

Does the store Cool Hot food to be sold Cold? Is there Hot Food Cooling temperature Records (i.e. above 60°C to below 21°C in 2 hours & from below 21°C to below 5°C in the following 4 hours)?

Refers to FSA Question No. 10

Why?

If you cook potentially hazardous food that you intend to cool and use later, you need to cool the food to 5°C or colder as quickly as possible.

Potentially hazardous foods are foods that might contain food poisoning bacteria and are capable of supporting growth of these bacteria or formation of toxins to levels that are unsafe for consumers, if the foods are not stored at correct temperatures. Toxins are poisonous chemicals produced by some types of bacteria

The Food Standards Code requires food businesses, when cooling cooked, potentially hazardous food, to cool the food:

- within two hours — from 60°C to 21°C; and
- within a further four hours — from 21°C to 5°C.

Corrective Action -

No records available at time of audit -

Implement Hot Food Cooling processes and Temperature checks to be recorded at least Monthly.

Inaccurate records - Investigate cooling process and ensure staff checking temperatures understand the requirements. Conduct a test urgently to ensure product is safe.

Food Safety Program and/or Regulation References –

Metcash Food Safety Program

- 11.12 - Processing & Handling of Hot Takeaway Foods
- 18.23 - Hot Foods Cooling Verification

<https://metcashfood.com.au/support/38>

Australia, New Zealand Food Standards Code

[Food Standards Code - Standard 3.2.2 Food Safety Practices And General Requirements - Division 3 \(7\) Food Processing](#)