

SECTION 2 - OPERATIONAL STANDARDS

OS/08: Display of chilled food

1.0 Introduction

- 1.1 Prior to display 'high-risk' food must have been either received and/or stored at 8°C or below.
- 1.2 Display cabinets must operate between 1°C to 5°C and be capable of maintaining a constant 'core' temperature of food at or < 8°C, and temperature records must be able to confirm this.

2.0 Display of chilled food

- 2.1 Wherever practicable food should be covered to help maintain safer, lower storage temperatures and to minimise the risk of contamination.
- 2.2 Display cabinets must not be over-stocked so as to allow for effective air-flow around products, and wherever possible products should sit flat on chilled surfaces to enable effective conduction of lower temperatures.
- 2.3 Regular sample temperatures should be taken of food and recorded on the appropriate control sheet; 'best-practice' would normally involve sample temperatures being taken at regular intervals throughout the working day. Refer to **TM/07: Display of chilled food**.
- 2.4 Where pre-packaged food e.g. sandwiches, salads etc. cannot be probed without the need for wastage then a block of margarine may be stored in the appliance for the purpose of probing. The margarine must be appropriately labelled 'For temperature probing purposes only'.
- 2.5 Where a block of margarine is to be used then it would be deemed 'best-practice' to move it between shelves on a regular basis, as this will provide an overall picture of how the appliance is working.
- 2.6 In the event that food cannot be stored <8°C but no higher than 12°C then a 4 hour rule must be applied and managed, whereby 'high-risk' foods are discarded after being held > 8°C for a period of 4 hours. Food must not be re-used.
- 2.7 Where chilled foods have been on display and there is documented proof showing that they have been safely stored at <8°C then they may be displayed one more time under the same chilled conditions, for example the next service. The manager must identify and label food to that effect.
- 2.8 Any foods being re-used as identified in 2.7 must be stored in a refrigerator capable of maintaining a 'core' temperature of <8°C in between service.
- 2.9 At the end of each service any food that is visibly contaminated with other foods that are not normally included as ingredients must be discarded.
- 2.10 The manager or authorised person who is responsible for the service delivery of food must ensure that the safety and quality of food is not compromised.

Version	Date of issue	Author	Endorsed by
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