



Food Temperature Corrective Action Procedure

Purpose

This document tells staff what corrective action is needed if food is found to be within the danger zone of unacceptable temperature.

Procedure

All foods received to the classroom must be at temperatures outside the danger zone (41° F to 140° F is called the danger zone).

- All cold food must be at 41° F or less
- All hot foods must be at 140° F or more

When foods are outside of these temperatures, corrective actions must be taken.

For food received in the classroom and identified as being in the danger zone within 2 hours of the last known safe temperature, you must do the following.

- Reheat hot foods to 165° F for 15 seconds and hold above 140° F
- Chill cold foods to below 40° F until meal service
- Record temperatures on the [Daily Food Temperature Record](#)

Cooking Temperatures of Foods (hold for 15 seconds)

Review the [Recommended Safe Minimum Internal Cooking Temperatures](#). If a food temperature is identified in the danger zone more than 2 hours after the last known safe food temperature reading, discard all food and then you must do the following.

- Call your food service to obtain substitutions or utilize foods stored in your classroom.
- Contact your Health/Nutrition/Safety Coach to report these instances so that this process can be reevaluated to ensure that foods are consistently held at proper temperature prior to your meal times.

Special cooling and thawing instructions for sites with commercial equipment

Food service sites with commercial equipment, including a three-compartment sink, a separate food preparation and a hand washing sink are the only sites that can cool hot foods for later consumption and/or thaw frozen foods.

Cooling hot foods	Thawing frozen foods
Hot cooked food not intended for same day use must be cooled immediately after cooking. <ol style="list-style-type: none"> 1. Place hot food in shallow pans no more than 2 inches thick or deep. 2. Place pans in the refrigerator on top shelf where nothing can drip on them. Do not stack or cover pans. 	There are 3 safe methods. <ol style="list-style-type: none"> 1. In the refrigerator 2. Under cold running water (70° F or colder) 3. In the microwave