



Public Health
Prevent. Promote. Protect.

JO DAVIESS COUNTY HEALTH DEPARTMENT

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HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

THAWING PROCEDURES

- Thaw potentially hazardous foods only by one of the following acceptable methods:
 - Thaw under refrigeration temperature of 41°F or lower. Allow extra time depending on the thickness of the food or package.
 - Thaw under potable running water at a temperature of 70°F or below, with sufficient water velocity to agitate and float off loose food particles. Use a clean and sanitized preparation sink or pot.
 - Thaw as a part of the conventional cooking process.
 - Thaw in a microwave oven only when the food will be immediately transferred to conventional cooking facilities as a part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven. To insure food safety, add 25 degrees to the product's final cooking temperature when cooking entirely in the microwave oven.
- Thawing foods at room temperature can result in bacterial growth, and an unsafe food product.
- Never thaw raw meats above prepared foods in the refrigerator. Wash, rinse and sanitize all equipment, sinks and utensils before and after thawing foods.