

HOLIDAY REMINDERS

The winter holiday season is one of the busiest times of the year for the foodservice industry. *But it's no time to cut corners!*

THAWING

Thaw frozen food in the refrigerator at a temperature AT OR BELOW 41° F.



- Place packages of frozen food in a pan so that juices cannot drip on other foods.
- Change the drip pan when liquid is visible in the pan.
- Allow adequate time for thawing. A small quantity of food may thaw in one day, while a large product – such as a turkey – may take several days.

Thaw frozen food completely submerged under clean, drinkable running water.



- The water temperature should be 70° F or below.
- The water should be at sufficient velocity as to agitate and float off loose particles.
- Ready-to-eat foods should never be allowed to rise above 41° F for more than 4 hours, including thawing and cooking time or thawing and chilling time.

Thaw frozen food in a microwave oven ONLY IF IT WILL BE COOKED IMMEDIATELY.



Thaw frozen food as part of the cooking process.



- This method typically is used for products such as frozen patties, nuggets, pizza, lasagna, chili, soup, and vegetables.

WHEN REHEATING FOODS:

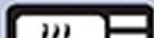
- Heat food quickly and thoroughly to 165° F.
- Bring leftover sauces, soups and gravy to a boil.
- Because bacteria can survive in cold spots, microwave leftovers evenly by covering, stirring, rotating and leaving covered two minutes before serving.

165° F



212° F

STAND: 2 MINS.



REFRIGERATION TEMPERATURES

Keep refrigerators below 40° F.

Temperatures warmer than that allow bacteria that can cause food spoilage and foodborne illness to multiply quickly.



CUTTING BOARDS

Placing ready-to-eat food on a surface that held raw meat, poultry, seafood, or eggs can spread bacteria and make you sick. But stopping cross-contamination is simple:

- Use one cutting board for fresh produce, and one for raw meat, poultry, or seafood.
- Before using them again, thoroughly wash and sanitize cutting boards that held raw meat, poultry, seafood, or eggs.



- Once a cutting board gets excessively worn or develops hard-to-clean grooves, consider replacing it.



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