

Catered buffet and packed meals provide convenience to consumers.

## Consume Catered Food Safely

Catered food does not contain preservatives. Hence, it spoils easily.



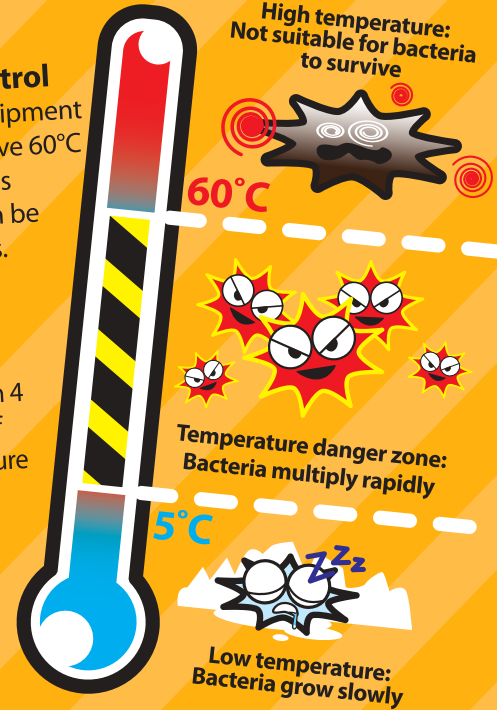
Bacteria that cause the food to spoil, multiply rapidly between 5°C and 60°C. Most catered food is left in this temperature zone (e.g. room temperature) after it is cooked.

## Time-Temperature Control

Time-temperature control helps to keep food safe by preventing harmful bacteria from multiplying to unsafe levels.

**• Temperature Control**  
If the caterer has equipment to hold the food above 60°C or below 5°C after it is cooked, the food can be kept beyond 4 hours.

**• Time Control**  
Consume food within 4 hours after cooking if there is no temperature control.



## 2h/4h Rule for Food Safety

Cooked food kept between 5°C and 60°C



What you should do		
Under 2 hours	2 to 4 hours	Over 4 hours
Consume or refrigerate below 5°C.	Consume. Do not refrigerate.	Discard.

## Time-stamping

XXXX Catering Pte Ltd  
NEA License No.: XXXXXXXX

FOOD READY-TO-EAT ON \_\_\_\_\_ (DATE) AT \_\_\_\_\_ (TIME).

CONSUME BY \_\_\_\_\_ (DATE) AT \_\_\_\_\_ (TIME).

A time stamp

As temperature control is usually not available for catered food, time control is important. With effect from 15 February 2012, caterers licensed by the National Environment Agency (NEA) are required to put a time stamp on catered food to inform you when the food should be consumed.

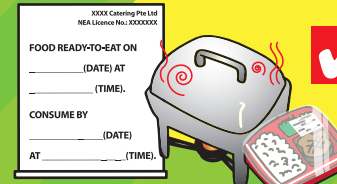
## What Should You Do?



Only engage the services of licensed food caterers.



Make sure that catered food is not delivered too early.



Display the time stamp provided by the licensed caterer for everyone to see.

Avoid eating catered food after the "consume by" time or packing leftovers.



For more tips on ordering catered meals, please visit [http://app2.nea.gov.sg/Guidelines\\_FoodHygiene.aspx](http://app2.nea.gov.sg/Guidelines_FoodHygiene.aspx)



Postcard