



**Eat
Grow
Thrive**

HANDLING PERISHABLE

Upon delivery of perishable food to your Centre, please ensure that guidelines outlined below are followed:

- ✓ Store food at temperatures that would prevent spoilage.
- ✓ Food temperature is taken and documented in the Temperature Log Sheet and time of arrival.
- ✓ Food requiring reheating must reach a temperature of 74C (165F) for 15 seconds and then held at 60C until serving time.
- ✓ Unserved perishable food is promptly covered for protection from contamination and refrigerated or frozen immediately to prevent spoilage.

Perishable items that have been served and/or otherwise not maintained at a safe temperature are not to be served again and should be discarded. This also includes all food that has been reheated.