

Temperature Management		
Cooked Food	70°C min	Not less than 2 minutes
Reheating	70°C min	Not less than 2 minutes and no more than 30 minutes after removal from chill
Distribution	0°C to 3°C	During any stage of distribution
	> 10°C	Must be destroyed
	above -10°C	Reject frozen deliveries
	above 8°C	Reject refrigerated deliveries
Service	63°C min	Served within 15 minutes of reheating Unused meals must be destroyed not reheated
Cooling - blast chilling	0°C to 3°C	within 90 minutes
Storage - Fridge	1°C to 4°C	Max shelf life is 5 days
	5°C to 10°C	Must eat within 12 hours
	> 10°C	Must be destroyed
Storage - Freezer	-18°C to -23°C	
DANGER ZONE Ideal Bacterial Multiplication	5°C to 63°C	
	37°C	