



Hazardous foods cooling and heating

Standard 3.2.2 Food Safety Practices and General Requirements requires potentially hazardous food to be kept at specified temperatures and for cooling and reheating. Food businesses must comply with these requirements or demonstrate a safe alternative system is in place to ensure that food stays safe to eat.

What are potentially hazardous foods?

Potentially hazardous foods are foods that might contain food poisoning bacteria if not stored at correct temperatures.

The following are examples of potentially hazardous foods:

- raw and cooked meat or foods containing meat, such as casseroles, curries and lasagne;
- dairy products, for example, milk, custard and dairy based desserts;
- seafood (excluding live seafood);
- processed fruits and vegetables, for example, salads;
- cooked rice and pasta;
- foods containing eggs, beans, nuts or other protein rich foods, such as quiche and soy products;
- foods that contain these foods, such as sandwiches and rolls.

Keeping food under temperature control

Potentially hazardous food must be kept either at 5°C or colder or at 60°C or hotter when it is received, displayed, transported or stored. If you want to receive, display, transport or store potentially hazardous food at another temperature, you must demonstrate a safe alternative system is in place to ensure that food stays safe to eat.

You do not have to keep potentially hazardous food at any specified temperature during processing or preparation. However you must minimise processing or preparation time so that bacteria do not get a chance to multiply to dangerous levels.

Cooling potentially hazardous food

If you cook potentially hazardous food and cool it for use later, you need to cool the food to 5°C or colder as quickly as possible. There may be food poisoning bacteria in the food even though it has been cooked. Faster cooling times limit the time when these bacteria are able to grow.

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| <ul style="list-style-type: none">• Purchase/receipt of the food to be prepared• Preparation of the food• Storage of the food prior to the function/ event• Transportation of the food• Provision, maintenance and cleaning of equipment and utensils• Licence and Registration under the <i>Food</i> | <p><i>Hygiene Regulations 1989</i></p> <ul style="list-style-type: none">• Skills and knowledge of food handlers• Display of food• Disposal of food• Health and hygiene of food handlers• Waste storage and disposal |
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The standards require food to be cooled from 60°C to 21°C in a maximum of two hours and from 21°C to 5°C within a further maximum period of four hours. Alternatively, if you want to cool food over a longer time period you must be able to show that you have a safe alternative system in place.

Where do I go for more information?

• **Restaurant and Catering Queensland**
PO Box 101
Royal Brisbane Hospital
QLD 4029
Telephone: 07 3252 8880
Facsimile: 07 3252 7554

Email:
rcqld@restaurantcater.asn.au

Web Site:
www.restaurantcater.asn.au

or contact the Environmental Health Officer from your local government



Queensland Government
Queensland Health



LOCAL GOVERNMENT ASSOCIATION OF QUEENSLAND INC.



Australian Institute of Environmental Health

A joint initiative between *Restaurant and Catering Queensland, Queensland Health, Local Government Association of Queensland and the Australian Institute of Environmental Health* to assist the food service industry produce safe food.