

HIGH ST3AKS

Premium Mobile Steak Catering

SUPPLEMENTARY SAFE METHODS

Four sheets covering risks specific to a mobile steak unit

HOW THESE SHEETS ARE USED

Our food safety management system is the Food Standards Agency's Safer Food, Better Business for Caterers pack. That is the system of record and it is completed in full.

These four sheets sit inside that binder, behind the SFBB section each one relates to. They exist because SFBB is written for a fixed kitchen and does not cover four risks that are specific to this business: cooking whole-muscle steak to order, keeping meat cold while towing a trailer to site, cleaning an outdoor gazebo setup, and tracing a batch of beef back to a butcher.

They add to SFBB. They do not replace any part of it.

1

Cooking steak safely — the sear branch and the core branch

Cooking → Cooking safely

2

Keeping meat cold on the move — transport and arrival checks

Chilling → Chilled food storage and display

3

Gazebo and outdoor setup — cleaning schedule and site checks

Cleaning → Your cleaning schedule

4

Meat traceability and supplier due diligence

Management → Suppliers and contractors

Business name

High St3aks

Owner's name

JAMAAL BAILEY

Date of completion

21/08/26

Review due

21/08/27

Sheet 1 — Cooking steak safely

Supplements the SFBB safe method 'Cooking safely'. Cutting steak to order is the highest-risk thing this business does, and it is the thing an officer is most likely to ask about.

THE PRINCIPLE

On a WHOLE, INTACT cut of beef, harmful bacteria are on the outside surfaces only — the middle of the muscle is effectively sterile. That is why steak may lawfully be served rare, provided every outside surface is fully cooked.

This is NOT true of minced, diced, rolled, skewered, mechanically or needle-tenderised, or injection-marinated meat. In any of those, surface bacteria have been carried into the middle, and the meat must be cooked to a verified core temperature.

So every product is on one of two branches, and you decide which BEFORE it hits the griddle.

Applies to

Whole intact bavette, sirloin and ribeye, portioned with a clean knife, not tenderised or injected. Confirmed in writing by the supplier.

Anything minced, diced, skewered, rolled or reformed. Anything tenderised, needled or injection-marinated. Any well-done order. Anything you cannot confirm is whole and intact.

Critical limit

Every external surface fully cooked: both faces, both long edges, both ends and the fat cap. No raw-looking surface anywhere.

Core 75°C for 30 seconds, or an equivalent.

The step people miss

Standing the steak on its edges with tongs to seal the sides.

Probing the thickest part, not the middle of the tray.

How we check

Visual confirmation of full colour change on every surface, every steak, before it leaves the griddle.

Clean, disinfected probe into the thickest part. Every item, recorded.

If it fails

Return it to the griddle and complete the sear.

Keep cooking and re-probe, or cut into smaller portions. Never serve it.

80°C for 6 seconds
Hot holding: 63°C or above
75°C for 30 seconds (our standard)
Reheating: 75°C core, once only
70°C for 2 minutes
Chilled storage: 5°C or below
65°C for 10 minutes
Griddle: fully preheated before the first steak
60°C for 45 minutes
Probe: disinfected before and after every use

Vulnerable customers

If a customer tells us they are pregnant, elderly, immunocompromised or ordering for a young child, we recommend and offer the steak cooked through to 75°C core at no extra charge. A notice at the counter states that rare steak is not recommended for vulnerable groups.

Doneness reference — quality, not safety

These describe how the steak eats. On a whole intact cut the safety control is the sear, not the core temperature.

Rare
50–52°C
Whole intact cut only, full sear required. Not recommended for vulnerable customers.
Medium rare
54–57°C
House recommendation for bavette and sirloin.
Medium
60–63°C
House recommendation for ribeye.
Medium well
65–68°C
Approaching a full lethality step (65°C for 10 minutes).
Well done
71–75°C+
Branch B. Probe and record the reading.

Cooking temperature record

Method column: SEAR, CORE or RH (reheat). Minimum frequency: first item of the day, first of each batch, after any interruption to the griddle, at least one item every hour, and every single CORE-branch item.

Sheet 2 — Keeping meat cold on the move

Supplements the SFBB safe method 'Chilled food storage and display'. SFBB assumes a fixed kitchen with a fridge that never moves. Towing a trailer to a site, unloading in the sun and setting up is the longest period our meat spends outside a running fridge, and it is where temperature control is most likely to fail.

Safety point

Raw meat held above 5°C for long enough will grow harmful bacteria. Loading, travelling, unloading and setting up is a gap SFBB does not cover.

Before loading

The trailer fridge is switched on and brought down to 5°C or below BEFORE any food goes in. Food is never used to cool a warm fridge. Where the fridge cannot run in transit, insulated cool boxes are used with enough fully frozen ice packs for the whole journey plus set-up.

During transit

Cool boxes stay closed and out of direct sun. Nothing is carried in the vehicle cab. No cleaning chemicals travel alongside open or unpacked food. The load area is cleaned and disinfected after every event.

On arrival

Chilled stock is probed and the reading written down BEFORE anything is unloaded or transferred. This is the single most important check on this sheet — it is the only evidence that the cold chain held.

Critical limits

Accept and continue at 5°C or below. Between 5°C and 8°C: use first, do not carry over, record the reason. Above 8°C: establish how long. Under 4 hours and returning to chill — use immediately, do not carry over. Over 4 hours or time unknown — discard and record.

Hot weather

Above roughly 25°C ambient, increase checks to hourly, reduce the amount out of the fridge to 30 minutes of service at a time, and add ice packs to the working tray.

Set-up order

Fridge running and at temperature → probe stock → unload → everything else. Never unload first and sort the fridge afterwards.

If it goes wrong

Move stock to a colder unit or add ice packs and recheck in 30 minutes. Find the cause — fridge switched off in transit, door left open, cool box underpacked, journey longer than planned. Record the deviation and what was done with the food.

Transport and arrival temperature record

Sheet 3 — Gazebo and outdoor setup

Supplements the SFBB safe method 'Your cleaning schedule'. The SFBB schedule covers a building. This one covers the kit that gets erected on grass, tarmac or a market square and packed away wet.

Cleaning schedule — gazebo and outdoor service setup

Gazebo frame and legs

Each event

Wipe down; check for bird mess, mud and damage before erecting over food

FBO

Gazebo canopy and sides

Each event; wash monthly

Inspect for tears, mould and leaks. Dry fully before storage — never pack away wet

FBO

Weights, pegs and guy lines

Each event

Wipe; check condition and security

FBO

Trestle tables and service counters

Before, during and after service

Two-stage clean; wipe-clean food-grade covering

FBO

Portable hand wash unit

Before service, refilled during, cleaned at pack-down

Fill with potable hot water; clean and disinfect basin; restock soap and paper towels

FBO

Portable gas ring / secondary kit

After every use

Cool, degrease, clean, disinfect

FBO

Cool boxes and ice packs

Before and after every event

Empty, wash, disinfect, dry; freeze packs fully before next use

FBO

Serving containers and sauce bottles

Between events

Wash, disinfect, dry. Never top up a part-used sauce bottle

FBO

Public-facing counter and barrier

During service and at pack-down

Detergent then disinfect

FBO

Ground covering / matting

Each event

Sweep and wash; replace if it cannot be cleaned

FBO

Bins and bin area

During service and at pack-down

Empty before overflowing, lids on, wash and disinfect

FBO

Storage crates and transport boxes

After every event

Wash, disinfect, dry; store off the ground

FBO

Vehicle load area used to carry food

After every event

Clean and disinfect; no chemicals carried with food

FBO

Outdoor site set-up checks

Complete before service starts at every event. These are the hazards a fixed kitchen does not have.

Event / site

Date

Weather and ambient conditions

Pitch level, firm and drained; away from bins, toilets, livestock, generator exhaust and standing water

Gazebo secured and weighted for the forecast wind; sided against wind and dust where needed

Public barrier or counter line set so no customer is within 1 metre of open food

All open food and garnishes covered or lidded between servings

Insect control in place, sited away from and never above open food

Potable water available or sufficient carried; hand wash unit set up and working

Authorised waste water disposal point identified with the organiser

Trade waste arrangement confirmed with the organiser

No glass anywhere in the setup

Cleaning chemicals labelled and stored away from food

Nothing stored on the ground

Electrics and cables routed away from water and the public; RCD protection in place

Wet weather: water cannot enter open food or reach electrical equipment

Hot weather: chilled stock out of the fridge reduced; checks increased to hourly

Checks completed by

Signature and time

Supplements the SFBB safe method 'Suppliers and contractors' and the SFBB suppliers' list. Law requires us to trace food one step back and one step forward. Because we sell direct to the public, forward traceability is by event and date — this record is what links a batch of beef to the day and site it was served.

Meat traceability record

Complete before opening any batch. This answers, in one minute, the question an officer is most likely to use to catch out a mobile caterer: where did this steak come from, and where did it go?

Supplier due diligence checklist

Complete one per meat supplier before the first order and review annually. Keep copies of everything ticked.

Supplier name

Date of assessment

Assessed by

Review due

Registered with, or approved by, their local authority as a food business

Approval number displayed — a cutting plant or wholesale meat supplier will have one in an oval health mark on the packaging

Current Food Hygiene Rating checked at ratings.food.gov.uk and acceptable (3 or above)

Documented HACCP-based food safety management system in place

Third-party accreditation held (BRCGS, Red Tractor, SALSA) — record which

Written product specifications provided, including full allergen information

CONFIRMS IN WRITING that cuts are supplied whole and intact, and states whether any product is mechanically tenderised, needled or injection-marinated

Delivers under temperature control, with a temperature record available

Batch codes, kill or cut dates and use-by dates provided on every delivery

Invoice or delivery note carries a batch or delivery reference

Traceability system capable of a one-step-back, one-step-forward trace

Documented recall and withdrawal procedure with a named contact

Public and product liability insurance in place

Delivery vehicle and driver hygiene observed as acceptable

Approved for use? (Y/N) and any conditions

Signature and date

THE ONE LINE THAT MATTERS MOST ON THIS SHEET

The written confirmation that your cuts are whole and intact, and have not been tenderised, needled or injection-marinated.

Without it, the entire justification for serving a steak pink collapses — because the sear-only rule applies to intact muscle and nothing else. An email from your butcher saying so, printed and filed behind this sheet, is worth more at an inspection than another twenty pages of procedure.