



Serving food and displaying food

Goal: Ensure food is displayed and served in a manner that keeps it safe.

What can go wrong?	What can I do?	How can I check?	What if it is not right?
Food poisoning bacteria can grow over time if hot holding units break down, are not turned on or are not set to the correct temperature	<p>Serve reheated food as quickly as possible – or maintain it at 60°C or hotter.</p> <p>Check that hot holding equipment is hot before use and use a temperature setting that will keep the food at 60°C or hotter.</p>	<p>Measure the temperature regularly (at least once a day).</p> <p>Check your completed food temperature records (Record 2) to ensure that safe food temperatures are maintained.</p>	<p>If food sits at less than 60°C for less than two hours:</p> <ul style="list-style-type: none"> reheat it to 75°C or hotter, serve immediately and discard any leftovers, or reheat it to 75°C or hotter, maintain at 60°C or above during service and discard any leftovers, or cool it to 5°C or colder and refrigerate it. Remember you should only reheat food once. <p>If the temperature of the food is less than 60°C for more than four hours, discard it.</p> <p>Adjust equipment if necessary and discuss with your staff.</p>
Growth of food poisoning bacteria in ready-to-eat food if cold holding units break down, are not turned on or are not at the correct temperature	Display cold food at 5°C or below.	<p>Measure the temperature of food in display units by measuring its core or surface temperatures.</p> <p>Check your completed food temperature records (Record 2) to ensure that safe food temperatures are maintained.</p>	<p>If the temperature of food is greater than 5°C for:</p> <ul style="list-style-type: none"> less than two hours, use the food immediately or return to refrigerated storage more than two hours and less than four hours, use the food immediately more than four hours, discard the food. <p>Adjust equipment if necessary and discuss with your staff.</p>

