

63°C or above

Keep cooked food hot throughout service.

**Preheat first.
Check the food.
Record the result.**



01 Cook or reheat before loading

Load food while it is thoroughly hot. Do not use a bain-marie to cook or reheat.

02 Monitor during service

Probe food at your planned frequency. Stir where suitable. Record readings and actions.

03 Act on a low reading

Tell the supervisor immediately. Follow the documented time-control action and reheat only once.

If time below 63°C is unknown or exceeds 2 hours, discard under this conservative safe method. Clean and disinfect equipment after use. Follow your site display-time policy.