

How to Run a Healthy Business

Displaying and Serving Food

The following outlines a few key points when displaying and serving food.

1. Make sure that the people who are serving food have the skills and knowledge for the tasks they need to do their job correctly. Often products may become contaminated through poor food handling practices.

2. Make sure that people serving food wash their hands properly. If using gloves make sure staff understand how to use them safely.

3. Use a clean and sanitised thermometer to check the temperature at the centre of hot food is 60°C or hotter and that the centre of cold food is 5°C or colder.

4. Keep pre-prepared food out of the Temperature Danger Zone (between 5°C and 60°C). If food is kept between these temperatures, throw it out after four hours.

5. Check that food is served as quickly as possible. Delays in serving food can allow food poisoning bacteria to multiply.

6. Don't prepare food too far in advance of serving. You can always refrigerate cold food during delays in production and before serving

7. Only use clean, uncontaminated storage containers and serving utensils.

8. Throw away single use items after using them including straws, paper towels, cups and plates.

9. Do not spike ready to eat foods with labels or tags. Labels should be placed on trays.

10. Remember to complete the Food Display Record from your Food Safety Program.

Remember; if in doubt throw it out!

For more information about displaying and serving food please contact your Environmental Health Officer at the Health Services Branch on 9658 8831 / 8815.



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