


Name of Policy: <u>Temperature records</u> Policy Number: 3364-104-314 Department: Food & Nutrition Approving Officer: Director, Food & Nutrition Responsible Agent: Food & Nutrition Management Scope: Food & Nutrition Services	 Effective Date: 6/1/2022 Initial Effective Date: 8/2002
<input type="checkbox"/> New policy proposal <input checked="" type="checkbox"/> Minor/technical revision of existing policy <input type="checkbox"/> Major revision of existing policy <input type="checkbox"/> Reaffirmation of existing policy	

(A) Policy Statement

The Food and Nutrition Department will maintain a safe food handling environment by assuring food and equipment is maintained at the proper temperatures.

(B) Purpose of Policy

To serve food that has been handled according to HACCP temperature control guidelines.

(C) Procedure

Refrigerator and Freezer Equipment:

1. The temperature of most refrigeration/ freezer equipment is monitored through a paper temperature log tracker, checked daily. Alerts to the Director and Supervisors along with Nursing unit managers and lead nurse manager are issued should any of the monitored units be trending towards out of compliance.
2. A mandatory acknowledgment is required if equipment is found out of range. Steps to acknowledge are as follows:
 - Physically locate and identify equipment
 - Take correct action (Close open door, adjust thermostat or other, etc) or report issue to maintenance and empty and discard the content after manager approval.
 - Note the corrective action taken on the unit's physical log tracker
 - Ensure a reason and corrective action is clearly logged.
 - Follow up on the equipment and keep track of progress towards final conclusion.
3. Foods stored under inappropriate holding temperatures (42F or higher) will be discarded.

Food Temperature

1. Food temperatures are recorded before time of service and again if the food is held more than one hour on the line. Temperatures are recorded on the production sheets. Hot food will not be served unless they are at least 135 degrees. Cold foods will be no more than 41 degrees at the time of service.
2. Frozen should be visibly frozen. If thawed, they should be thawed under refrigeration for 1-2 days prior to cooking, under cold, running water, or as part of the cooking process.
3. Food in process is not allowed to be at room temperature for excessive periods of time.
4. Cooked potentially hazardous foods are rapidly cooled to a temperature of 70 degrees within a 2-hour period in the fastest means possible for storage. This includes using the quick chill refrigerator, dividing food into smaller amounts, or placing in small shallow pans. Food can then be cooled down from 70 to 41 degrees within an additional 4- hour period.

