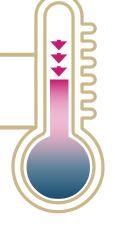


CHILLING



Cooling food slowly carries the risk of food poisoning!

Ensure food is chilled properly.

DO THIS

If food is not served immediately, chill it after it has been prepared.

Chill the food down to +6 °C or colder. This may take at most four hours.

Move the chilled food immediately into a

refrigerator/freezer.

Package the food and attach the necessary information to it (e.g. allergens, dates). Do you have a chiller?

Small amounts of food can be chilled in a cooler or water bath. A chiller is the best option for chilling larger amounts of food!

Chill salads and cold foods before serving.

You can only serve food once. When the temperature of food is at most +6 °C, the serving time is unlimited. The temperature of food may rise to at most +12 °C, in which case it can be served a maximum of four hours Measure the temperature of the food, not the chiller.

Remember to record the temperature of the food during chilling.

Never chill any food at room temperature!

ALSO REMEMBER

- Microbes grow quickest at temperatures ranging from +6 °C to +60 °C. Avoid this temperature range at all stages of the process!
- Check the operation of the chiller regularly!
 Clean the chiller regularly.

For more advice, contact your local food safety authority
You can find their details on the Finnish Food Authority's website.

