Measures to Implement for
Correction of Temperature Violations

Improper cooking and holding temperatures are 2 of the top 5 foodborne illness risk factors, as determined by the CDC.

1. Maintain a temperature chart requiring management and/or staff to take temperatures periodically throughout the day (at least every 2 hours).

2. If, while monitoring foods, temperature problems are discovered, **take immediate corrective action**. If hot food has fallen below 135ºF, rapidly reheat food to 165ºF one time only then hold at 135ºF or higher.

3. When preparing time temperature control for safety foods such as tuna salad, potato salad, ham salad, etc., always used **chilled ingredients** at 41ºF or below before preparation. Starting out with chilled foods reduces the time food is in the temperature danger zone.

4. Calibrate your stem-type thermometer at least once a week to ensure your temperature reading is accurate. Thermometers may need to be calibrated more often if dropped or frequently used between hot and cold foods.

5. When pre-cooling hot food before placing under refrigeration, utilize one of the following methods:
    A. Place <u>small</u> quantities (no more than 4" in depth) of thin products (broth, soups) directly into a commercial freezer or refrigeration unit, then stir frequently.
    B. Thick foods (chili, spaghetti sauce, cream soups, slabs of meat) need to be pre-cooled. Placing 4" of these types of products directly into refrigeration does not ensure proper cool down.
    C. Use an ice bath in which ice completely surrounds the food product in the container, stir frequently.
    D. In some instances, to rapidly cool food, ice may be added directly to the food products (Ex. Hard boiled eggs, boiled potatoes, soups which need diluting, etc.).
    E. Use a cooling wand for large soups and stews. A cooling wand is a food grade plastic paddle filled with water then frozen.
    F. Do not cover food fully. Leave corners open for heat to escape during this process.
    F. Label cooling food with date of cool down.