



Public Health
Prevent. Promote. Protect.

JO DAVIESS COUNTY HEALTH DEPARTMENT

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HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Controlling Time and Temperature During Preparation

- Wash hands prior to preparing foods.
- Use clean and sanitized equipment and utensils while preparing food.
- Separate raw foods from ready-to-eat foods by keeping them in separate containers until ready to use and by using separate dispensing utensils.
- Pre-chill ingredients for cold foods, such as sandwiches, salads, and cut melons, to 41°F or below before combining with other ingredients.
- Prepare foods as close to serving times as the menu will allow.
- Begin the cooking process immediately after preparation is complete for any foods that will be served hot.
- Prepare food in small batches.
- Limit the time for preparation of any batches of food so that ingredients are not at room temperature for more than 30 minutes before cooking, serving, or being returned to the refrigerator.
 - Immediately return ingredients to the refrigerator if the anticipated preparation completion time is expected to exceed 30 minutes.
- If potentially hazardous foods are not cooked or served immediately after preparation, quickly chill.
- Use a clean, sanitized, and calibrated thermometer to take at least two internal temperatures from each pan of food at various stages of preparation.
- Monitor the amount of time that food is in the temperature danger zone. Discard food held in the temperature danger zone for more than 4 hours.