

Temperatures

Food health & safety



Core cooking

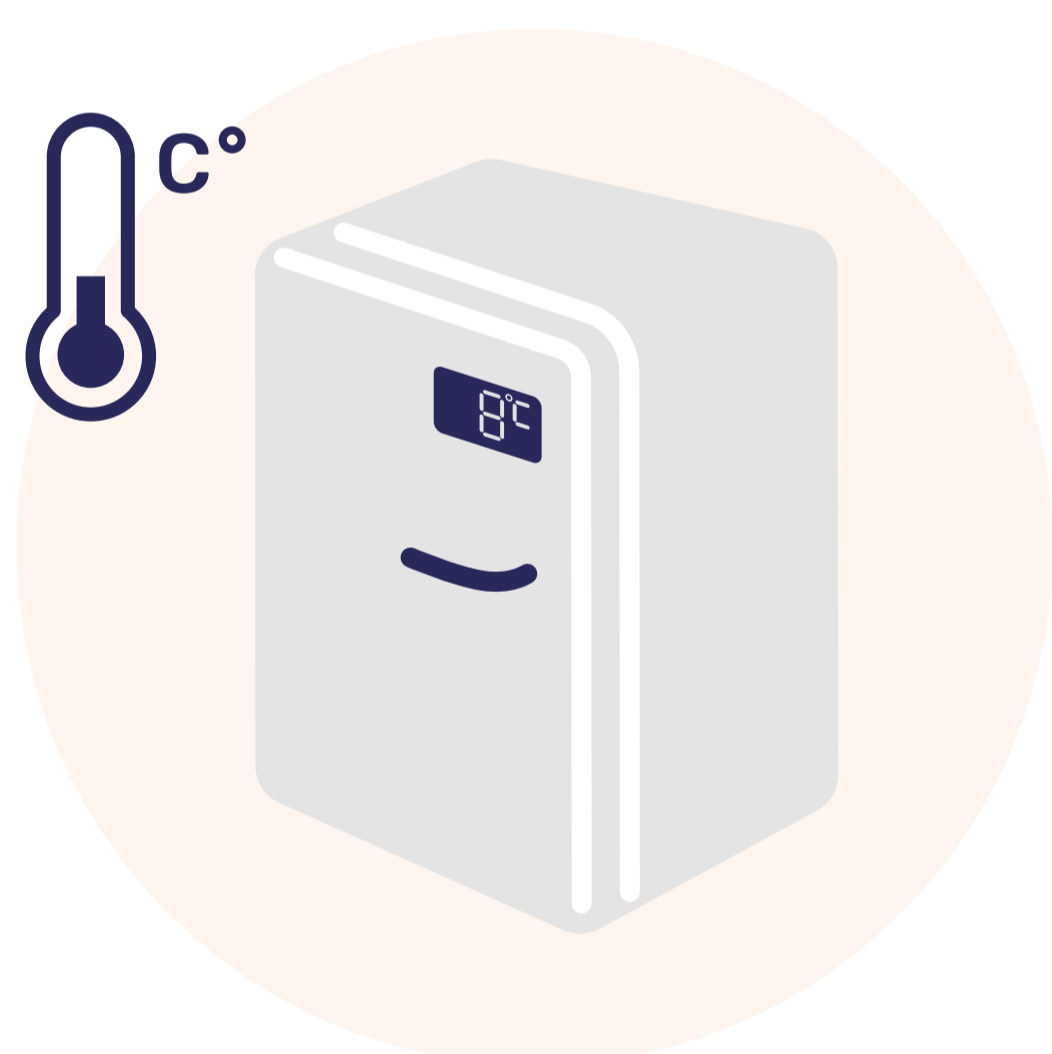
When cooking or reheating food, make sure you check the temperature using a probe thermometer at the thickest part of the food - this is called the core temperature.

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



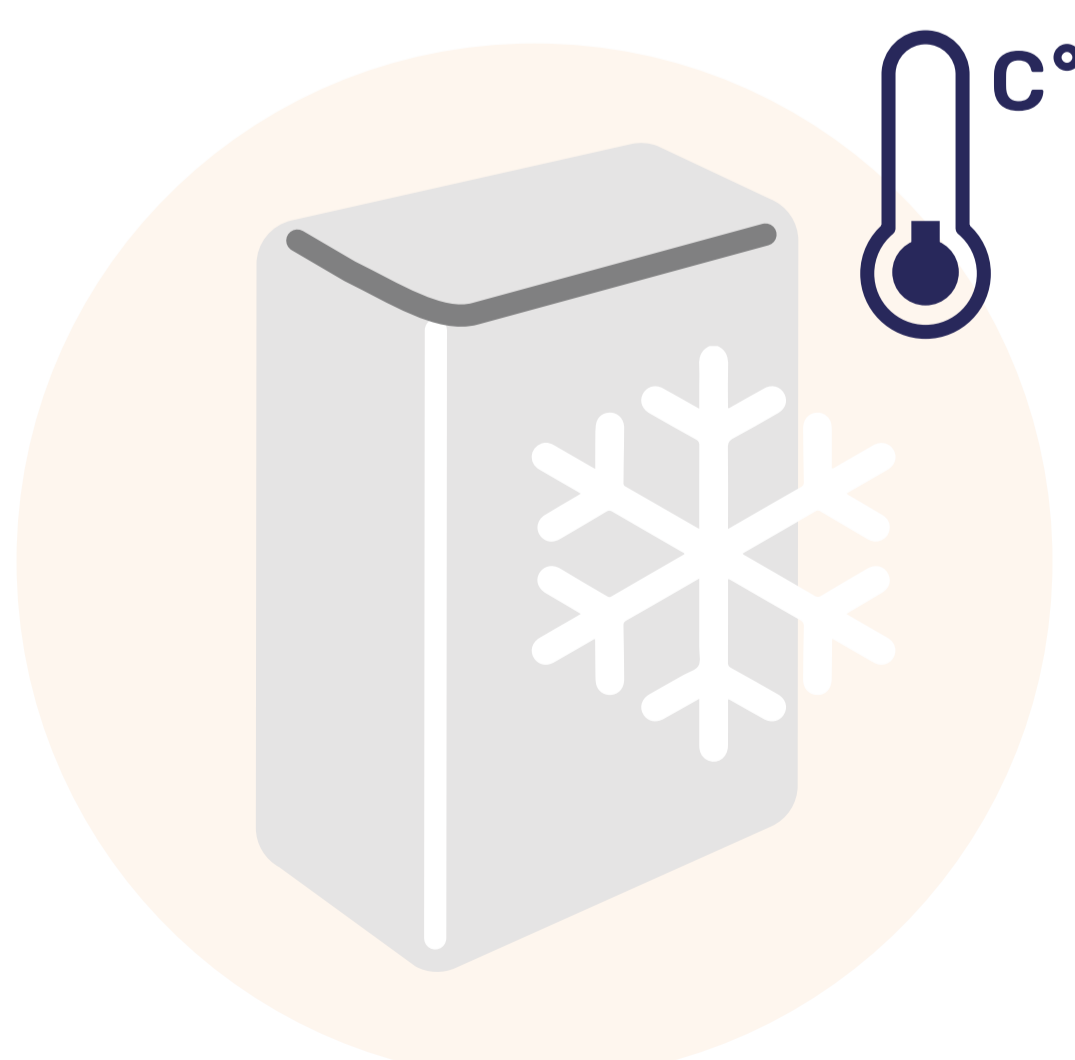
Hot holding

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



Fridge cold holding

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



Freezer cold holding

Freezers should operate between -18°C and -22°C.

Save time
on daily tasks

← Scan

FoodDocs

Food safety made easy
fooddocs.com