



KNOW YOUR TEMPERATURES

Cook Temperatures	70°C for 2 minutes or 75 °C for 30 seconds
Hot Holding (once cooked)	Above 63°C
Fridge/Cold Holding	8 °C or below (ideally 1-5°C)
Freezer	-18 °C to -21°C
<u>Check your Deliveries</u>	
Chilled foods	8°C or below
Frozen foods	-18°C or below

Contact Details

If you would like any further information please email: foodhygieneandsafety@west-norfolk.gov.uk or alternatively you can telephone 01553 616200