

FOOD AND NUTRITION PROCEDURES

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Effective	July 2006
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Miami-Dade County Public Schools

Subject: THAWING FOODS

For Action By: PRINCIPALS, FOOD SERVICE ADMINISTRATORS, FOOD SERVICE MANAGERS, ALL FOOD SERVICE EMPLOYEES

Refer Questions To: FOOD SERVICE ADMINISTRATORS
DEPARTMENT OF FOOD AND NUTRITION

PURPOSE: To prevent foodborne illness by ensuring that all foods are safely maintained at the appropriate internal temperature during the thawing process.

SCOPE: This procedure applies to foodservice employees who prepare or serve food.

KEY WORDS: Cross-Contamination, Temperatures, Cooking

INSTRUCTIONS:

1. Train food service employees on using the procedure in this Standard Operating Procedure.
2. All foods will be thawed as part of the cooking process using one of the following acceptable methods:
 - Thaw foods in the refrigerator at 41°F or below. NEVER thaw foods at room temperature.
 - Thaw foods needed for immediate service under potable running water at 70°F or lower. Prepare the product within 4 hours of thawing.
3. Use the lowest shelf in the cooler for thawing raw meat to prevent cross contamination and separate raw products from cooked and ready-to-eat products.
4. Do not refreeze thawed foods, unless they are first cooked or processed.
5. Label food products with calendar date of removal from freezer.

MONITORING:

The Manager will visually observe that food service employees are following the procedure in this S.O.P. for thawing foods.

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SERVING PROCEDURES (Continued)

CORRECTIVE ACTION:

1. Retrain any food service employee found not following the procedure in this S.O.P.
2. Discard food products that are being thawed improperly and have exceeded an internal temperature of 41° F.
3. Correct the thawing procedure if internal temperature has not exceeded 41° F.

VERIFICATION AND RECORD KEEPING:

The Manager will verify that food service employees are thawing foods using an appropriate method. Food service employees will indicate any discarded items on the Storeroom Issue Report. The Manager will complete the Food Safety Checklist weekly. The Coordinator will review the Food Safety Checklist to verify that monitoring is being conducted. The Food Safety Checklist is to be kept on file for a minimum of one (1) year.