

Correct Temperature Control

Temperature Control

Potentially hazardous food (such as meat, poultry, eggs, milk or milk products, cooked rice and the like) must be suitably controlled in accordance with the new Food Standards to prevent the rapid or progressive growth of harmful bacteria.



The Food Safety Standards require that temperature control be maintained for potentially hazardous foods in the following areas:

- ☑ Food receipt;
- ☑ Food storage;
- ☑ Food processing;
- ☑ Food display; and
- ☑ Food transportation.

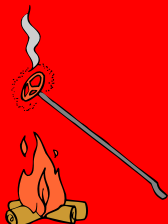
Temperature control means maintaining food at a temperature of:

- a) 5⁰ C, or below if this is necessary to minimise the growth of infectious or toxigenic micro-organisms in the food so that the microbiological safety of the food will not be adversely affected for the time the food is at that temperature; or
- b) 60⁰ C, or above; or
- c) another temperature – if the food business demonstrates that maintenance of the food at this temperature for the period of time for which it will be so maintained, will not adversely affect the microbiological safety of the food.

Therefore, the simple rule regarding correct temperature control of potentially hazardous food is:

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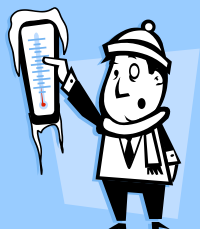
Keep
food
steaming
hot



above 60⁰
Celsius

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Keep
food
cold



below 5⁰
Celsius

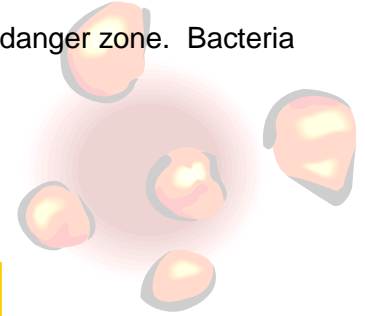
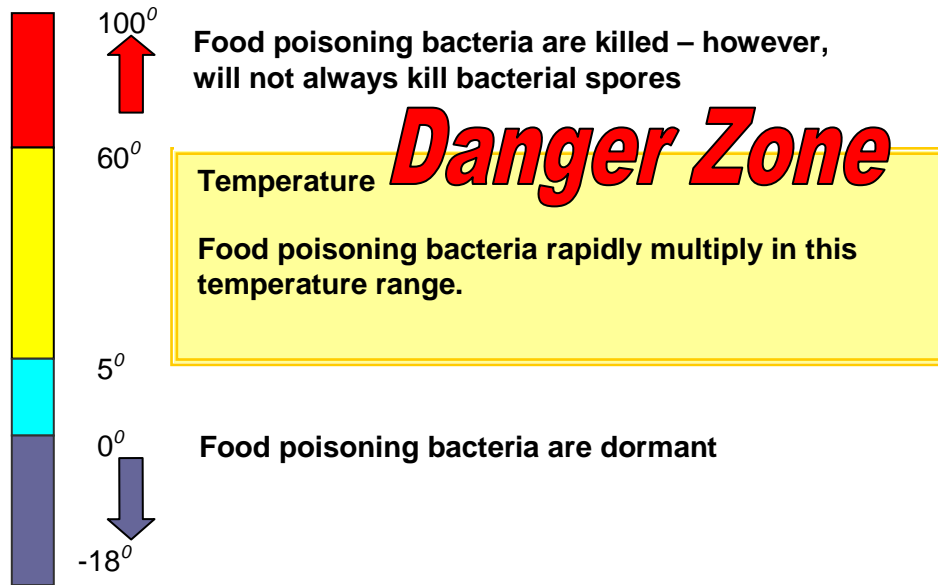
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Demonstrate
that storing
the food
outside these
temperatures
will not
adversely
affect the
microbiological
safety of the
food.

What is the temperature “*Danger Zone*”?

The growth of harmful bacteria can be controlled by temperature.

The temperature range between 5°C and 60°C is known as the temperature danger zone. Bacteria can multiply rapidly if food is left in this "danger zone".



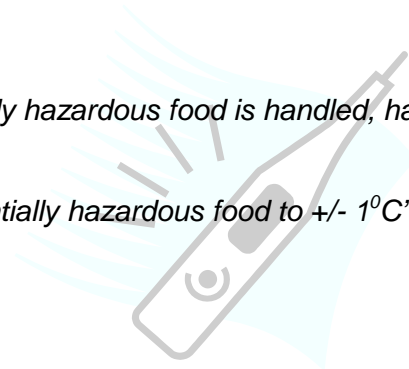
Considering the above, it is important that your business understands correct temperature control and ensures that potentially hazardous foods are kept out of the “danger zone”. Keeping food at the correct temperature will not only help reduce the risk of causing illness, but it will also reduce food spoilage and maximise the shelf life of the food.

Temperature measuring devices

Clause 22 of the new Food Safety Standard 3.2.2 states:

“A food business must, at food premises where potentially hazardous food is handled, have a temperature measuring device that:

- i) is readily accessible; and;*
- ii) can accurately measure the temperature of potentially hazardous food to +/- 1°C”*



For further information, please contact Waverley Council s Environmental Health Section, 9369 8000