

TEMPERATURE CONTROL OF POTENTIALLY HAZARDOUS FOOD

Potentially hazardous foods must be kept at certain temperatures to ensure that any microorganisms that may be present or toxins they produce do not make the food unsafe to eat.

POTENTIALLY HAZARDOUS FOODS

Foods that must be kept at under temperature control to minimise the growth of any pathogenic microorganisms that may be present in the food or to prevent the formation of toxins in the food.

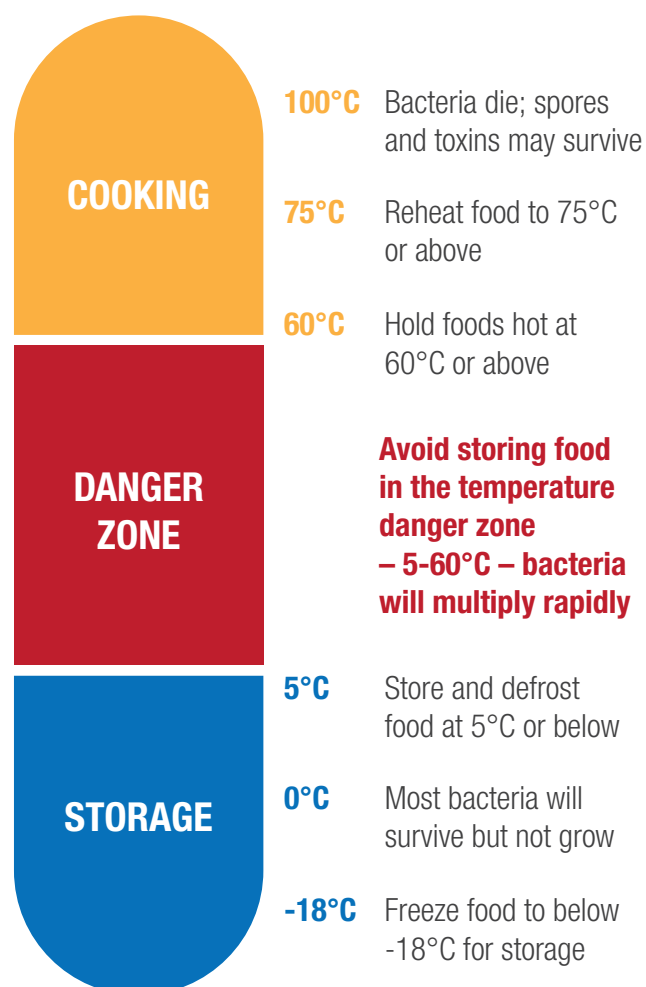
Microorganisms include viruses, parasites and bacteria such as Salmonella, Listeria monocytogenes, and Campylobacter jejuni.

Some bacteria produce a toxin which causes illness; these include Bacillus cereus, Clostridium perfringens and Staphylococcus aureus.

Factors which affect the growth of microorganisms include the temperature, nutrients, moisture, acidity (pH) and gas atmosphere of the food (e.g. vacuum packaging).

If the combination of these factors creates a favourable environment and the food is not kept under temperature control, microorganisms can grow and form toxins.

If the levels of pathogenic microorganisms or toxins reach unsafe levels, the food will become dangerous to eat and illness may result.



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