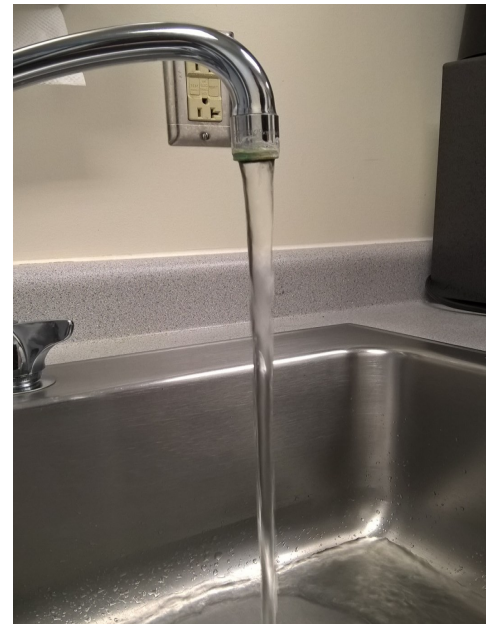
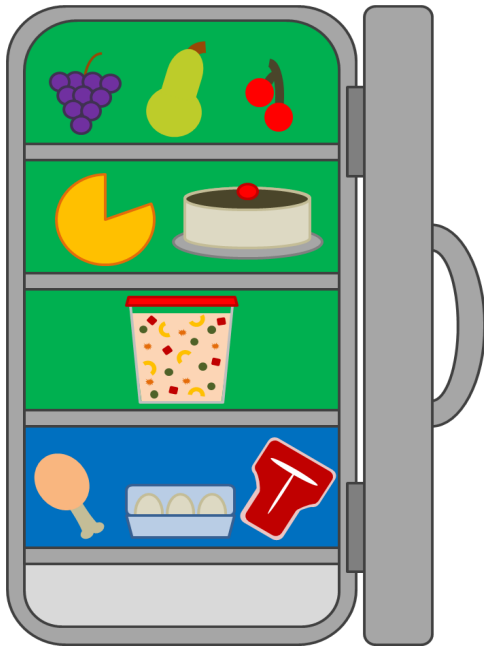


# Thawing Procedures

**All food products must be thawed properly using one of the following methods:**

- ◆ **Place in refrigerator overnight.**
- ◆ **Under a small stream of continuously running cold water in a food grade container for no longer than 2 hours; allow water to overflow (Do not block sink drain)**
- ◆ **In Microwave Oven (must cook immediately)**
- ◆ **As part of the cooking method**



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Environmental Health Division

**Hendricks County Government Center**  
355 South Washington Street, #G30  
Danville, IN 46122

**Office:** (317) 745-9217  
**Fax:** (317) 745-9218  
**[www.co.hendricks.in.us/health](http://www.co.hendricks.in.us/health)**

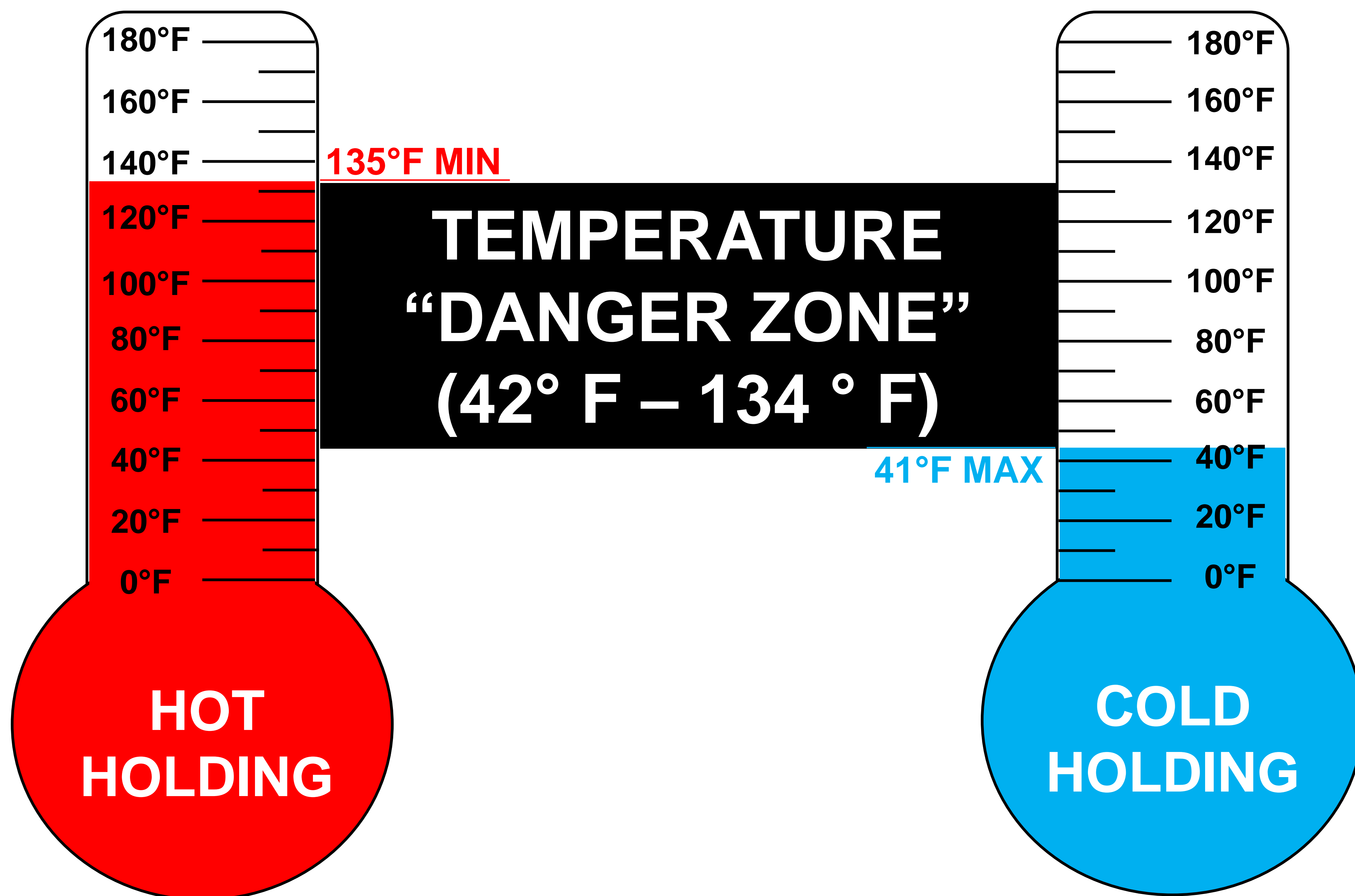
# Maintaining and Checking Food Temperatures

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## Cooking and Hot Holding Temperatures

**POULTRY:** 165° F

**EGGS:** 155° F

**BEEF:** 155° F

**SEAFOOD:** 145° F

**PORK:** 145° F

**HOT HOLDING:** 135° F

## Chilling and Cold Holding Temperatures

**COLD HOLDING:** 41° F

**CHILLING HOT FOOD:** 41° F or below within 6 hours of being taken off hot holding

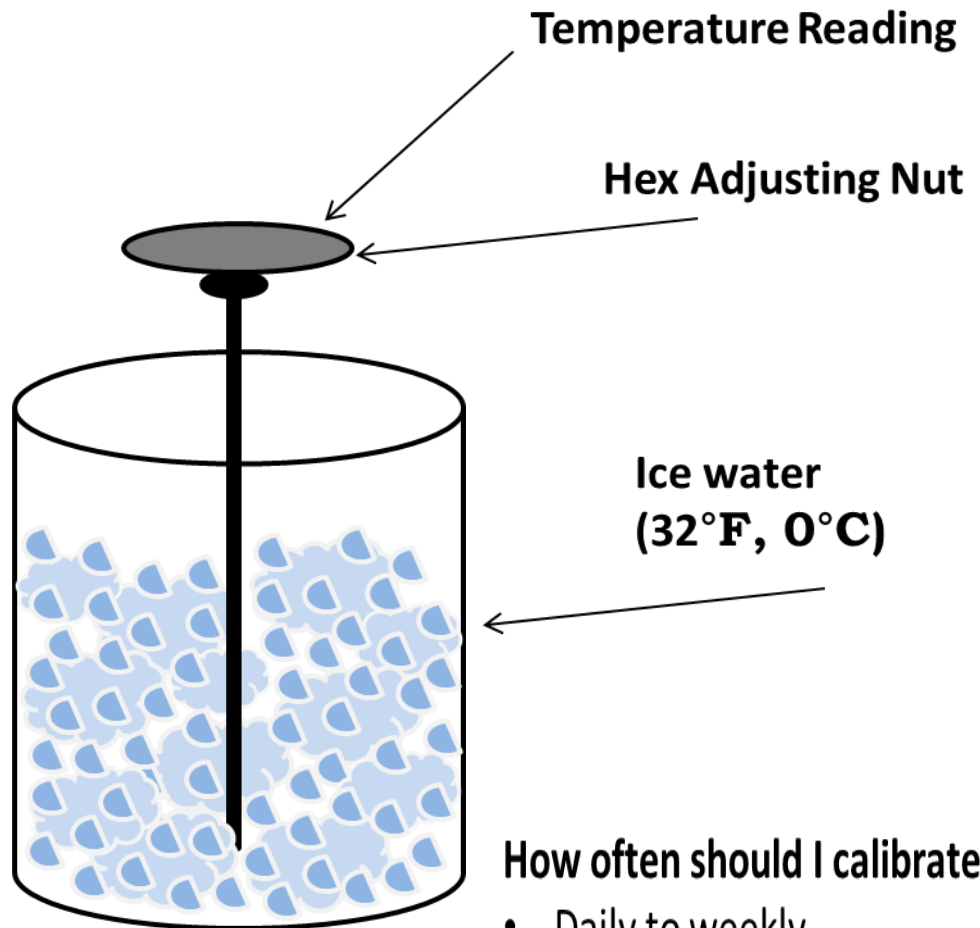
**ALWAYS CHILLED FOOD:** 41° F or below at all times

# Calibrating a Thermometer

1. Fill a container with crushed ice and water.

2. Submerge the thermometer stem or probe in the ice/water mixture for thirty seconds.

3. If the thermometer does not read 32°F (0°C), hold the calibration nut and rotate the thermometer head until it reads 32°F (0°C).



## How often should I calibrate?

- Daily to weekly
- When thermometer is dropped
- After exposure to extreme temperature changes



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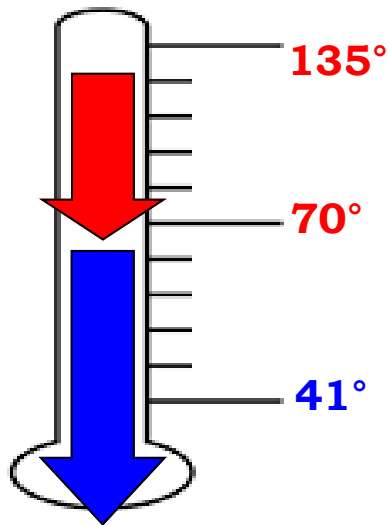
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# Cooling Procedures

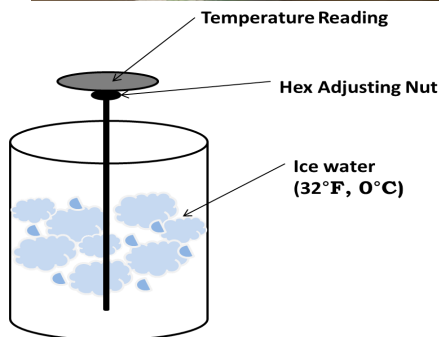


Within

**2hrs**

Totaling

**6hrs**



## Helpful cooling methods:

- ♦ **Refrigeration:** Metal pans (small portions about 2" thick are ideal with adequate air flow around pans)
- ♦ Place on open shelving
- ♦ **Ice Bath:** (fill ice & water up to food level; stir often/ ice paddles (may crack if used in food hotter than 135°F))
- ♦ **Do not cover** until completely cooled
- ♦ **Use ice** as an ingredient instead of water

### Calibrate thermometers often:

Stem thermometers-place in ice/water, wait 15-20 seconds, adjust nut under face of thermometer using pliers/wrench until 32°F while stem is in ice

Digital thermometers-may need manufacturer to adjust, some can be field calibrated, others may need replaced



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# Reheating Procedures



After cooling, all leftovers must be reheated to a minimum of **165°F** within **2 hours** if **placing in hot holding**.

If a commercially made food is reheated for the 1st time, reheat to a minimum of 135°F within 2 hours.

If consumed immediately, food can be reheated to any temperature.



## Microwaves:

1. Cover
2. Stir
3. Wait 2 minutes before checking temperature and serving

## Approved reheating methods:

- ♦ Stove top
- ♦ Oven
- ♦ Microwave
- ♦ Other rapid-heating equipment

**Do not reheat foods on steam tables or other HOT-HOLDING equipment!**



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