



Food Manufacture

# Temperature Control

## Lesson 7

Understand the importance of temperature control in food manufacturing to ensure food safety is never compromised.



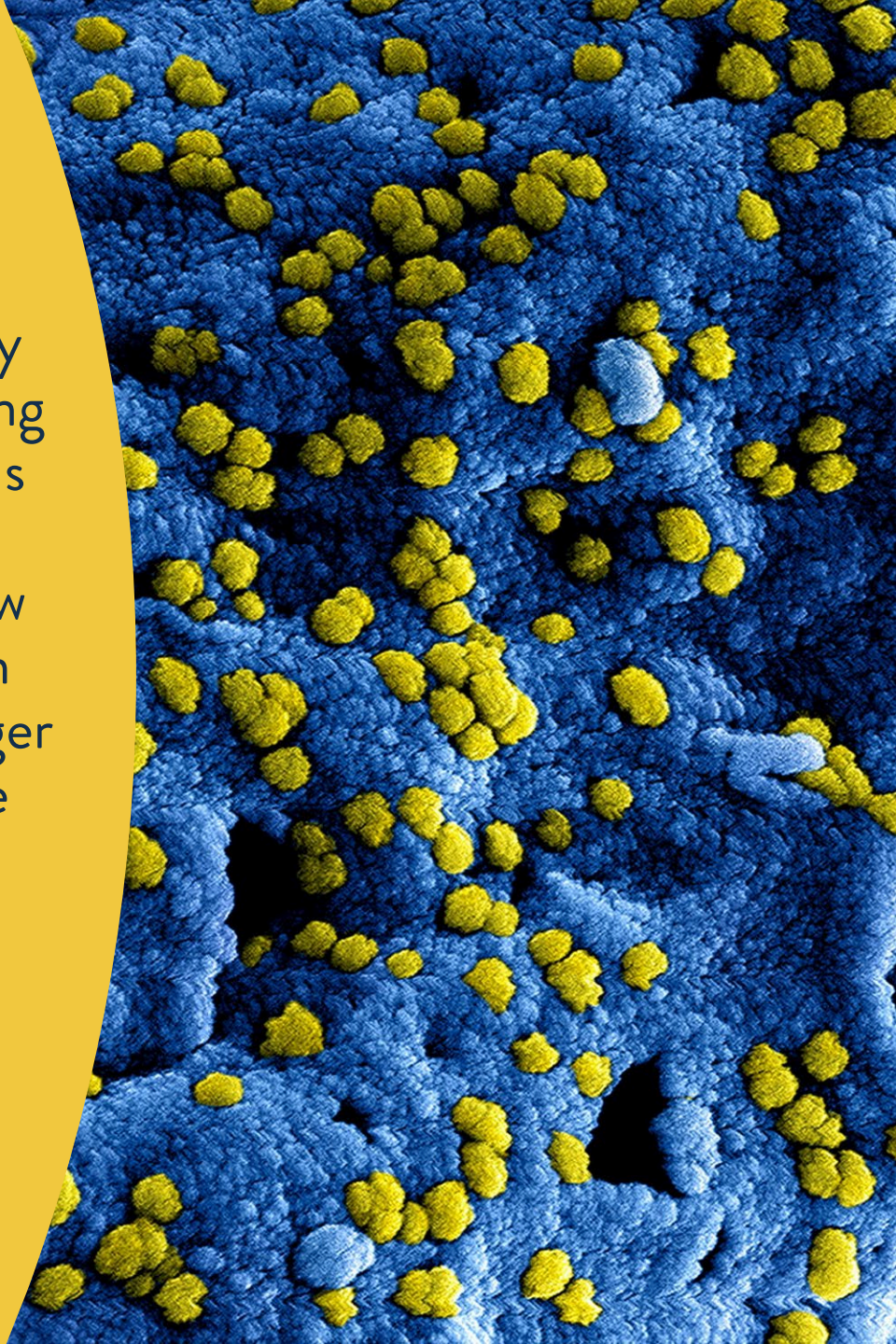


Reheating a product involves cooking it a second time after it has been cooked and cooled to a chilled/frozen temperature.





Not all bacteria is destroyed by heating especially spore forming bacteria. So, if the product falls into the temperature danger zone, bacteria can start to grow again. As the product has been through the temperature danger zone several times it is at more risk of causing food poisoning due to the likelihood of it containing more bacteria.





To make the product safer it must be heated to a higher temperature. The legal core temperature regulations of at least 75°C in England and 82°C in Scotland.





**The product must only be reheated once, so it is not exposed to the temperature danger zone too many times making the product unsafe.**





Once a product has been reheated core temperature checks must be performed to ensure the correct temperature is achieved and there are no cold spots.





# Revision Activity 7

**What temperature should product be reheated to in England?**