SERVE SAFE FOOD.

Keep food at the right temperature

- Keep cold food cold – less than 5°C
- Keep hot food hot – cook or reheat food to greater than 60°C
- Keep high risk foods (meat, dairy, seafood, salads and cooked rice or pasta) out of the temperature danger zone (5°C – 60°C).

Avoid cross contamination

- Separate raw, cooked and ready to eat food
- Always wash hands or change gloves in between handling different foods
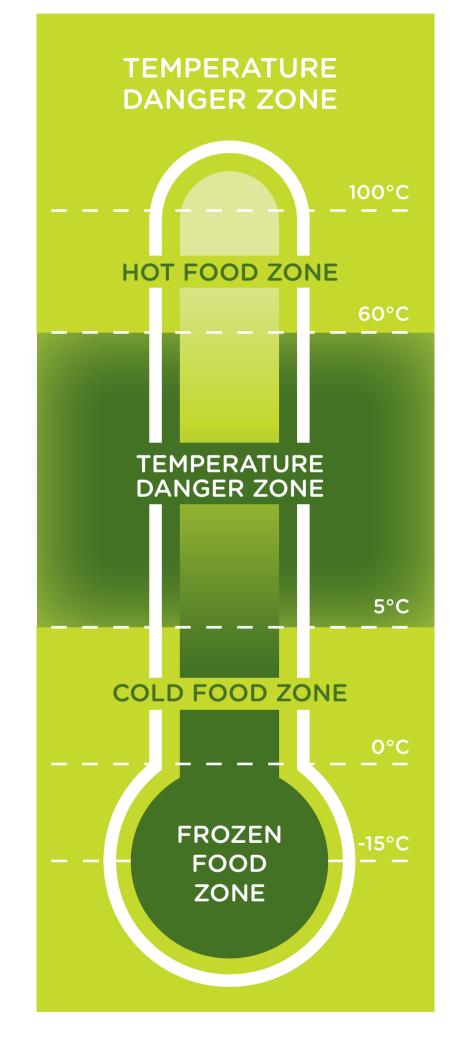- Clean equipment between handling of food.

Maintain personal hygiene

- Wash and dry hands regularly and thoroughly
- Cover cuts and infections on hands
- Do not prepare, cook or serve food if unwell
- Prevent hair from falling into food
- Wear clean clothes and closed in shoes.

Keep the work environment clean

- Clean and sanitise all preparation and service facilities and equipment
- Dispose of waste safely
- Conduct regular pest control.

TEMPERATURE DANGER ZONE

100°C

HOT FOOD ZONE

60°C

TEMPERATURE DANGER ZONE

5°C

COLD FOOD ZONE

0°C

FROZEN FOOD ZONE

-15°C

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