

SAFE METHOD:

'BAKE OFF' PRODUCTS, REHEATING AND HOT HOLDING



It is very important to bake off or reheat products properly, and keep them hot until they are sold, to prevent bacteria from growing.

SAFETY POINT	WHY?	
<p>Make sure you use suitable equipment for baking off, reheating and hot holding. Follow the equipment manufacturer's instructions.</p>	<p>If equipment is not suitable for baking off, reheating or hot holding, the food might not get hot enough to kill bacteria, or it might not be kept at a safe temperature.</p> <p>Do you hot hold? Yes No</p> <p>If yes, what equipment do you use?</p>	
<p>Preheat equipment before you put any food in it.</p>	<p>Food will take longer to bake off or reheat if you use equipment before it has preheated. This means that the manufacturer's recommended times might not be long enough.</p> <p>Putting food into cold hot-holding equipment means it might not be kept hot enough to stop harmful bacteria growing.</p>	
<p>If you are cooking or reheating food in a microwave, follow the manufacturer's instructions on the product packet, including advice on standing.</p> <p>If you provide a microwave for customers to reheat food, it is a good idea to supply instructions.</p>	<p>The manufacturer has tested these to make sure that products will be properly cooked/reheated. Standing times are part of the process of cooking/reheating food in a microwave and help make sure the food is the same temperature all the way through, with no cold spots.</p>	
<p>Sell bake-off products or reheated food immediately, unless they are going straight into hot holding or are intended to be sold cold, e.g. bread rolls.</p> <p>Products should be thoroughly cooked and steaming hot before hot holding begins.</p>	<p>If food is not sold or put into hot holding equipment immediately, the temperature will drop and harmful bacteria could grow.</p> <p>Hot-holding equipment is used for keeping food hot. It should not be used to cook or reheat food. Hot food should be transferred straight from the oven to the hot-holding equipment.</p>	



THINK TWICE!

Remember, reheating means cooking again, not just warming up. Always reheat food thoroughly until it reaches a safe temperature (see 'Prove It' in the 'Cooking Safely' sections). Do not put food into hot holding without reheating it properly first.

Food in hot holding must be kept above 63°C. If this is not possible, you can take food out of hot holding to display it for up to two hours, but you can only do this once.

Food that has not been used within two hours, should either be reheated until it is steaming hot and put back in hot holding, or chilled down as quickly as possible to 8°C or below. If it has been out for more than two hours throw it away.

CHECK IT

It is important that the products you sell are properly baked off or reheated and for you to show how you check this. Check that food is steaming hot all the way through from the moment it is baked off or reheated to the moment it is sold.



You can also use a temperature probe to check that products are properly cooked or reheated. See 'Prove It' in the 'Cooking Safely' safe methods for advice on using probes.

List the products you check with a probe:

If you do not use one of the checks above, what do you do?

CHILLING DOWN FOOD

If you chill down food, for example food in hot holding that has not been sold, remember to chill it down safely. Cover the food and move it to a colder area, e.g. a storage room. Chill food down as quickly as possible and then put it in the fridge.

WHAT TO DO IF THINGS GO WRONG

- If a product you are reheating is not hot enough and the equipment seems to be working, reheat the product for longer and then test it again.

If a product in hot holding is not hot enough at any point:

- reheat it until it is a safe temperature (see 'Cooking Safely' safe methods) and put back into hot holding (you should only do this once), or
- chill down the food safely and reheat it later before serving

If you cannot do either of these things, throw the food away.

HOW TO STOP THIS HAPPENING AGAIN

- Check your equipment is working correctly.
- Review your method. You may need to increase the time and/or temperature or use different equipment.
- Train staff again on this safe method.
- Improve staff supervision.

Write down what went wrong and what you did about it in your diary.

