

## SECTION 2 - OPERATIONAL STANDARDS

### OS/19: Ambient buffets

#### 1.0 Transport of ambient buffet items

- 1.1 All food must be transported in line with the appropriate food safety procedure. Refer to **OS/14: Transportation of food**.
- 1.2 Ambient buffets intended for consumption off-campus must be transported in a 'chilled' vehicle.
- 1.3 Ambient buffets intended for consumption on-campus will be transported in a designated food & drink vehicle available at that time.
- 1.4 Where chilled 'high-risk' buffet items are being transported in un-chilled vehicles and a 'core' food temperature of < 8°C cannot be maintained then a 2½ -hour rule will be applied, which must include the transportation and ambient display of food. After this time has lapsed such food must be discarded.

#### 2.0 Ambient buffet set-up

- 2.1 Edible buffet items should be placed on to the table once crockery etc. has been placed down.
- 2.2 Buffet items should remain covered until service commences.
- 2.3 Wherever possible special dietary requirements should be kept separate from the main buffet and in any event must be appropriately labelled so.
- 2.4 In the event the buffet is not staffed during service then the person responsible for setting-up must complete an information card which will identify a 'safe-time' in which the buffet can be eaten to ensure safety and quality of the food and which should not compromise the health and well-being of the customer.
- 2.5 The 'safe-time' must be calculated from when chilled 'high-risk' foods were first exposed to temperature abuse e.g. > 8°C. The 'safe-time' must not exceed 2½ hours:
  - if 'high-risk' items have been transported in a chilled vehicle and a 'core' temperature of < 8°C has been maintained then the 'safe-time' would commence on decanting from that vehicle.
  - if 'high-risk' items have been transported in an un-chilled vehicle then the 'safe-time' would commence from the start of distribution.
- 2.6 In the event that the buffet is staffed throughout the service it will not be necessary to complete an information card; however staff must be aware of the 'safe-time' as identified in 2.5.

#### 3.0 Clear-down of ambient buffets

- 3.1 On clearing down ambient buffets all 'high-risk' food items must be placed into black bin liners in readiness for discarding. All black bags should be decanted in to the appropriate compactor; however this must only be done by someone who has been appropriately trained in the use of compactors.
- 3.2 The following buffet items are deemed to be 'high-risk'; however the list is by no means exhaustive
  - sandwiches (packed/unpacked);
  - salad pots;
  - compound salads;

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- meat/poultry & by-products;
- fish & by-products;
- cakes and products containing fresh cream;
- yoghurts; and
- prepared fresh fruit pots.

3.3 Whole fruit may be left at the request of the customer.

3.4 Buffet items deemed as 'low-risk' can be returned if the integrity of the original aseptic packaging has not been broken; for example:

- wrapped cakes and muffins;
- crisps;
- confectionery ;
- bottled minerals; and
- whole, peelable fruit that can be re-washed.

Version	Date of issue	Author	Endorsed by
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