

Thawing

All frozen potentially hazardous foods MUST be properly thawed.

Ideal plan is to thaw in under refrigeration at 41°F or below. It will be necessary to pull foods from the freezer 2 days in advance of preparation. Raw meats to be thawed MUST be placed on lower shelves completely separate and below all foods.

Corrective Action: If planning has failed, one of the following is acceptable:

- 1) *Place product into a large stockpot, place pot and product into sink. Run COLD water over the top of the product, allowing water to overflow the pot. Water should be set at a small flow. This product MUST NOT last more than 2 hours.*
- 2) *Product may be thawed in the microwave. It is then necessary to immediately place the product into a conventional cooking process.*

Cooking/Reheating

- 1) All food products MUST be cooked to an internal temperature at least the final cooking temperature specified in the Illinois Food Service Sanitation Code for that food product.
- 2) All food products MUST be reheated to an internal temperature of at least 165°F.
- 3) Reheating MUST take place in 2 hours or less.
- 4) Cooking/reheating will ONLY take place in the oven, in the steamer, or on the stovetop.
- 5) Final cooking temperatures will be monitored and be documented on the appropriate temperature chart.

Corrective Action: Continue cooking all foods until the final internal cooking temperature is reached.

Hot Holding

- 1) Once a food product is cooked to its required final cooking temperature, it MUST be held at 140°F or above.
- 2) Hot food temperatures will be monitored and documented every 2 hours.

Corrective Action: If temperature drops below 140°F within 2 hours, the product may be reheated ONCE. If temperature drops below 140°F again (or within a time frame of greater than 2 hours), the product MUST be discarded.