



Stored Foods: 6" off floor; no scoop in bulk, label/date
Refrigerated: 32-40°F
Frozen/Freezer: 0°F or below, food frozen hard

Potentially Hazardous Foods (PHF/TCS): "Cook To" Temp.
 (Internal temperature for 15 sec.)

- 145°F - fish, meat, pork
- 155°F - eggs to be hot-held for service
- 160°F - ground beef, pork, fish
- 165°F - poultry & stuffed foods
- REHEATED foods

Cooling Meats Cooked Ahead & Leftovers: Cool

- Within 2 hrs. from 140°F to 70°F
- Within 4 hrs. from 70°F to 41°F
- Total 6 hrs. from 140°F to ≤ 41°

Hot & Cold Holding
 ≥ 140°F - hot food held hot
 ≤ 41°F - cold foods

PHF cooked, cooled and reheated for hot holding. Reheat so all parts food reach 165°F for 15 sec. PHF prepared w/ ingredients at room temp., reconstituted foods & canned tuna - cool within 4 hrs to ≤ 41°F.

Follow all County, State and Federal regulations, if different, use MOST STRICT.
 02-2018

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Ladles
 1/4 cup - 2 ounces
 1/2 cup - 4 ounces
 3/4 cup - 6 ounces
 1 cup - 8 ounces

Scoops
 #6 - 2/3 cup
 #8 - 1/2 cup
 #10 - 2/5 cup
 #12 - 1/3 cup
 #16 - 1/4 cup

Quaternary sanitizer: _____ PPM
Chlorine sanitizer: _____ PPM

ALWAYS FOLLOW MANUFACTURER'S GUIDELINES

3-Compartment Sink: Wash 110°F rinse/chemical sanitize or hot water sanitize 171°F 30 seconds/air dry

Protein Equivalents

1 oz meat = 7gm protein = 1 egg = 3 slices bacon = 1/4 c. chicken/tuna salad = 2 tbspb PB = 1/2 c. beans
 2 oz meat = 14gm protein = 2 eggs = 1/2 c. chicken/tuna salad = 4 tbspb PB = 1 c. beans
 3 oz meat = 21gm protein = 3 eggs = 3/4 c. chicken/tuna salad = 6 tbspb PB = 1 1/2 c. beans

Allergens: milk, eggs, nuts, soy, wheat, fish, shellfish...avoid cross contamination with cutting boards, utensils.

No bare hand contact with ANY food, ready to eat or otherwise (CMS).

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