

ADVICE NOTE ON HEATED FOOD DISPLAY CABINETS

Heated food cabinets are designed to maintain hot cooked foods on display for the customers choice. It is important, however, to realise that there are limits of performance on these cabinets and in order to prevent the risk of food poisoning certain rules should be observed.

1. The cabinet must operate at a temperature of at least 63⁰ C.
2. To ensure that this temperature is reached, a thermometer should be fitted within the cabinet. If a thermometer is not installed as part of the cabinet then a suitable instrument can be purchased at a low cost from any good hardware store.
3. The cabinet must be allowed to reach 63⁰ C before the pre-heated food is displayed.
4. Food to be displayed for sale in a hot food cabinet must be heated in an oven or microwave to 75⁰ C before being placed in the cabinet. These cabinets are not designed to heat food - only to maintain them at a hot temperature.
5. At the end of each trading session all hot food must be removed and cooled within 1½ hours to enable it to be stored in a refrigerator at or below 8⁰ C until it is required for the next trading period.
6. On no account should food be re-heated on more than one occasion. Not only does constant re-heating cause surface drying of the food making it unpalatable but there is a very real risk of increasing the number of any food poisoning germs to dangerous levels.

If any advice is needed on the temperature control of any food used in your business then please do not hesitate to contact the Food Safety Team on 01273 292161.