



Facility Name: \_\_\_\_\_

Department: \_\_\_\_\_

Policy No: \_\_\_\_\_

## STANDARD OPERATING PROCEDURE

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### Thawing Food

**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 food in the refrigerator at 41°F or below. NEVER thaw food at room temperature.
  - b. Thaw food 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 food, unless they are first cooked or processed.

The restaurant manager will:

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