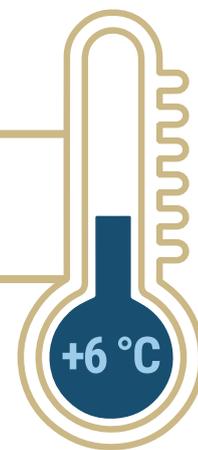




SERVING COLD FOOD



Serve food sufficiently cold.

BEFORE SERVING

Do you have properly functioning refrigeration equipment?

Monitor the temperature in refrigeration equipment regularly, and adjust if necessary. Measure the temperature using a thermometer.

Does your thermometer work properly?

Ensure that you have a separate thermometer for measuring the temperature of food.

How will you display your products?

When placing products on display, use cold serving trays, ice cubes, and similar. Plan how to place your products on display so that they are at room temperature as short a time as possible.

WHEN SERVING PRODUCTS

Is the maximum temperature of the food to be served +6 °C?

The temperature of food to be served can be at most +6 °C. Only make such an amount of food available that the temperature of the food cannot rise. Also pre-chill salads and cold products.

Do you measure the temperature of food when it is served?

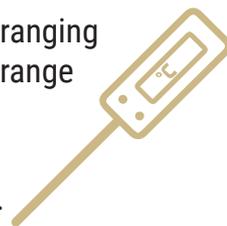
You can only serve food once. When the temperature of food is at most +6 °C, the serving time is unlimited. The temperature of food may rise to at most +12 °C, in which case it can be served a maximum of four hours.

Has the temperature of food served risen too much?

Measure the temperature of food, and take action if it rises too high. Do not serve any food that has not remained sufficiently cold.

ALSO REMEMBER

- Microbes grow more quickly at temperatures ranging from +6 °C to +60 °C. Avoid this temperature range at all stages of the process!
- Regular temperature measurements are part of your restaurant's own-check activities.
- 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.**

