

QUICK TIPS FROM CLASS REV.(2018)

RECEIVE:

Use of Thermometers Bi metallic
Range of (0 F – 220 F)
Accuracy of +/- 2 F

CALIBRATE TO:

Ice point: 32 F

Boiling Point: 212 F

RECEIVING TEMPERATURES:

Cooler: 41 F or less
Live Shellfish & Liquid milk Eggs 45 F or less
Freezer: Frozen

STORING TEMPERATURES:

Dry Storage: 50 – 70 F with a 50-60 % humidity
FIFO: First in first out (stock rotation)
Shelving: 6 inches off floor/ & away from wall
All foods must be dated when received

THAWING:

Refrigerator
Under running water at 70 F or less
Microwave. Cooking must immediately follow this.
Cook it frozen

COOKING TEMPERATURES: (15 secs.)

Poultry, Stuffing, casseroles:	165 F
Ground Meat	155 F
Sausage/Injected tenderized	155 F
Fish, steaks, pork	145 F
Eggs	145/155 F
Microwave*	165 F

Stir foods & let stand for
2 minutes for microwave
Vegetables, Rice

135 F

Illinois Notes:

* Some rules in Illinois differ. Check with instructor for information on these rules.

COOLING FOODS:

135* F – 70 F within 2 hours,
then 70 to 41 F in 4 hours= 6 Hours

Methods of Cooling:

Reduce size of food
Ice water bath
Shallow pans Blast chiller
Ice wands or Add Ice to food

REHEATING FOODS: 165 F for 15
seconds within 2 hours.

HOLDING:

Hot Foods 135 F or higher
Cold Foods: 41 F or lower
Check Temperatures every 4 hours*

HACCP:

1. Hazard Analysis
2. Critical Control Pts.
3. Set Critical Limits
4. Supervise CCPs
5. Take Corrective Actions
6. Verification
7. Set up Record Keeping System

CLEAN & SANITIZING DISHES

Clean: Remove visible soil 110F

Sanitize: Reduce micro-organisms to
safe level.

METHODS:

Heat: 171 F

Chemical: **Chlorine, Iodine or Quats**

Temps: 55 F – 110 F*

Concentration: Chlorine 50-120 ppm

Iodine: 12.5- 25ppm

Quats: 200- 220 ppm

Contact Time: 7 – 30 seconds

Use test strips to test **concentration**