

CROSS CONTAMINATION AND SEPARATION OF FOODS IN THE REFRIDGERATOR

READY TO EAT FOODS SHOULD BE STORED ABOVE RAW MEAT/POUNTRY

ALL CHILLED FOODS SHOULD BE MARKED WITH THE CURRENT DATE AT TIME OF REFRIGERATION.

FOOD PREPARATION:

PREPARATION OF RAW MEAT/POULTRY SHOULD BE SEPARATED FROM PREPARATION OF READY TO EAT FOODS :

- **In Colston Hall Kitchen** there are two central work tables – one should be used for raw foods and the other for ready to eat Foods

In the Bar kitchen, use the coffee area to prepare any ready to serve foods and the work table in the centre to prepare sandwiches etc.

COLOUR CODED CHOPPING BOARDS ARE PROVIDED:

NB: DIFFERENT CHOPPING BOARDS AND KNIVES MUST BE USED FOR PREPARING RAW MEAT/POULTRY AND FOR READY TO SERVE/EAT FOODS.

- **RED** **FOR RAW MEAT AND POUNTRY**
- **GREEN** **SALAD AND FRUIT**
- **BROWN** **VEGETABLE**
- **BLUE** **RAW FISH**
- **YELLOW** **COOKED MEATS**
- **WHITE** **BAKERY AND DAIRY**

PROBING FOOD.

COOKING AND REHEATING

- **INSERT CLEAN PROBE TO THE TIP IN THE CENTRE OF THE DISH.**
- **COOKING (CORE) TEMPERATURE (MINIMUM 75+ C)**
- **HOT HOLDING TEMPERATURE (MINIMUM 63+C)**
- **CLEAN PROBE BETWEEN EACH PROBING.**

RECORD ALL PROBED TEMPERATURES ON FOOD SAFETY CHECKS SHEET IN GREEN FILE.