

Temperatures

Food health & safety



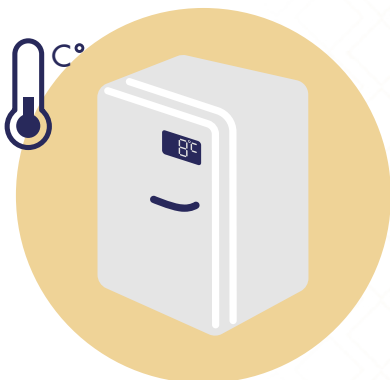
Core cooking

When cooking or reheating food, make sure you check the temperature using a probe thermometer at the thickest part of the food - this is called the core temperature.

It needs to be at least 75°C for 30 seconds in order to be safe.

Hot holding

Hot food to be kept above 63°C for up to 2 hours.



Fridge

Fridges should operate between 2°C and 5°C.
Never more than 8°C.