

SECTION 2 - OPERATIONAL STANDARDS

OS/20: Hot buffets

1.0 Transport of hot buffet items

- 1.1 Hot food must be transported in line with the appropriate food safety procedure. Refer to **OS/14: Transportation of food**.
- 1.2 Hot food prior to distribution must have attained a 'core' temperature of > 63°C and must be transported in either a thermally insulated box or a 'plug-in' hot box.

2.0 Hot buffet set-up

- 2.1 The accepted methods for keeping food hot are as follows:
 - containers placed on electronically controlled hotplates (KPOT);
 - thermal plates heated up, transported in a thermally insulated box, and which stay hot for approximately 90 minutes; and
 - chaffing dishes - only on 'staffed' events
- 2.2 A 'core' temperature of food must be taken when placed on service and then at hourly intervals with records documented on the appropriate control sheet. Refer to **TM/08: Display of hot food**.
- 2.3 Where hot buffets are not staffed the person setting up the buffet 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.
- 2.4 Whilst on display hot food must be held at a 'core' temperature > 63°C.

3.0 Clear-down of hot buffets

- 3.1 All hot food must be returned to the kitchen for the appropriate action to be taken.
- 3.2 For events that are not staffed then all food must be discarded upon return to the kitchen.
- 3.3 Where food has been cooked, chilled and then reheated for the purpose of a hot buffet then upon return to the kitchen the senior chef on duty will ensure that it is discarded and not re-used.
- 3.4 Where food has been freshly cooked for the purpose of a hot buffet, that is to be staffed, and it has been maintained > 63°C, then upon return to the kitchen the senior chef on duty may blast-chill food for the purpose of re-use (once only). Refer to **OS/12: Blast chilling food**.
- 3.5 Food may only be chilled if there is documented evidence to show that food has been stored > 63°C prior to and throughout the event, and if it has not been reheated before.
- 3.6 It is recognised that where some events finish late, levels of staffing and immediate access to a compactor do not allow for food being discarded. In this situation the vehicle must be made secure overnight and the following morning it will be the responsibility of the Delivered food & drink supervisor to ensure that **all food** is discarded.
- 3.7 The manager on duty 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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