



Food safety advice

Temperature Control Advice

Cooking & Reheating Food Properly

Food should be cooked to at least 75°C (in the centre of the food). When reheating cooked foods, a temperature of 75°C should also be achieved. Using a clean food probe, probe the food for 30 seconds (test the largest item per batch).

If the food does not reach 75°C then the food must be cooked further. The probe must also be thoroughly cleaned and sanitised before it is used again.

Visual checks of the centre of the food is also a valid method of ensuring the food is adequately cooked.

Chilling Down Hot Food

Cool cooked food down rapidly to room temperature (within 90 minutes), then refrigerate immediately ideally between 1-5°C (8 °C maximum temperature).

Chilled Storage & Display

Ideally store food between 1-5°C (8°C maximum temperature). Daily checks of fridge temperatures (with a thermometer) should be carried out. It is recommended that you record (write down) these temperatures (in your Safer Food Better Business diary for example).

Frozen Storage

Frozen foods should be stored at a temperature of -18°C. Daily checks of freezer temperatures (with a thermometer) should be carried out. It is recommended that you record (write down) these temperatures (in your Safer Food Better Business diary for example).

Hot Display

Food being held hot should be stored at a temperature of 63°C or hotter. Checks of the food temperature should be carried out with a thermometer. A clean food probe can be used to check at the centre of the food. It is recommended that you record (write down) these temperatures (in your Safer Food Better Business diary for example).

Probe Test

A monthly test to ensure that your probe thermometer is working correctly should be carried out. Test the probe using iced water, it should read between -1°C and 1°C.



For further

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