



Guidelines for the collection of food prepared by catering services

Preliminary remarks

The food collected from events at conference and hotel facilities requires care, and must be prepared very quickly in order to reduce the potential risks associated with its distribution. For this reason, it must be consumed within 24 hours from pick up, notwithstanding the appropriate storage conditions.

Even if cooked, the food must not be stored at room temperature for more than two hours after cooking, and must not be subject to repeated cooling and reheating.

In accordance with requirements relating to the event's image and to the flow of participants, for the purposes of collecting the food more safely, it is advisable to deliver the food on the buffet table gradually.

1. FOOD THAT CAN BE COLLECTED

- ✓ Canapés and mini pizzas
- ✓ Savoury finger food
- ✓ Hot and cold first courses
- ✓ Main courses of meat and fish
- ✓ Cheese and cold meats
- ✓ Cooked, battered and raw vegetables
- ✓ Cakes and baked desserts
- ✓ Cold or semi-frozen desserts
- ✓ Drinks

The food must also be accompanied by a copy of the list of ingredients used in their preparation.

2. FOOD THAT CANNOT BE COLLECTED

- ✓ Dishes based on raw fish or meat (e.g. roast beef, carpaccio, sushi)
- ✓ Dressed salad
- ✓ Products that contain mayonnaise and cream with real raw egg

3. HYGIENE PARAMETERS FOR ACCEPTANCE

The food collected must be correctly stored by the donor in food containers, either disposable or reusable, suitable for safe transport, without the risk of the content escaping or of external contamination. The food must not show any obvious signs of deterioration, contamination or give off unpleasant odours, and must also have the following characteristics:

✓ **If exposed to the public**

- It must not show any signs of having been consumed (parts of food, leftovers on plates).

✓ **If not exposed to the public**

- The food must be maintained at temperatures of $>60^{\circ}\text{C}$ in the case of hot dishes, and $\leq 10^{\circ}\text{C}$ in the case of cold dishes.
- If the equipment available allows, it is preferable for cooked food to be subjected to blast chilling.
- It must be protected from possible external contamination, possibly with protective film, in closed food containers.

4. METHODS OF TRANSPORT AND PRECAUTIONS FOR RE-USE

The risk analysis enables a clear differentiation to be made between the two categories of food coming from catering services:

✓ **Food not exposed to the public**

- If stored at a temperature of $\leq 10^{\circ}\text{C}$, do not interrupt the cold chain, and consume within 24 hours of delivery, after reheating the food as necessary.
- If stored at a temperature of more than 60°C , do not interrupt the hot chain until the food is served, which must take place no longer than 12 hours after delivery.

✓ **Food exposed to the public**

- In this case, the food must be delivered within a very restricted timeframe and consumed quickly.
- Food not exposed to the public which is not stored with the cold or hot chain must be managed in the same way as exposed food.

The following directions must also be followed:

- Food exposed to the public must be transported from the place of collection to that of consumption very quickly.
- Exposed and non-exposed food must be kept separate during transport and stored wholly in a refrigerator.
- Avoid and reduce to a minimum handling the food, particularly that which has already been exposed; in this case, keep the food in the same containers in which it was exposed.
- Hot food must be transported in containers able to maintain the hot chain, separately from other food, and must be reheated before serving.