



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 135°F, rapidly reheat food to 165°F one time only then hold at 135°F or higher.
3. When preparing time and temperature control for safety foods such as tuna salad, potato salad, ham salad, etc., always use **chilled ingredients** at 41°F 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 small 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 and the time the cool down process began.