



Temperature Control Requirements



Chilled food

- It's a legal requirement in England, Wales and Northern Ireland that cold food must be kept at 8°C or below.
- When serving or displaying chilled food, you can keep it above 8°C for a maximum of four hours. This can only be done once and must be chilled to or below 8°C until it is used.

Uncooked foods need to be kept within certain temperatures to remain safe and free from harmful bacteria:

- Unfrozen fish must be stored between 0 and 4°C
- Meat such as sausages must be stored between 0 and 5°C
- Meat with pastry such as pies should be kept between 0 and 8°C
- Unfrozen poultry should be kept between 0°C and 4°C

Frozen Food

- When frozen fish is delivered to your shop, the temperature of the fish should be no warmer than -15°C.
- Freezers should operate to ensure foods are at a temperature of -18°C or below.



Did you know? Chilled food must be kept at 8°C or below. To achieve this, it is recommended that fridges should be set at 5°C or below.

The Danger Zone

- It is advised that the safest way to defrost food is in the fridge overnight. Your fridge should be at 5°C or below as some bacteria can grow at temperatures lower than 8°C



Hot Food



- The food regulations require that all hot food is kept at or above 63°C to prevent excessive growth of bacteria.
- Hot food can be kept on display for two hours at temperatures below 63°C, however, after this time food must be thrown away or rapidly cooled until it can be reheated for final sale.



Did you know? It is good practice to occasionally verify temperatures with a probe thermometer.

Cooking & Reheating

- To avoid foodborne illness, it is necessary to cook seafood to an internal temperature of 63°C
- Cooking food to the right temperature and for the correct time will ensure that harmful food poisoning bacteria are killed
- Always reheat food until it is piping hot all the way through. Food should only be reheated once.



Did you know? It is a legal requirement and is good practice to check whether foods that are being held hot are at or above 63°C on a regular basis.

Cross-contamination



- You must ensure that work areas, surfaces and equipment used for raw and ready-to-eat food are adequately separated.
- If raw and ready-to-eat food need to be handled in the same preparation area, ensure the area is thoroughly disinfected between uses.
- Store raw food below ready-to-eat food in the fridge - use separate fridges for raw and ready-to-eat food if possible

The EasyLog range of data loggers make it easy to monitor and manage your fish and chip shop. Some models provide data 24/7 to your computer or phone, with email or text alerts for changes in temperatures around your takeaway.

To order your loggers call us on **01794 884 567** or visit **lascarelectronics.com**. Please also call us for technical help or to learn more about our other monitoring products.

