



NSAI
Standards

Irish Standard
I.S. 340:2007

Hygiene in the Catering Sector

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I.S. 340:2007

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I.S. 340:2007, Hygiene in the Catering Sector

Please apply the following corrigendum to page 12, Section 3, subclause 3.1, point 3.

Chilled Foods

Temperature of food /Time	Corrective Action
Temperature $>5^{\circ}\text{C}$ for <2 hrs	use immediately or restore temperature.
Temperature $>5^{\circ}\text{C}$ for >2 hrs and <4 hrs	use immediately or discard.
Temperature $>5^{\circ}\text{C}$ for >4 hrs	discard.

Frozen Foods

Temperature of food	Corrective Action
Temperature $\geq -12^{\circ}\text{C}$	use immediately or risk assess, or discard.

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DECLARATION

OF

SPECIFICATION

ENTITLED

HYGIENE IN THE CATERING SECTOR

AS

THE IRISH STANDARD SPECIFICATION FOR

HYGIENE IN THE CATERING SECTOR

NSAI in exercise of the power conferred by section 16 (5) of the National Standards Authority of Ireland Act, 1996 (No. 28 of 1996) and with the consent of the Minister for Enterprise, Trade and Employment, hereby declare as follows:

1. This instrument may be cited as the Standard Specification (Hygiene in the catering sector) Declaration, 2007.
2. (1) The Specification set forth in the Schedule to this declaration is hereby declared to be the standard specification for Hygiene in the catering sector.
(2) The said standard specification may be cited as Irish Standard 340:2007 or as I.S. 340:2007.
3. (1) The Standard Specification (Hygiene in the catering sector) Declaration 1994, is hereby revoked.
(2) Reference in any other standard specification to the Instrument hereby revoked and to Irish Standard 340:1994 thereby prescribed, shall be construed, respectively, as references to this instrument and to Irish Standard 340:2007.

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Section 1 Registration of a Food Business

1.1 General

A food business operator is required by S.I. No. 369 of 2006 European Communities (Hygiene of Foodstuffs) Regulations 2006 to register all food establishments under their control with the Health Service Executive (HSE) with responsibility for the area where the establishments are located.

The food business operator shall notify the local HSE – Environmental Health office of the following:

- a) a food business is in operation
- b) any significant changes in the food business
- c) the closure of a food business.

A food business operator should notify the local HSE-Environmental Health office of any change of ownership of the food business.

Section 2 Food Traceability, Recall and Labelling

2.1 General

Recital (20) of Regulation (EC) No. 853/2004 refers to Regulation (EC) No. 178/2002 –“Laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety”. Article 18 of Regulation (EC) No 178/2002 requires a food business operator to be able to identify any person from whom they have been supplied with a food, or any substance intended to be incorporated into a food. Article 19 of Regulation (EC) No 178/2002 requires a food business operator to be able to withdraw/recall food.

A food business operator shall establish and maintain a method of tracing food used by the business.

2.2 Food Traceability

Food business operators shall be able to trace food one step back, to the supplier and one step forward to the customer.

A food business is not required to identify customers if they are the final consumers of the food.

2.2.1 Traceability of incoming foods

All foodstuffs and packaging (if applicable), entering a food premises shall be traceable to the supplier.

In order to comply with this requirement, the food business operator shall retain records of:

- Supplier name and address
- Delivery dates
- Food type.

The food business operator shall retain traceability records and may comply with this requirement by retaining the following documents as records of goods used in the business.

- Supplier Invoices
- Goods Received Notes
- Goods In records
- Sales Notes for Fish and Shellfish.

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The food business operator should retain records of:

- Quantity or volume of foodstuffs
- Batch Number
- Identification Mark
- Detailed description of the product e.g. pre-packed or bulk, variety of fruit/vegetables, raw or processed product.

A food business operator should be able to trace ingredients used in the food business

2.2.2. Traceability of foods supplied to another business

Where the food business supplies foods for sale in another business, the food business operator shall maintain traceability of these foods and shall retain records of:

- Customer name and address
- Food types
- Delivery dates

The food business operator should retain records of:

- Quantity or volume of foodstuffs
- Batch Number
- Detailed description of the product e.g. fresh or frozen, pre-packed or loose.

2.2.3 Traceability of food - Record Retention

The food business operator shall retain traceability records as follows:

- Perishable foods with a shelf-life of less than three months: 6 months
- Foods with a shelf-life in excess of three months: 5 years.

2.3. Product recall

The food business operator shall have a method of recalling or withdrawing product in the event of a potential food safety incident.

The Health Service Executive shall be informed of product recall.

The traceability system in a food business should be reviewed annually and in the event of a recall to ensure that it was effective when used.

2.4 Labelling Requirements

2.4.1 General

Food businesses who prepare for sale pre-packaged food items are required by EU Food labelling Regulations and the European Communities (Labelling, Presentation and advertising of Foodstuffs) Regulations, 2002 (S.I. No. 483 of 2002) as amended to provide product information on the packaging.

The information on the label shall be visible, legible, understandable, indelible, clear and unambiguous and shall not mislead the consumer in any way.

The information shall be in English, or Irish and English, a food business operator may include any other language that they consider to be necessary.

The name of food products sold at serve over counters shall be available either as a label or on a sign displayed nearby.

The following information should be given for products sold at serve over counters:

- Name and address of manufacturer or packer
- Use by or best before date
- Storage instructions

The following information shall be available on all pre-packaged products:

- Name under which the product is sold
- Name and address of manufacturer, packer or seller within the EU
- Date of minimum durability-Use by or best before date
- Storage instructions or conditions of use
- Instructions for use e.g. preparation, cooking, reheating, freezing
- List of ingredients including allergens
- Quantity of certain ingredients (QUID- Quantitative Ingredients Declaration)
- Net quantity of product- excluding packaging material
- Place of origin where its absence would mislead the consumer to a material degree
- Alcoholic strength of beverages with more than 1.2% alcohol.

2.4.2 Specific Labelling Requirements

In addition to general labelling requirements, there are specific labelling requirements for fish, beef, poultry, other meat and dairy products. The food business operator shall ensure that this labelling information is available when these products are accepted into the food premises and that the information is made available to customers as required.

Note: For information on the labelling of all foods as well as labelling requirements for specific food products consult the Food Safety Authority of Ireland publication "The Labelling of Food in Ireland".
www.fsai.ie

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Section 3 Maintenance of the Cold Chain

3.1 General

- Article 4 of Regulation (EC) No 852/2004 requires food business operators to comply with temperature control requirements for foodstuffs and to maintain the cold chain at all stages of the food business.
- The temperatures of cold storage facilities shall be capable of maintaining the temperature of food at:

Food Type	Food Temperature
Chilled foods	0°C to 5°C
Frozen foods	≤ -18°C

- The following corrective action shall be taken by the food business operator where the temperature of the food has not been maintained as specified above.

Chilled Foods

Temperature of food /Time	Corrective Action
Temperature >5°C for <2 hrs	use immediately or risk assess, or discard.
Temperature >5°C for >2 hrs and <4 hrs	use immediately or discard.
Temperature >5°C for >4 hrs	discard.

Frozen Foods

Temperature of food	Corrective Action
Temperature ≥ -12°C	use immediately or restore temperature.

- The food business operator shall maintain records of any corrective action taken and shall verify the record to ensure the action taken was effective and prevented any risk to food safety.
- The food business operator shall ensure that monitoring and verification of cold storage facilities is carried out to demonstrate that the food is being maintained at the correct temperature.
- The food business operator should maintain records of temperature of food in the cold chain.

Note: Sample cold chain units temperature record is available in Annex I.

Note: Sample corrective action record is available in Annex I.

Note: Ice cream storage units may operate at -12°C in service areas.

3.2 Food Deliveries

- Chilled foods shall be delivered at a temperature of 0°C to 5°C.

2. If at time of delivery the temperature of chilled foods is not 0°C to 5°C, the following corrective action shall be taken:

Surface Temperature of Food	Corrective Action
If > 5°C and <8°C	restore food temperature to <5°C.
If > 8°C	the food shall be rejected, or risk assessed

3. Frozen foods shall be delivered at $\leq -18^{\circ}\text{C}$.
4. If at time of delivery the temperature of frozen foods is not at -18°C , the following corrective action shall be taken:

Surface Temperature of Food	Corrective Action
If > -12°C or shows signs of thawing	used immediately or risk assess or reject /return to the supplier

Note : Sample goods in record available in Annex I

3.3 Cold Food Storage Facilities

1. Cold storage facilities for example, refrigerators, freezers, blast chillers, cold rooms, refrigerated and freezer display units used for storage and temperature reduction of foods shall have sufficient storage capacity to achieve and maintain the required temperatures of the foods.
2. There shall be a sufficient number of cold storage facilities to ensure that different types of foodstuffs can be segregated to prevent cross contamination during storage.
3. The food business operator shall demonstrate that the cold storage facilities are working effectively. This shall be achieved by checking the temperature of food stored in the cold storage facilities.
4. The food business operator shall remove from use, repair and/or replace any cold storage unit that is not capable of maintaining the foods at the required temperatures.
5. The food business operator should maintain monitoring records for goods stored on the premises.

Note : Sample temperature record for Cold Chain Units available in Annex I

3.4 Temperature Measuring Equipment

3.4.1 General

The food business operator shall have available at all times a method of verifying temperatures i.e. temperature probe or equivalent.

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The equipment used to maintain food temperatures should be fitted with effective controls or devices to allow monitoring of temperatures by the food business operator.

3.4.2 Temperature Probes

1. The food business operator shall select a method of demonstrating that the temperature probes in use are accurate either by using an external calibration service or completing internal accuracy checks.
2. Temperature probes shall have an accuracy of at least $\pm 0.5^{\circ}\text{C}$.
3. Mercury thermometers shall not be used.
4. When using glass thermometers for specialist cooking purposes e.g. sugar work suitable precautions shall be taken and the thermometer shall be enclosed in a suitable casing.

Note: If the temperature reading is 5°C then the actual temperature is between 4.5°C and 5.5°C .

3.4.3 Internal Calibration/Accuracy Check of Temperature Probes

1. The food business operator should check the accuracy of the temperature probes in use on a regular basis, e.g. quarterly, to ensure that the information is correct.
2. An accuracy check should also be carried out in the event that the food business operator suspects that a reading is not correct or if the temperature probe has been damaged in any way.
3. To check accuracy of a temperature probe:
 - Prepare a mixture of ice slush
 - Immerse the probe in the mixture
 - Take the reading when stabilised
 - The reading should be 0°C
 - Immerse the probe in boiling water
 - Take the reading when stabilised
 - The reading should be 100°C

These checks will identify any drift in the thermometer at the two ends of the scale.

4. Records of all accuracy checks/internal calibrations should be maintained by the food business operator.
5. In the event that the accuracy checks identify that the temperature probe is no longer correct, it shall be removed from use and replaced by a calibrated probe. The food business operator shall assess the risk to safety of all food produced while using the faulty temperature probe, and implement corrective action if necessary.

Note: 100°C = boiling point, 0°C = freezing point

Note: Sample corrective action record is available in Annex I

3.4.4 External Calibration

1. Where the food business operator sends the temperature probe off site for external calibration a suitable replacement temperature probe shall be provided for temperature measurements.
2. The food business operator shall ensure that the calibration provider's standard equipment has been certified by INAB or UKAS accredited test house.

Note: A food business operator may choose to replace a temperature probe with a new calibrated probe instead of sending the existing temperature probe for external calibration.

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