

Gourmet Food Delivery Service: A Guide to Storing & Reheating Your Meals

Your Private Chef goes to great lengths to ensure that the food we make for you and your family is not only delicious but is prepared and delivered with the greatest attention to hygiene and food safety. Below are guidelines from Food Standards Australia to help you.

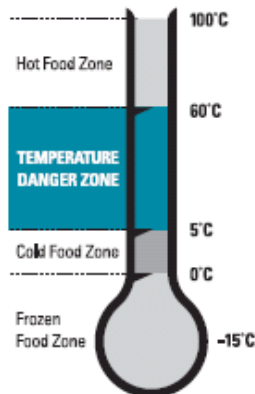
Reheating previously cooked and cooled food.

Reheat foods thoroughly so they are steaming (above 75°C) or boiling. At a minimum you must reheat rapidly to 60°C or hotter. Ideally, you should aim to reheat food within a maximum of two hours to minimise the amount of time that food is at temperatures that favour the growth of bacteria or formation of toxins (the temperature danger zone).

Alternatively you can store previously cooked food as per below.

When storing and transporting food:

- Keep chilled food at 5°C or colder.
- Use a fridge thermometer to check the temperature in your fridge.
- Keep frozen food frozen solid.
- Keep the freezer temperature around -15°C to -18°C.
- Keep hot foods at 60°C or hotter.
- Throw out high-risk food that has been left in the Temperature Danger Zone for more than 4 hours.
- Consume high-risk food that has been left in the Temperature Danger Zone for more than 2 hours--don't keep it for later.



I have read and understood the above best practice guide for reheating and storing of cooked food.

Customer Name: _____

Signature: _____