

# Flow of Food

## Receiving

- Check all packaging for signs of infestation or contamination
- Check receiving temperatures
- Reject products which appear unwholesome

## Storage

- Store raw animal products below and separate from ready-to-eat products
- Store all foods at least six inches off the floor to prevent contamination
- Date mark all opened potentially hazardous foods to ensure one week rotation

## Four Methods of Thawing

- Under refrigeration
- Under cold running water
- As part of the cooking
- In the microwave for immediate cooking

## Cooking

- 165°F for all poultry items, stuffed meat or stuffed fish and exotic meats
- 155°F for all ground beef, ground pork and raw egg dishes
- 145°F for fish and all other potentially hazardous foods

## Holding/Serving

- 135°F or higher for all hot holding
- 41°F or lower for all cold holding

## Cooling

- Cool in shallow pans
- Cut bulk quantities into smaller portions
- Use ice baths or chill sticks
- Cool foods to 41°F within four hours (one stage method)
- Cool foods from 135°F to 71°F within two hours and from 70°F to 41°F within the next four hours (two stage method)

## Reheating

- All foods should be reheated to 165°F within two hours
- Never reheat food products more than once

## Handling of Foods

- No bare hand contact with ready-to-eat foods
- Use spatulas, tongs, wax paper or other utensils to reduce manual hand contact