

# Guidelines for the handling of chilled foods.

Institute of Food Science & Technology (UK) - FOOD SAFETY



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## Refrigerated storage of perishable foods

Ensure you understand the basic requirements of your meat, poultry or seafood before you start storing it. The germs that cause foodborne illness will then begin to grow, making the food unsafe to eat.

## Use of HACCP by the chilled food industry

Different foods that require hot-holding have specific spoiling requirements. Make sure foods stored in the freezer are frozen hard. Some varieties cultivars are better suited for freezing than others.

## Use of HACCP by the chilled food industry

For vacuum-packed meat there seems to be a limited risk, but for MAP meat there is a greater risk and here it is absolutely necessary to maintain low temperatures throughout the chill chain. Fresh whole fish should be gutted and washed if it is to be stored for more than 24 hours.

## FOOD SAFETY

After a week, the food kept at cold-holding temperature should be discarded.

## Freezing and Food Safety

While checking and maintaining the proper temperature on the salad bar making sure that foods are rotated properly will also get extra life out of the items in your serving dishes and containers and having a way to remind you when exactly you should rotate is key. A starter culture, a solution of lactic acid bacteria, is added, and after 2-4 hours the product is cooled to 5°C. By removing leafy tops from carrots, parsnips, turnips and beetroot, their storage life can be extended to many weeks or even several months in the refrigerator.

## Handling of Cheese for Safety & Quality

Item Months Bacon and Sausage 1 to 2 Casseroles 2 to 3 Egg whites or egg substitutes 12 Frozen Dinners and Entrees 3 to 4 Gravy, meat or

poultry 2 to 3 Ham, Hotdogs and Lunchmeats 1 to 2 Meat, uncooked roasts 4 to 12 Meat, uncooked steaks or chops 4 to 12 Meat, uncooked ground 3 to 4 Meat, cooked 2 to 3 Poultry, uncooked whole 12 Poultry, uncooked parts 9 Poultry, uncooked giblets 3 to 4 Poultry, cooked 4 Soups and Stews 2 to 3 Wild game, uncooked 8 to 12. Manufacturers of coleslaw and other salads should ensure that raw materials are obtained from suppliers whose practice preclude the possibility of contamination with *Listeria mono-cytogenes* or other pathogenic microorganisms.

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