



Food Management Guidelines



Fitzers
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we bring the taste

The following guidelines should be strictly adhered to:

Hot Food

- Remove the lid or cover carefully in case of steam cloud
- Must be consumed within 60 minutes of delivery.

Reheating

Food can only be reheated once – Under strict guidelines as follows:

- Food should be reheated to piping hot
- Greater than or equal to 70°C at the core of the food.
- Once food has been reheated, it should be served for consumption within 30 mins

Or

Maintained at or above 63°C.

Storage

Cooked food that is not consumed immediately should be cooled as quickly as possible (Suggestions for cooling):

- Storing the food in a cool area
- Slicing/decanting into smaller portions
- Placing the food into cold containers
- Cooling the container of food in ice baths
- Stirring to disperse heat

The above food should be placed into a fridge within 2 hours.

Cold food items should only be displayed for 30 mins at room temperature, thereafter the product must be refrigerated at or below 5°C

Dish

- Lamb
- Pork
- Seafood
- Fish Pie
- Vegetarian
- Potato Dishes

Cooking

OVEN TEMPERATURE

- 175°C/350°F Fan or 195°C/380°F Conventional Oven

COOKING TIME

- 20 mins
- 25 mins
- 30 mins
- 35 mins

- Blue Cheese Tart
- Kids Meals
- Breakfast Roll Box
- Vegetables
- Rice Sides
- Mac & Cheese

Extra

COOKING STEP

- Remove, stir, return to oven for extra cooking time

