

Beware the « danger zone »

« Keep prepared and perishable food no longer than 2 hours between 5°C and 63°C »

Boiling point for sterilising equipment / utensils.

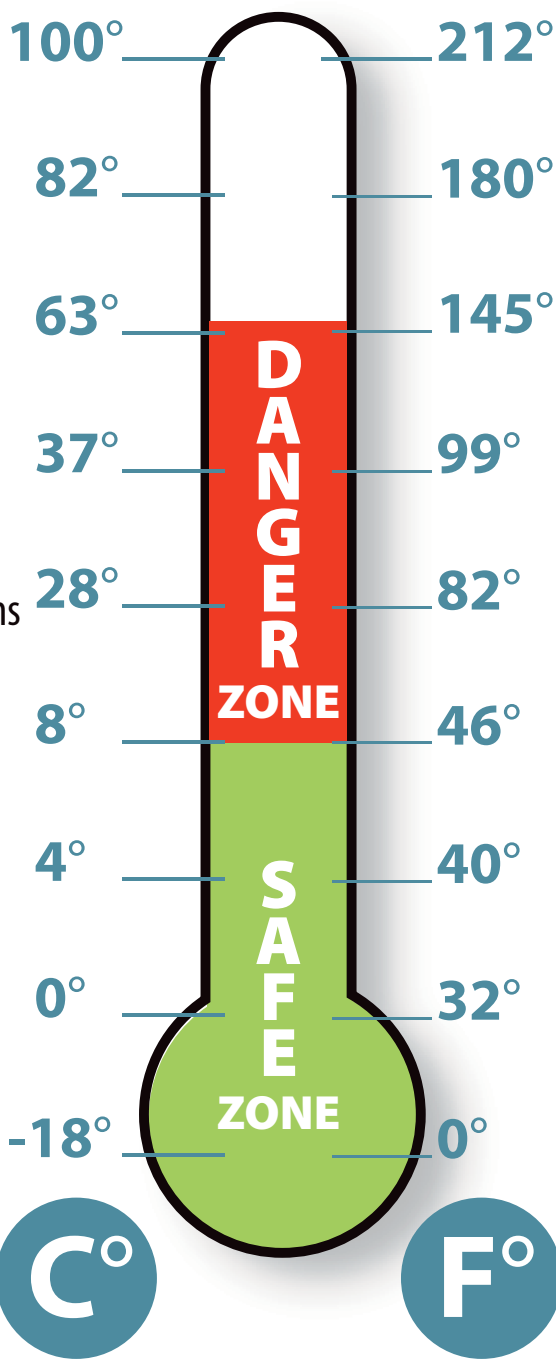
Final rinse temperature for dishwashers (82° - 88°)

Temperature for hot holding keep food warm once cooked.

Do not leave raw or cooked items at room temperature as bacteria and micro organisms rapidly multiply.

Fridges - set air temperature at 8° or below for chilled food.

Freezer temperature or below



Food Safety

Seafarers' Health Information Programme

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www.seafarershealth.org

