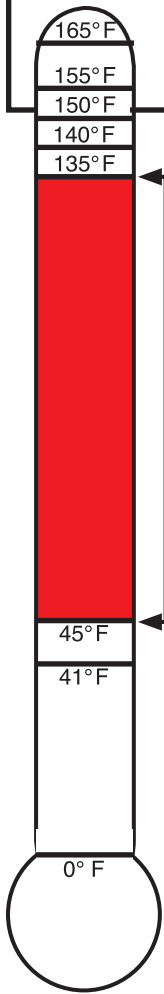


Food Safety

Temperature Controls and Cooling Procedures:



- ✓ **Hold foods 135°F and above or 45°F and below.**
Bacteria grow rapidly in the Danger Zone (45°F – 135°F).
- ✓ **Cool hot foods as quickly as possible:** From 135°F to 70°F in 2 hours or less, and then from 70°F to 45°F in 4 hours or less by using:
 1. Shallow 2" – 4" pans, uncovered or loosely covered, on top racks of mechanical refrigeration; cover when 45°F.
 2. Ice bath up to the level of food in the container. Add cold water to ice and stir food regularly until a thermometer reads 45°F in the center.
 3. Ice paddle or other rapid-chill methods.
- ✓ **Thaw frozen foods safely by using:**

1. Cool running water (70°F or less) covering the entire product.
2. Refrigeration (move large products from freezer to refrigerator 2-3 days in advance).
3. Microwave (if cooked immediately).
4. Conventional cooking process (small products, ie. hamburger patties).



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