

## Amendments to Safe Food Australia Edition 4

<u>Date</u>	<u>Page</u>	<u>Section</u>	<u>Amendment</u>
15/5/2023	215	Appendix 5: Cooling of meats after cooking	Table amended for clarification of cooling requirements: the cooling to 5°C must be within 24 hours <u>of completion of cooking</u> and is in addition to cooling from 52°C to 12°C within the specified time.
	231	Appendix 8: Template 5 - Log for 2-hour/4-hour rule	Fix typo error: the time in line 1, column 5 corrected to <u>11am</u> .
27/7/2023	121	Chapter 3.3.2A, food safety supervisor certificate	Training.gov.au link amended to go to home page <a href="https://training.gov.au/">https://training.gov.au/</a>
27/11/2023	131	Chapter 3.2.2A definition of ready-to-eat	Fix typo error: Ready-to-eat food means food that is ordinarily consumed in the same state as that in which it is <u>sold</u> but does not include nuts in the shell; whole raw fruits; or vegetables that are intended for hulling, peeling or washing by the consumer.