridge until it is needed and use within 24 hours or throw it away after that.</p> <p>See the 'Chilling down hot food' safe method.</p> | <p>If rice is chilled down too slowly, or left out at room temperature, bacteria could start growing again from the spores.</p>  | <p>If you chill down rice, how do you do this?</p> <p>How do you ensure that you do not keep unused cooked rice for more than 24 hours?</p> |

THINK TWICE!

If you reheat rice, make sure it is heated to a safe temperature throughout before serving (see 'Prove it' in 'Cooking Safely').



CHECK IT

Check that rice and dishes containing rice are heated to a safe temperature throughout before serving, with no cold spots (see 'Prove it' in 'Cooking Safely').



If you do not do this, what do you do?

WHAT TO DO IF THINGS GO WRONG

- If rice is not hot enough after reheating, reheat the rice for longer and then test it again.
- If cooked rice has not been kept very hot or properly chilled, throw the rice away.

HOW TO STOP THIS HAPPENING AGAIN

- Check that your equipment is working correctly.
- Review your method for cooking and reheating rice. You may need to increase the time and/or temperature, use different equipment or change the size of portions.
- Train staff again on this safe method.
- Improve staff supervision, awareness and understanding of the risks associated with poorly cooked rice.

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

