

Food Safety on Catering Services

Centre for Food Safety

Background

- Provision of catering services to private venues is popular during festival functions.
- Production of large quantity of many varieties of food is usually involved.
- If there is mishap in the production, food incident with great implication may occur.
- The CFS takes this opportunity to remind the trade on safe production of food for these functions.

Food Safety Problems

- Many types of food have to be prepared in a short period of time without adequate facilities and manpower.
- Foods cooked too far in advance are prone to higher risk of cross-contamination.
- Insufficient holding equipment to keep foods under safe temperature.
- Inadequate reheating before consumption.

Advices to Trade

Plan carefully in advance

- Do not accept orders beyond handling capacity.
- Ensure that adequate manpower, space and facilities such as refrigerators and hot-holding equipment are available.
- Carefully plan the preparation schedule so that foods are not cooked too far in advance.

Food preparation

- Handle raw and cooked foods separately.
- Defrost frozen foods in chillers (4°C or below) or under cool running water.
- Cook foods thoroughly until core temperature reaches 75°C or above.
- Keep cooked foods above 60°C.
- Keep chilled foods at 4°C or below.
- Clean and sanitise all food contacting surfaces thoroughly before use.

Delivery

- Transport foods in clean and covered containers.
- Ensure proper temperature control during delivery:
 - Keep cooked foods above 60°C.
 - Keep chilled foods at 4°C or below.
- Keep the delivery vehicles clean.

At the venue

- Ensure sufficient heating equipment to hold cooked foods above 60°C.
- Ensure sufficient cooling devices to keep chilled foods at 4°C or below.
- If reheating is required, the core temperature should reach 75°C or above.
- Well cover all foods before serving.
- Well observe environmental hygiene and personal hygiene.

Thank You