

Beware the « danger zone »

« Keep prepared and perishable food no longer than 2 hours between 5°C and 63°C »

Boiling point for sterilising equipment / utensils.

Final rinse temperature for dishwashers (82° - 88°)

Temperature for hot holding keep food warm once cooked.

Do not leave raw or cooked items at room temperature as bacteria and micro organisms rapidly multiply.

Fridges - set air temperature at 8° or below for chilled food.

Freezer temperature or below

