



STANDARD OPERATING PROCEDURES

SUBJECT: THAWING POTENTIALLY HAZARDOUS FOOD

The following methods are approved for thawing potentially hazardous foods. Check the methods of thawing you will use, and list under each method the foods you will thaw this way.

_____ Thawed in a refrigerator at 41° F. or below.

_____ Submerged under running water at 70° F. or below, with sufficient flow to remove food particles.

_____ In a microwave as part of the continuous cooking process, (food must be immediately placed in conventional cooking equipment).

_____ Thawed during the normal cooking process; placed in conventional cooking equipment while in a frozen state.

On each Shift what person/position will make sure that foods are properly thawed?:

* POTENTIALLY HAZARDOUS FOODS THAT HAVE BEEN IMPROPERLY THAWED MUST BE DISCARDED.

Date Created: _____

By: _____

Last Revised: _____

By: _____