



Guidance Take Away Service

Hot Holding Food Safely

Updates to how we deliver our service temporarily means that we will be handing out cooked food in take away form and will not be serving immediately to guests to eat in our venues.

Harmful bacteria can grow in food that is not kept above 63C whilst hot holding.

We will need to ensure that all food is cooked to above 75C and then hot held at 63C or above to ensure it is safe to eat.

Food should not be held for longer than 2 hours outside of hot holding equipment.

Options for Hot Holding Food *(You can use one or more of these)*

- Use Soup Kettles
- Use of Bain Marie's
- Kept on hob at constant temperature above 63C

When you have just cooked the food, use a probe to test its temperature, and to ensure that it has been cooked correctly above 75C. Record this on the "Hot Holding Prove it Record" Sheet

Then test the temperature again after 2 hours at regular intervals to ensure temperature is 63C or above. Remember to use a clean probe each time you check the food. Remember to sanitise prob after each test.

Cooked food that has been sitting out at room temperature for more than two hours must be thrown away.

What to Do if Things Go Wrong

- If food has not been held at 63C or above for more than 2 hours, throw it away.
- Remember that some foods need extra care e.g. **rice**. Rice can contain spores of a type of harmful bacteria that may not be killed by cooking or reheating. If cooked rice is left at room temperature, spores can multiply and produce toxins that cause food poisoning. Reheating will not get rid of these. Please take extra care when preparing rice.
- Review your hot holding methods to make sure they are working properly. If you have queries please get in touch with you Regional Manager.
- If food is left out for longer than 2 hours and is not refrigerated you must throw the food away.

Record this in the kitchen handbook on the "Hot Holding – PROVE IT RECORD SHEET"