

FOOD HOLDING and SANITATION

FOOD HOLDING - FUNCTION & VALUE

In the previous sections, cooking procedures in the Halo Heat Low Temperature Cooking and Holding Oven have been emphasized. If practical to the individual food service operation, these ovens can also be used without the cooking function to hold foods at proper serving temperatures. Individual holding cabinets can also be used to accomplish this function.

Food production in most food service facilities is accomplished in a variety of different cooking equipment. Food quality can be easily lost between the time a product is removed from an oven and the time of direct service. Regardless of the method of preparation, proper handling of food within this time period is of critical importance to the food service operator. Halo Heat hot food holding equipment is able to support any type of food preparation by extending the longest possible holding life for the widest variety of products.

For maximum efficiency, hot food holding equipment should be selected on the basis of the full range of functions this equipment can provide to the individual operation. For example, dough proofing, bulk food holding for buffet service or other situations and the transportation of hot foods are some of the major functions of these cabinets for multipurpose utility. When properly planned, Halo Heat holding equipment can be a time management aid, support the food service operation by extending preparation times outside of peak preparation hours, and provide a quality product in prolonged holding situations.

Consult an Alto-Shaam representative for information on compatible holding equipment or for recommendation on full systems tailored to meet specific requirements.

CAUTION

TO MAINTAIN SAFE TEMPERATURE LEVELS, COLD FOOD FOR RETHERMALIZATION OR REHEATING MUST NEVER BE ADDED TO THE OVEN WHILE HOT FOODS ARE BEING HELD.

GENERAL HOLDING GUIDELINES

Chefs, cooks and other specialized food service personnel employ varied methods of cooking. Proper holding temperatures for a specific food product must be based on the moisture content of the product, product density, volume, and proper serving temperatures. Safe holding temperatures must also be correlated with palatability in determining the length of holding time for a specific product.

Halo Heat maintains the maximum amount of product moisture content without the addition of water, water vapor, or steam. Maintaining maximum natural product moisture preserves the natural flavor of the product and provides a more genuine taste. In addition to product moisture retention, the gentle properties of Halo Heat maintain a consistent temperature throughout the cabinet without the necessity of a heat distribution fan, thereby preventing further moisture loss due to evaporation or dehydration.

In an enclosed holding environment, too much moisture content is a condition which can be relieved. A product achieving extremely high temperatures in preparation must be allowed to decrease in temperature before being placed in a controlled holding atmosphere. If the product is not allowed to decrease in temperature, excessive condensation will form increasing the moisture content on the outside of the product. To preserve the safety and quality of freshly cooked foods however, a maximum of 1 to 2 minutes must be the only time period allowed for the initial heat to be released from the product.

Most Halo Heat holding equipment is provided with a thermostat control between 60° and 200°F (16° to 93°C). If the unit is equipped with vents, close the vents for moist holding and open the vents for crisp holding.

If the unit is equipped with a thermostat indicating a range of between 1 and 10, use a thermometer to measure the internal temperature of the product(s) being held. Adjust the thermostat setting to achieve the best overall setting based on internal product temperature.