



School District: _____

Department: _____

Policy No: _____

Standard Operating Procedure

Thawing Foods

Policy: All foods will be thawed using appropriate practices to ensure food safety.

Procedure: Steps for thawing food include:

1. Use one of the three acceptable methods for thawing food:
 - a. Thaw foods in the refrigerator at 41°F or below. NEVER thaw foods at room temperature.
 - b. Thaw foods needed for immediate service under potable running water at 70°F or lower. Prepare the product within 4 hours of thawing.
 - c. Thaw the product in the microwave if product will be cooked immediately.
2. 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.
3. Do not refreeze thawed foods, unless they are first cooked or processed.

The unit supervisor will:

1. Review procedures to assure they are done correctly.
2. Take corrective action as necessary.
3. Follow-up as necessary.

Policy last revised on: _____