

REFRESHER CONVERSATION

Good Hygiene Practice No: 17

Steamplicity & Esteem Specific Requirements



WHAT YOU'RE GOING TO LEARN

In this refresher training you will understand the specific requirements during the delivery, storage, cooking and service of Steamplicity and Esteem Plated Meals, and Multiportion Bulk Trays along with the potential actions you can take to minimise the risks to food safety.

HOW IT WILL HELP YOU IN YOUR JOB

In order to look after the safety of our customers and provide safe food to eat you need to ensure that correct controls are followed and any potential contamination is prevented.

WHAT YOU NEED TO KNOW

- Steamplicity and Esteem are brand names for a unique product produced by Compass to produce fresh nutritious meals in healthcare, schools and business environments.
- The method of cooking allows for different products to be cooked together – such as fish and vegetables at the same time. Cooking takes between 3-5 minutes for Plated Meals and 6-10 minutes for Multiportion Bulk Trays.
- **Delivery controls:**
 - Check vehicle temperature via print out prior to offloading the products.
 - Remove to chilled storage immediately.
 - Chill unit must be able to chill below 5°C rapidly.
 - Record on the Steamplicity/Esteem delivery record.
- **ALL Steamplicity products should be between 0°C and 5°C**
- If temperature above 5°C, a destructive product test needs to be taken – refer to cuisine centre for guidance.
- If 8°C for short time, delivery can be accepted. If between 8°C and 10°C delivery can be accepted if meals can be used within **12 hours**, if not delivery **MUST** be rejected.
- **Storage:**
 - Must be controlled between 0°C and 5°C.
 - Plated meals should not be stacked more than two high.
 - Check shelf life and stock rotation to ensure 'First in First Out'
- **Pick and Pack:**
 - Must be controlled between 0°C and 5°C (can be picked up to 8°C but only for a limited time).
 - Place in prechilled transport containers.
 - Late or individual meals to be transported in insulated chilled bags.
 - Record temperature on dispatch pick and pack record – on leaving chilled container and again at receipt at ward level.
- **Satellite / Ward Storage:**
 - Must be stored between 0°C and 5°C.
 - Store separate to, or above other food items.
 - Remove from chilled storage as close to cooking time as possible. Max.15 minutes.
- **Cooking:**
 - Check seal is intact and meal in date.
 - Ensure microwave is plugged in and clean.
 - Check number on pack label and cook on correct program - place meal on china plate (Plated and Esteem meals only) in microwave with valve facing up.
 - After cooking leave for product required time for pressure to equalize (Refer to Easy Steps or Build Guides).
 - Using cleaned probe check temperature of protein item.
 - Ensure required Temperature achieved:
 - Steamplicity & Esteem Plated Meals – 82°C
 - Steamplicity Multiportion Bulk Trays – 75°C
 - If temperature not achieved return meal to microwave and boost on 0 for 30 seconds for Plated and Esteem meals and 1 minute for Multiportion Bulk Trays. If temperature still not achieved, dispose of the meal and report fault to manager.
 - Record each meal temperature on the Steamplicity / Esteem Cooking Record.
 - If temperature achieved refer to Steamplicity/Esteem guides on service.



RELATED HEALTH & SAFETY

- Peel film keeping fingers away from escaping steam.
- Do not use the microwaves to heat liquids as can cause super boiling and serious burns.
- If fire starts in Microwave DO NOT open the door – isolate the area and if possible sound the alarm.

YOUR VALIDATION

1. What temperature should Steamplicity/ Esteem products be delivered?
2. Give examples of what you would check on delivery.
3. How would you transfer a late meal and where would you record the temperature.
4. Give the process you would follow to cook a Steamplicity/Esteem meal.

PUTTING WHAT YOU'VE LEARNT INTO PRACTICE

1. Always wash your hands before starting to prepare meals.
2. Always clean probe with sanitiser wipe between each meal- probe each meal.
3. Always store meals separate to other food items.

MORE INFORMATION

More information can be found within:

1. Good Hygiene Practice Guide 17 Steamplicity & Esteem specific Food Safety Controls
2. Easy Steps and Build Guides.



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