Food Safety Temperatures

KEEP HOT FOODS HOT

Cooking	≥ 75°C
Hot Display	≥ 63°C
Reheating	≥ 70°C

KEEP COLD FOODS COLD

Food Deliveries

Chilled Foods	≤ 5°C
Frozen Foods	≤ -18°C

Food Storage

Chilled Foods	≤ 5°C
Frozen Foods	≤ -18°C
Cold Display	≤ 5°C

