

Food Safety Validation

The criteria used for safe handling of food within this guide is based on reliable published sources of food safety information.

Food Handling Activity	Critical limit or food safety controls	Validation Source
Receival of Food	<p>A food business must take all practicable measures to ensure it only accepts food that is protected from the likelihood of contamination.</p> <p>Practical receival measures include:</p> <ul style="list-style-type: none"> • sourcing food from reputable suppliers • having specific, agreed instructions with suppliers • inspecting randomly selected food items from a delivery, for visible signs of contamination 	<p>Safe Food Australia Standard 3.2.2 Division 3 5 (1)</p>
Receival of PHF Food	<ul style="list-style-type: none"> • only accept potentially hazardous food that is at a temperature of: (a) 5°C or below; or (b) 60°C or above • ensure that food which is intended to be received frozen, is frozen when it is accepted 	<p>Safe Food Australia Standard 3.2.2 Division 3 5 (3) 5 (4)</p>
Storage of food	<p>Store food ...protected from the likelihood of contamination.</p> <p>Storage conditions will not adversely affect the safety and suitability of the food</p>	<p>Safe Food Australia Standard 3.2.2 Division 3 6 (1)</p>
Cold Storage of PHF	<p>store it under temperature control;</p>	<p>Safe Food Australia Standard 3.2.2 Division 3 6 (2)</p>
Frozen Storage	<p>if it is food that is intended to be stored frozen, ensure the food remains frozen during storage.</p> <p>Hard frozen, does not include partly thawed</p>	<p>Safe Food Australia Standard 3.2.2 Division 3 6 (2)</p>
Preparation of PHF RTE food	<p>The time that food is kept at temperatures that permit the growth of pathogenic microorganisms must be kept to a minimum during processing.</p>	<p>Safe Food Australia Appendix 2</p>

	<p>Ready-to-eat potentially hazardous food brought out of refrigeration, If the total time is:</p> <ul style="list-style-type: none"> • less than 2 hours, the food may be used, or refrigerated for later use • between 2 and 4 hours, the food may still be used • 4 hours or longer, the food needs to be thrown out 	
Thawing	<p>There are several ways that frozen potentially hazardous food can be thawed:</p> <p>Refrigeration: Thawing food under refrigeration maintains it at 5°C (or below)</p> <p>Running water: Food may be thawed more quickly by submerging under cool running water</p> <p>Microwave</p> <p>As part of the cooking process</p> <p>At room temperature – ensuring the food does not go above 5 °C</p>	Safe Food Australia Standard 3.2.2.
Cooking	<p>7.1</p> <p>ii)use a process step that is reasonably known to achieve the microbiological safety of the food.</p> <p>The microbiological safety of food is usually achieved through heating processes such as cooking.</p> <p>Core temperature of at least 75°C for poultry, stuffed, minced , formed meat</p> <p>70°C for 2 minutes or heating to 75°C</p>	<p>Safe Food Australia Standard 3.2.2.</p> <p>7.1</p> <p>Safe Food Australia Appendix 3 Limits for food processes</p>
Cooling	<p>The cooling of cooked potentially hazardous food needs to be as quick as possible.</p> <p>7(3) A food business must, when cooling cooked, potentially hazardous food, cool the food:</p> <p>(a) within two hours — from 60°C to 21°C; and</p> <p>(b) within a further four hours — from 21°C to 5</p>	Safe Food Australia Standard 3.2.2

Clean	<p>Whatever method is used it must achieve the intended outcome: that is, that the utensil or surface looks clean, feels clean and smells clean.</p> <p>Warm to hot water is generally needed (54°C to 60° C) is recommended.</p> <p>Detergents should be appropriate for the task</p>	Safe Food Australia Appendix 6
Sanitise	<p>Sanitising can be achieved through the use of hot water, chemicals or other processes. Some examples are:</p> <ul style="list-style-type: none"> • soaking items in very hot water (at least 80°C) • soaking items in diluted bleach • saturating items with 70% alcohol • applying a commercial food-grade sanitiser according to the manufacturer’s instructions, with particular attention to the required concentration and contact time 	Safe Food Australia Appendix 6
Dishwasher Temperature	<p>Incoming water should be at the temperature specified by the manufacturer for the machine used.</p> <p>Generally, commercial dishwashers should be able to use high temperatures (greater than 80°C) in their sanitation rinse cycles.</p>	Safe Food Australia Appendix 6
Batch	<p>A batch is defined as product made using the same process and/or packaged under the same conditions within a 24-hour period.</p>	NSW Food Authority Food Safety Schemes manual