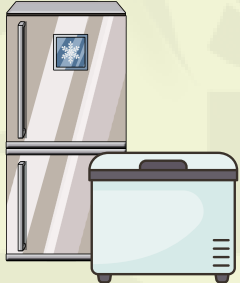


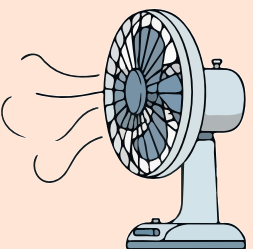
TRADING SAFELY IN HOT WEATHER: A GUIDE FOR OUTDOOR CATERERS

Keep food and your team safe by following these precautions during hot weather.

EXTREME TEMPERATURE CONTROL

- 1 High-risk foods like meat, dairy, salads and sauces are most vulnerable. Hot weather allows bacteria to multiply rapidly. 
- 2 On hot days, don't leave food out of temperature control for more than 2 hours. After this, it must be consumed, discarded, or rapidly cooled to 8°C or below.
- 3 Keep chilled storage doors closed to maintain safe temperatures. 
- 4 Use backup refrigeration instead of relying on a single fridge or freezer.
- 5 Position all chilled storage in the shade where possible.
- 6 Monitor temperatures frequently using a food probe or external thermometer, not just the digital display. 
- 7 If units exceed 8°C, move unused stock to backup refrigeration immediately.
- 8 Use a digital temperature monitor for cool boxes that can be read from the outside without opening the lid. Position the sensor between food packs, not directly on ice.
- 9 Discard any food stored at unsafe temperatures. 
- 10 Document any issues and corrective action taken in your diary.

KITCHEN VENTILATION

- 1 Heat inside gazebos or trailers can exceed 40°C. This will put food, equipment, and staff at risk. 
- 2 Open gazebo sides or hatches to improve airflow while maintaining pest control. 
- 3 Use industrial fans to move hot air away from cooking and prep areas. 
- 4 Keep fans clean and positioned so they don't blow dust onto food.
- 5 Keep refrigeration motors clear. If a unit motor is boxed in, it will overheat and cut out.

WORKING IN THE SUN

- 1 Shade prep and service areas with awnings or umbrellas. Direct sunlight can turn a stainless-steel counter into a heat-lamp. 
- 2 Keep food covered and bins lidded to reduce the risk of flies. 

STAFF WELFARE & HYDRATION

- 1 Heat stress increases the risk of accidents and food safety mistakes.
- 2 Provide drinking water, shaded areas and rest breaks in cool, quiet zones. 

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