

2 Hour 4 Hour Guide

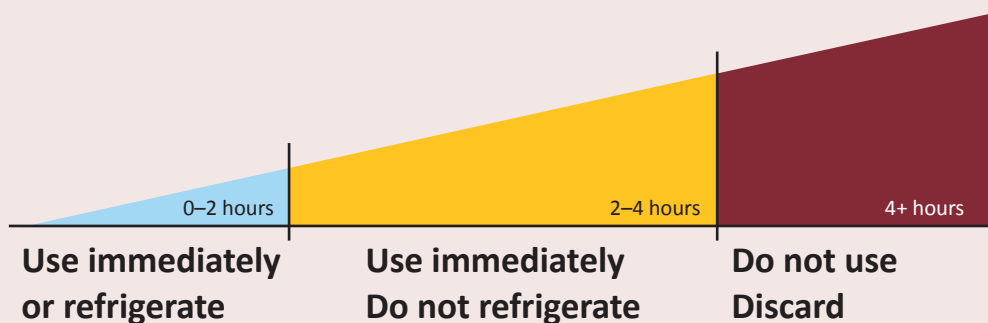
The 2 hour 4 hour guide applies to ready to eat potentially hazardous food (PHF) that is not going to be further processed.

It provides guidance on how long PHF can be held safely at temperatures between 5°C and 60°C and what should happen to it after certain times.

Temperature Danger Zone

5°C ←———— Danger Zone —————→ 60°C

Total time between 5°C and 60°C – what should be done?



Documentation

To demonstrate that the 2 hour 4 hour guide is being followed correctly, a food business must keep records of

- the temperature history of PHF
- the time history of PHF – total time includes all the time PHF has been in the temperature danger zone.

So add up transportation, delivery, preparation, cooling and display times to get the total time.

If a food business cannot provide documented evidence it will be deemed non compliant.

Health Protection Service Phone 02 6205 1700

