

## 5.0 Food Processing - Procedures



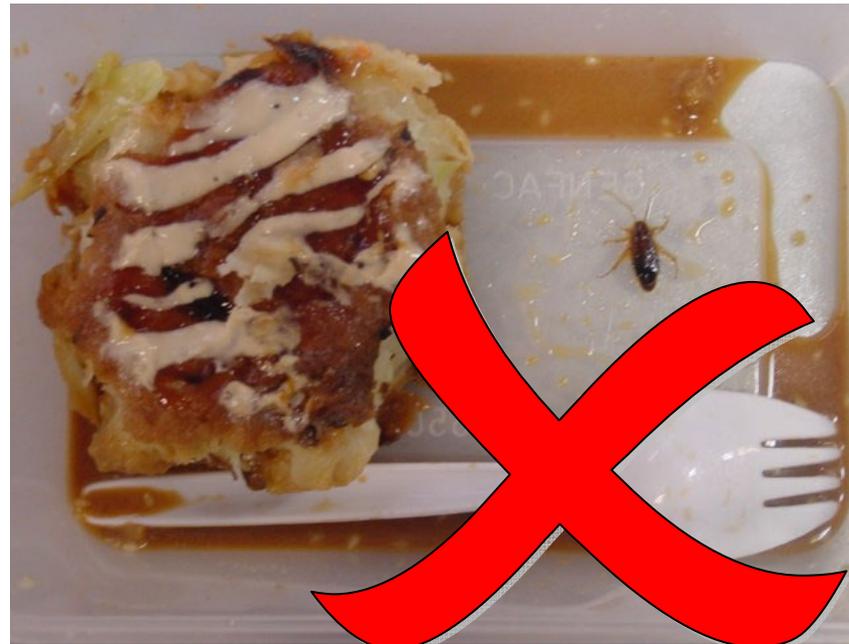
Make sure insects do not contaminate the food.

## 5.0 Food Processing - Procedures



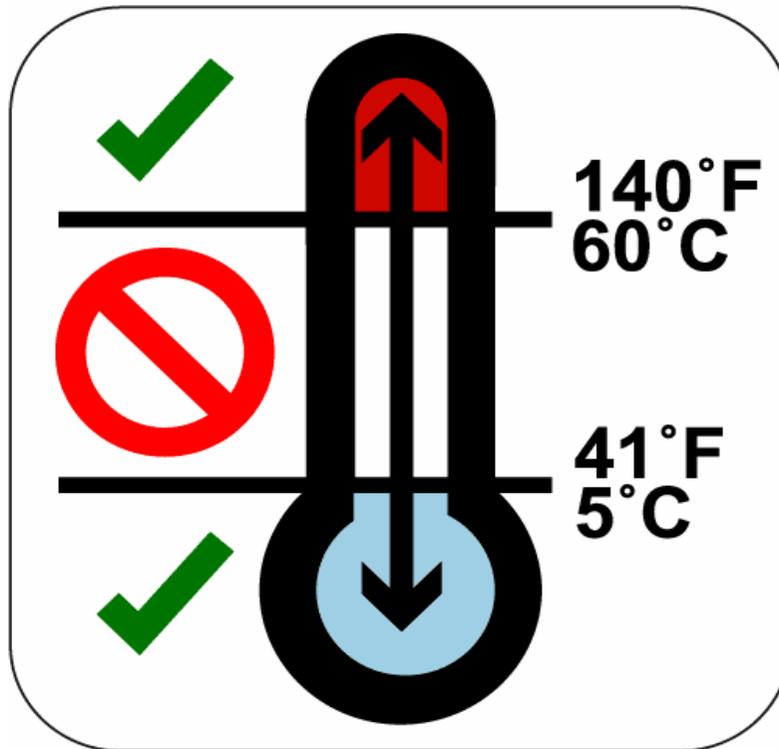
Throw away contaminated and mouldy food. Do not use.

## 5.0 Food Processing - Procedures



Make sure food is not contaminated by chemicals or insects.

# 5.0 Food Processing - Procedures

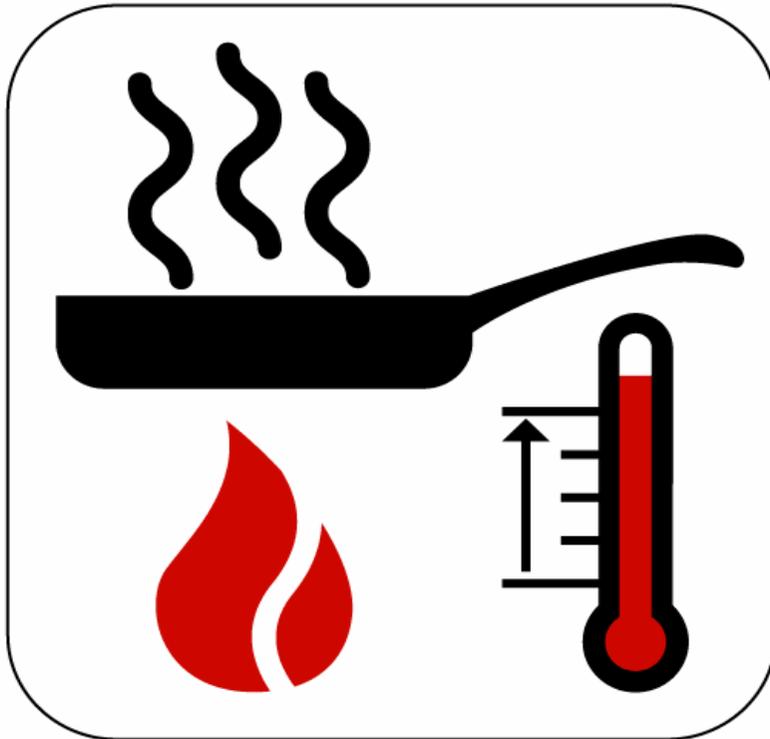


Copyright © International Association for Food Protection



Make sure high risk food is not kept in the temperature 'danger zone' (between 5°C and 60°C) for longer than 2 hours.

## 5.0 Food Processing - Procedures

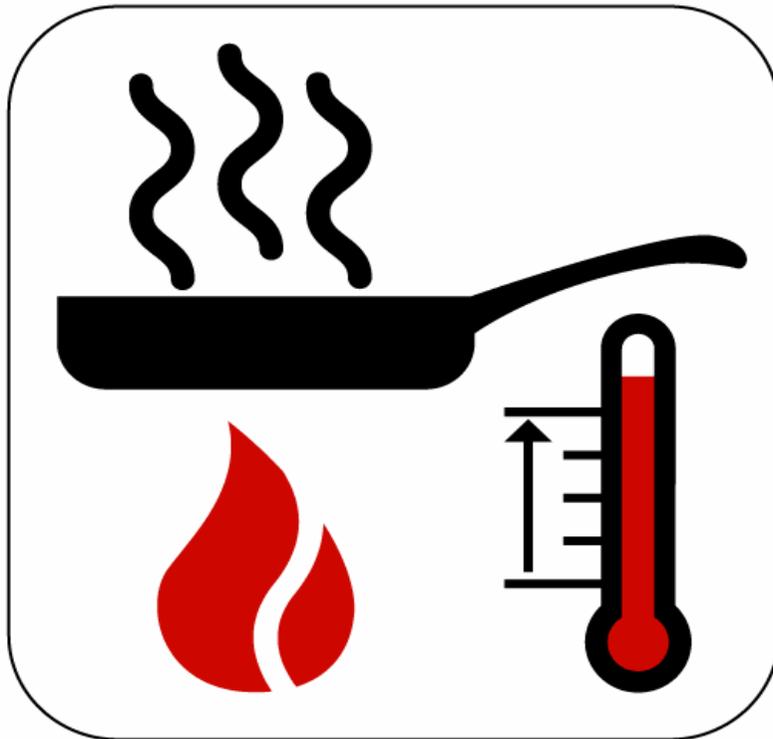


Copyright © International Association for Food Protection



Make sure high risk food is cooked properly to 75°C.

## 5.0 Food Processing - Procedures

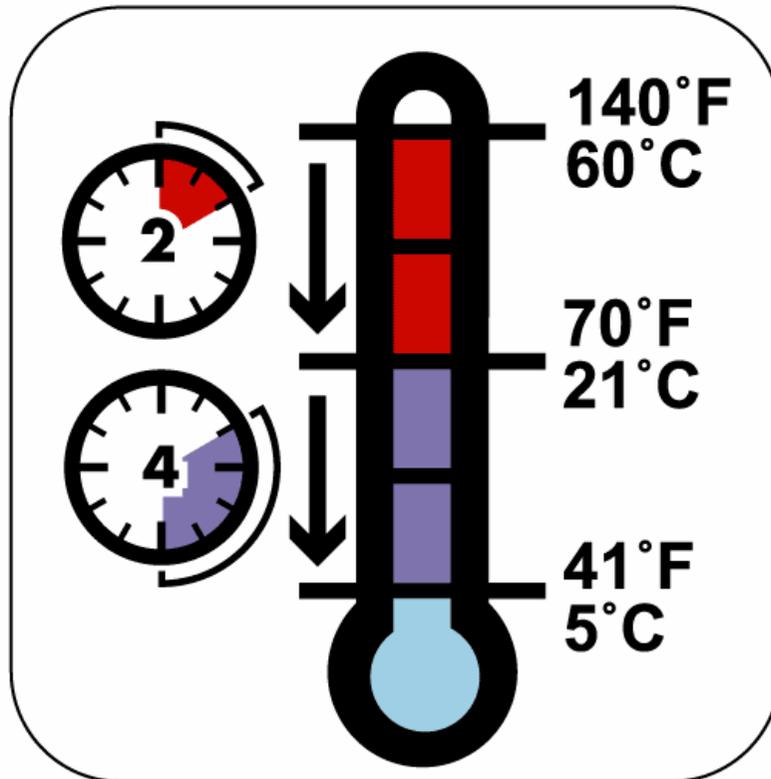


Copyright © International Association for Food Protection



Make sure high risk food is cooked properly to 75°C

# 5.0 Food Processing - Procedures



Copyright © International Association for Food Protection



Make sure high risk food is cooled within 2 hours from 60°C to 21°C and within a further 4 hours from 21°C to 5°C.

## 5.0 Food Processing - Procedures



Make sure food is thawed in the microwave or cold storage facility.

## 5.0 Food Processing - Procedures



Make sure food is reheated to 60°C.