

FOOD MANAGEMENT GUIDELINES

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 63oc.

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

<input type="checkbox"/>	LAMB	<input type="checkbox"/>	BLUE CHEESE TART
<input type="checkbox"/>	PORK	<input type="checkbox"/>	KIDS MEALS
<input type="checkbox"/>	SEAFOOD	<input type="checkbox"/>	BREAKFAST ROLL BOX
<input type="checkbox"/>	FISH PIE	<input type="checkbox"/>	VEGETABLES
<input type="checkbox"/>	VEGETARIAN	<input type="checkbox"/>	RICE SIDES
<input type="checkbox"/>	CHICKEN	<input type="checkbox"/>	POTATO DISHES

COOKING

OVEN TEMPERATURE

- 175°C/350°F FAN or 195°C/380°F CONVENTIONAL OVEN

COOKING TIME

- 20 MIN
- 25 MIN
- 30 MIN
- 35 MIN

EXTRA COOKING TIME

- 5 MIN
- 10 MIN
- 15 MIN
- 20 MIN

EXTRA

COOKING STEP

- REMOVE, STIR, RETURN TO OVEN FOR EXTRA COOKING TIME

