



Displaying food and customers serving themselves

K

Know

What do you need to know?

- Food can become contaminated by sick people or dirty clothing.
- Your customers can bring bugs into your food business. Harmful bugs can be transferred to foods through a sick person's faeces, vomit and other body fluids (e.g. snot and blood).
- Poorly arranged self-serve displays can increase the risk of customers transferring bugs to your food, (e.g. reaching across food).

D

Do

What do you need to do?

- Ready-to-eat food for customer self-selection must be: (tick as appropriate):
 - pre-wrapped before display, or
 - protected with sneeze guards and covers.
- If you are serving hot food, you must follow the rules for **'Keeping food hot'**.
- Display ready-to-eat foods that would normally be kept cold or hot for no more than 4 hours (after more than 4 hours between 5°C and 60°C it must be thrown away).

D

Do

- Always provide clean serving utensils. Utensil handles must not touch the food. Replace utensils when dirty (e.g. customer drops spoon on the floor) or the batch or dish changes.
- Have dedicated serving utensils for foods that contain the allergens listed in the **Know** in the '**Separating food**' card and foods that don't contain those allergens.

S

Show

What do you need to show?

- Show your verifier:
 - how you make sure that food for self-service is kept safe, (e.g. how you take temperature of your food, how long that your food is left out for),
 - how you display your food for self-service and stop your customers contaminating your food.