

# Gate Gourmet: Food Safety in Every Meal

**Gate Gourmet uses meticulous processes** to ensure the highest standards of health, safety and quality. All of its kitchens must meet standards initially developed for the health and safety of NASA astronauts. These rules go beyond federal, state or local requirements and incorporate Hazard Analysis and Critical Control Points standards (HACCP) for storing, cooking and transporting food that is not consumed immediately after it is cooked.

## DISHES

Water temperature of industrial strength dishwasher is checked and logged by dishroom supervisor every 8 hours to ensure disinfection.

Flight Checker reviews contents of each cart before it is loaded onto aircraft galley.

## SALAD

Trucks carrying vegetables are inspected at the receiving dock.

Vegetables that pass inspection are unpacked and thoroughly washed.

Gate Gourmet employees log each step in the process.

Vegetables are stored below 41 degrees and refrigerators monitored for proper operation.

After salad is prepared, a color-coded date label is affixed to ensure that it arrives fresh to the passenger.



## CHICKEN

As chicken is delivered, Gate Gourmet logs truck temperature, appearance, odor and other factors. Shipments are accepted only after meeting Gate Gourmet standards. Chicken is labeled with date received and placed in refrigerated storeroom. As chicken is prepared, cook monitors and logs temperature of oven and measures core temperature of chicken to be sure it's safe to serve. Cook uses Blast Chiller to cool chicken. Temperature of chicken is maintained at HACCP-approved levels through plating process and delivery to the airplane galley.

 Gategourmet

a gategroup member 