

Ovoca Manor

Best Practice Manual for Caterers

Please have your caterer read the following manual for the safest food practices:

<p>Minimizing <u>FOOD POISONING</u> risk:</p> <ul style="list-style-type: none"> ❖ A high standard of personal hygiene. ❖ Keep raw and high-risk food separate. ❖ Store high-risk foods outside the danger zone (between 5°C and 63°C). ❖ Ensure food is cooked thoroughly (Core Temp of 74°C). ❖ Ensure effective cleaning and disinfecting. 	<p>Examples of <u>HIGH-RISK FOOD</u>:</p> <ul style="list-style-type: none"> ❖ All cooked meat and poultry, cooked meat products like gravy and stock. ❖ Milk, cream, artificial cream, custards, and dairy products. ❖ Cooked eggs and products made with raw egg (e.g. mayonnaise). ❖ Shellfish and other seafoods. ❖ Cooked rice.
<p>Examples of <u>LOW RISK FOODS</u>:</p> <ul style="list-style-type: none"> ❖ Preserved food like jam, unopened canned food. ❖ Dried foods or foods with little moisture. ❖ Acid foods like fruit, vinegar or products stored in vinegar. ❖ Food with high sugar content, e.g. chocolate. 	<p><u>RAW FOOD</u>:</p> <ul style="list-style-type: none"> ❖ Raw meat, poultry, eggs, and root vegetables. ❖ Store perishable raw food in fridge separate from high-risk food. ❖ Raw food may present a safety risk if not cooked thoroughly especially poultry, products made with raw egg.
<p>To avoid <u>CROSS CONTAMINATION</u>:</p> <ul style="list-style-type: none"> ❖ Keep high risk foods apart from raw food, use separate equipment. ❖ Keep food covered and bring it out for prep only when needed. ❖ Maintain excellent hygiene and handle food as little as possible. ❖ Remove all waste from food area as soon as possible. 	<p><u>FOOD PREP</u>:</p> <ul style="list-style-type: none"> ❖ Use separate chopping boards for preparing foods. ❖ Rinse all fruits and vegetables prior to use. ❖ Uncooked cold dishes, that are high risk food, should be refrigerated until they are served. ❖ Do not leave perishable food at room temp for more than 1 hr.
<p><u>THAWING</u>:</p> <ul style="list-style-type: none"> ❖ Most food should be thawed before cooking and serving. ❖ Thaw food by microwave oven or the fridge at temp of 5°C or ↓. ❖ Be sure centre of food is defrosted. ❖ Cook thawed food within 24 hrs. ❖ Never refreeze thawed food. 	<p><u>COOKING</u>:</p> <ul style="list-style-type: none"> ❖ Ovens should be pre-heated to the required temperature. ❖ Cooked food should hit a core temp. of 74°C for 2 minutes. ❖ Extra Food should be placed in hot hold cabinet. Core temp. should remain at 63°C.
<p>When <u>COOLING</u> food:</p> <ul style="list-style-type: none"> ❖ Place in clean, shallow container. ❖ Cut into smaller sections. ❖ Cover, to prevent cross contamination. ❖ Place in coolest part of kitchen. ❖ Cooled foods should be placed in fridge within 90 min. 	<p><u>REHEATING</u>:</p> <ul style="list-style-type: none"> ❖ Food should be reheated as quickly as possible to a minimum temp. of 74° C. ❖ Reheated food should never be held for more then 2 hours. ❖ Food should only be reheated once.