

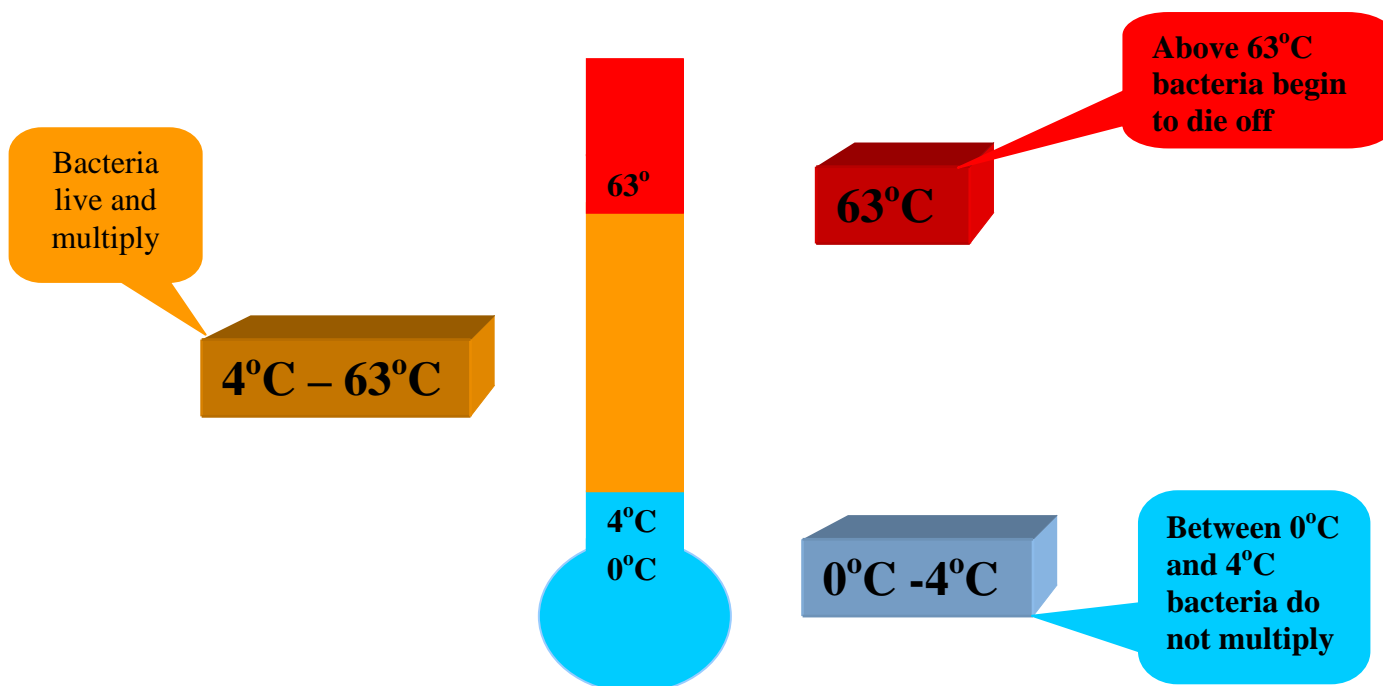
# Food Safety Temperatures

## TEMPERATURE CONTROL

Temperature control of foods is essential to the safe operation of many food businesses, from a hot dog stall, community hall, takeaway shop, large restaurant to a manufacturing premise and also applies within the home environment.

### What are the BASIC TEMPERATURE requirements?

Food should be held at a temperature either greater than 63°C or below 4°C.



### Cooling of food

- ❖ You can reduce the cooling time of food by reducing the size of the joints to be cooked or dividing products into smaller amounts
- ❖ Foods should be covered and cooled as quickly as possible after cooking
- ❖ Place food in shallow trays / containers to assist in the cooling process
- ❖ Place cooled food in a refrigerator or freezer