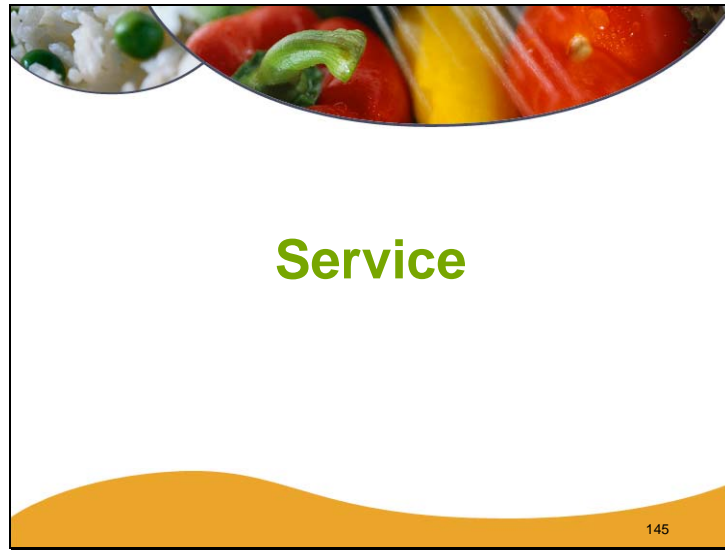


Slide 145



The following information is based on the 2005 Food Code. The Food Code is available at:
<http://www.cfsan.fda.gov/~dms/fc05-toc.html>

foodsafety

Holding Temperatures

- Improper holding of food can cause foodborne illness.
- Keep food at proper temperatures
 - Cold-holding -- 41°F (5°C) or colder
 - Hot-holding – 135°F (57°C) or hotter



Service 146

Hot-holding. Potentially hazardous food must be at 135°F or hotter. The only exception to this rule would be roasts that are cooked to a time-temperature schedule of less than 135°F. These roasts can be hot-held at the lower temperature.

Cold-holding and refrigerated storage. Potentially hazardous food can be safely stored at 41°F or colder for a maximum of 7 days. Shell eggs that have not been treated to destroy all viable *Salmonella* can be stored in a refrigerator that can keep the eggs at 45°F or colder. Potentially hazardous food received in compliance with laws allowing a temperature above 41°F during shipment from the supplier must be cooled within 4 hours to 41°F or colder. Raw shell eggs must be received and immediately placed in refrigerated equipment that maintains an ambient air temperature of 45°F or less.

Slide 147



The slide features a decorative header with a semi-circular image of various vegetables including white rice, green peas, red bell peppers, and yellow bell peppers. The main content area is white with a black border. At the bottom, there is a wavy orange footer bar.

Activity

Service – Right or Wrong?

Service 147

ACTIVITY INSTRUCTIONS: Have the program participants review the following slides and determine if the situation that is depicted is right or wrong?

foodsafety

Service – Right or Wrong?



Service 148

Right. Serving pizza with single-use gloves.

foodsafety

Service – Right or Wrong?



Service 149

Right. Steam table properly set up

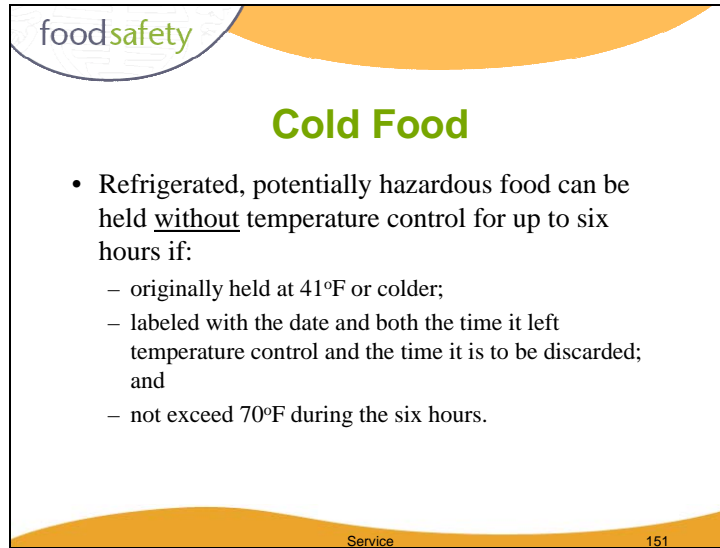
foodsafety

Service – Right or Wrong?



Service 150

Right. Steam table that is properly set-up.




foodsafety

Cold Food

- Refrigerated, potentially hazardous food can be held without temperature control for up to six hours if:
 - originally held at 41°F or colder;
 - labeled with the date and both the time it left temperature control and the time it is to be discarded; and
 - not exceed 70°F during the six hours.

Service 151



Reserving Food

- ADD MORE
- Single-service, non-potentially hazardous foods, such as ketchup packets and oyster crackers, are at low risk for causing foodborne illness.
- These foods can be re-served to high-risk populations if the packaging is intact and clean.

Service

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