

STANDARD OPERATING PROCEDURES

FACILITY: _____

SUBJECT: THAWING POTENTIALLY HAZARDOUS FOOD

The following methods are approved for thawing potentially hazardous foods. Indicate which methods will be utilized.

_____ Thawed in a refrigerator at 41° F. or below. List foods that will be thawed by this method.

_____ Submerged under running water at 70° F. or below, with sufficient flow to remove food particles. List foods that will be thawed by this method.

_____ In a microwave as part of the continuous cooking process, (food must be immediately placed in conventional cooking equipment). List foods that will be thawed by this method.

_____ Placed in conventional cooking equipment while in a frozen state. List foods that will thaw by this method.

Who will make sure thawing potentially hazardous food procedures are followed? (PIC, Manager, Shift Leader, etc.)

How will problems be corrected?

If employees are observed not following thawing procedures, how will the problem be addressed and by whom?

* Potentially Hazardous Foods that have been improperly thawed will be discarded.

Date Created: _____

By: _____

Last Revised: _____

By: _____