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## Steam table temperature for food

Thanks for your answers. Could someone tell me if there is a standard for holding food on a steam table and having the bottom of a liner pan need to touch heated water? I'm in discussions with different health departments on this standard and there is (gasp) dispersion between departments. Some are fine with steam heating food and some mandate a pan touching the water. it is difficult if the pans are 4 or 6 in depth. thanks to Steam keeps the food hot. We use 5 well steam table, the only pan that touches the water will be ground sauce 6 pan. 4 and 2 pans never hit the water. Its up to chefs to keep temps over 140 degrees, its up to HD to check temps. You could stick to things as you feel appropriate if they are more than 140 degrees..... Chef Bill Steam keeps food hot. We use 5 well steam table, the only pan that touches the water will be ground sauce 6 pan. 4 and 2 pans never hit the water. Its up to chefs to keep temps over 140 degrees, its up to HD to check temps. You could stick to things as you feel appropriate if they are more than 140 degrees..... Chef Bill, I wondered about it myself. How long can you have a meal on chef bill's steam table? If you have a restaurant like Chinese food takeout, how often do you have to replace the food on the steam table? In theory you will never have to replace it as long as it takes place at pace, but it comes rather to the question of quality. In theory you will never have to replace it as long as it takes place at pace, but it comes rather to the question of quality. I first learned about Rethermalization Oven today and I am wondering if anyone has experience with using it. Sorry to blast this thread, but I just wanted to know how it works. Can I cook like salmon, chilled blast them and then rethermalized them the next day? Is it safe to practice? Wow, I didn't know that. Someone told me that 2 hours is max for FDA law. I could be wrong and I would like to learn if I am, because knowledge is power. Do you have a resource on the web? Originally posted by SaltandPepper Someone told me that 2 hours is the max for FDA law. 2 hours is max under FDA law below 140 degrees (and above 40 degrees). I am not aware of any law restricting the storage of food below 40 or more than 140. Last modified: October 16, 2014 For enough water to contact and hold without additional water for an extended period of time: Apparently, there's potential for pans to swim. If the pans float, air / steam is ventilated better to do temperatures , and heating efficiency decrease. I like to start water at the depth of the pan to prevent burnout. Last edited by the moderator: April 28, 2015 From Restaurantware Although it is ideal to serve food dishes immediately after their readiness, some food events require a delicious spread of hot food for hungry guests, table facilities allow hot food services for catering facilities, hotels, buffets and special events. Using steam is a gentle way to keep the temperature of the starters, sides and sauces, without compromising food quality. The basics of steam tables are designed to hold pre-cooked foods that are already in a safe warm diet holding temperatures. They are not intended for cooking or heating food. When using steam tables, it is important to take precautions to prevent burns. Safety clothing such as gloves, aprons and mitts is recommended for anyone working with steam tables. The advantages of Steam desktop equipment is customizable depending on your needs. To get started, you will need to decide whether you prefer gas or electric unit. Gas tables are faster to warm up and are generally considered more reliable, due to their simpler design. Electric tables take a little longer to warm up, but they are more energy efficient, easier to operate, and will not raise the temperature of the kitchen or dining area. Maintenance To ensure the life of the steam table, make sure that you are carrying out daily and weekly maintenance. At the end of each day, switch off the thermostat of the appliance and allow the steam table to cool down. Drain the water and scrub with a mild detergent and an abrasive (non-steel) sponge. Rinse and dry well after cleaning. Deleting the wading Use a water-flow removal agent approved for use on stainless steel. Remove all limescale deposits from the well as they may cause corrosion and possible failure. The scale deposits on the elements also inhibit heat transfer, which will make the unit less efficient in maintaining temperatures. Settings Set the steam table thermostat to the appropriate level based on the type of food. Do not consistently run the steam table unit at the highest setting as this can cause damage to wiring and increase operating costs. If you have any further questions, please contact us at service@restaurantware.com or call 1-800-851-9273, Monday to Friday 8:00 a.m. to 5 p.m. CT. Keep your buffet stocked with hot food and delicious meals by buying affordable, high quality steam table equipment from Restaurantware. Find food bowls, lids and jam adapters for steam tables. Complete your purchase with serving dishes, nitrile gloves and everything else you need for serving, eating and cooking. Jonathan Deutsch, Ph.D. on September 21, 2016 Dear Council Guy,If the temperature of the steam table is too high, can it destroy the product?- Ann Mikkis, Houston, TexasAnswer:Definitely. While most of our focus on steam table temperature is about keeping the product above the required minimum, being too hot can certainly be a problem for product quality, especially for fine foods such as lean protein (fish, chicken breast, eggs), which include dairy products that can break and vegetables that can overcook. Warmer is not better – hot enough (usually 140 °F °F higher though local laws may vary) is best. Steam tables come in a variety of formats, from simple on/off switches to specific temperature dials to scales 1 to 10. It's important to keep that in your way, the temperature of the steam table-what it says it does-doesn't matter. It is the temperature of food that is important for both public health and product quality. Often keep the hot-watered food logs warm and stir to make sure the product is evenly distributed. If the table is too hot and cannot be checked accurately, make sure that the water level is high enough not to evaporate, but low enough to avoid direct contact with the pan. In addition, use foil risers to raise the back of the hotel pan so you can escape steam or add cool water to the pinch. But ultimately, if your steam table is consistently out of control, it's time to fix it professionally or invest in some new equipment. More about steam tables here. Jonathan Deutsch, Ph.D. May 06, 2015 Dear Advice Guy, What's the best setting for steam tables?- Penny, Manager, Sweet Vee's Eater, Orange, TexasAnswer: There are two immediate follow-ups to your question: Steam tables vary widely in their settings. Some have words like low-medium-high, some have ranges 1 (Low) to 10 (High), while others may be 1 to 7. Others have real temperatures. The key question is not what setting do you use for your table, but what is the temperature of the food you hold? Typically, hot food is necessary to act above 140 degrees Fahrenheit (exact temperatures may vary depending on the municipality). The key is to use a good thermometer in order to often take the temperature of hot food and adjust the steam table accordingly. In addition, it is necessary to mix frequently to distribute heat and take readings on the top edge of the held food, rather than the bottom that is closest to the heat source. If the extra humidity does not affect the quality, the use of the lid on the steam table can also help at safe temperatures. Holding above the minimum temperature is fine as well, but then you have to consider problems with the quality of the product. Some foods like broth-based soups stick well to maximum settings. Others, like foods containing eggs, will want to keep you closer to the minimum allowed. Permissible.

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