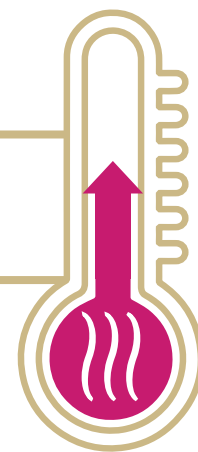




SERVING HOT FOOD



**It is important that food is served sufficiently hot.
This way harmful microbes cannot grow.**

DO THIS

Get the right equipment

Equipment must keep food sufficiently hot the whole time it is being served. Suitable equipment include hot water baths and soup pots.

Pre-heat the equipment

Do not place food into cold serving equipment, as food will become cold. Do not cook or re-heat food in serving equipment!

Heat the food

Cook food or heat any previously prepared food thoroughly. Food must be steaming hot throughout before placing it into serving equipment.

Plan food deliveries

Make sure that takeaway meals and food delivered to customers stay hot all the way to the customer. Use food grade packaging and insulated bags and boxes. Keep food protected throughout its transport.

At least +60 °C

Keep food served hot at least at +60 °C. You can only serve food once.



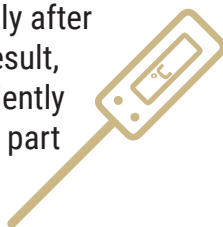
Microbes grow more quickly at temperatures ranging from +6 °C to +60 °C. Avoid this temperature range at all stages of the process!

If something goes wrong...

Do not serve any food that has not remained sufficiently hot. Such food cannot be re-heated and served again.

ALSO REMEMBER

- Measure the temperature of food immediately after preparing it and also when serving it. As a result, you can ensure that food is and stays sufficiently hot. Regular temperature measurements are part of your restaurant's own-check activities.
- When you heat food, pass the temperature range of +6 – +60 °C as quickly as possible.
- Use a food grade thermometer to measure the temperature. Ensure that the thermometer is clean. Measure the temperature from several different places. Regularly check that your thermometer is working properly, for example, by using another thermometer.



For more advice, contact your local food safety authority
You can find their details on the **Finnish Food Authority's website.**

