

Enhance Food Safety Let's Reduce Risks

# 10 Safety Tips for Serving Buffet



## Purchasing Food

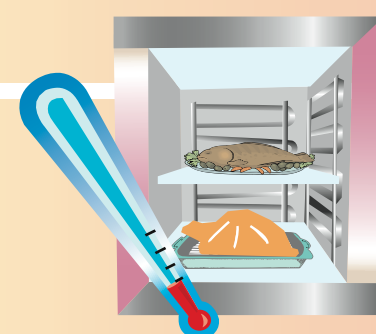
- Buy raw material from reliable or licensed suppliers.



## Preparing Food

- Observe good hygiene practices at all stages of food preparation.

- Store prepared food properly.

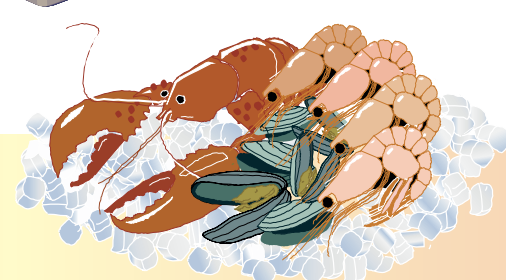


- Avoid preparing amounts or too far food in excessive in advance.

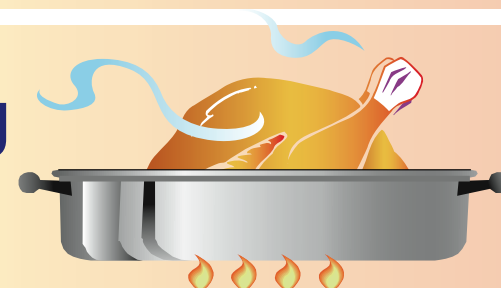


## Displaying Food

- Display cold dishes in the refrigerators or on ice (at or below 4°C).



- Display hot food in heating trays (above 60°C).



- Assign a person to monitor the hygienic condition of buffet-serving areas.

- Raw and cooked foods be displayed separately and handled with different utensils.



- Display food in small amounts and refill only when the food is almost consumed to shorten the display time.

- To avoid cross-contamination, serve buffet food fresh each time – never mix batches.

