

# Food Temperature Corrective Action Procedure

## Purpose

This document tells site teams what corrective action is needed if food is found to be within the danger zone of unacceptable temperature.

## Guidance

All foods received to the classroom must be at temperatures outside the danger zone (41 degrees F to 135 degrees F is called the danger zone). Early Learning uses 40 degrees F/140 degrees F as an easy way to remember.

- All cold food must be at 40 degrees F or less
- All hot foods must be at 140 degrees F or more

When foods are outside of these temperatures, corrective actions must be taken.

## Procedure

For food received in the classroom and identified as being in the danger zone within 2 hours of the last known safe temperature, you must do the following.

- Reheat hot foods to 165 degrees F for 15 seconds and hold above 140 degrees F
- Chill cold foods to below 40 degrees F until meal service
- Record temperatures on the [Daily Food Temperature Record](#)

## Cooking Temperatures of Foods (hold for 15 seconds)

Food	Temperature
Poultry products/casseroles	165 degrees F
Ground beef	155 degrees F
Eggs, fish, pork, beef	145 degrees F
All other foods	145 degrees F
Frozen foods	165 degrees F or manufacturer's instructions

If a food temperature is identified in the danger zone more than 2 hours after the last known safe food temperature reading, discard all food and then you must do the following.

- Call your food service to obtain substitutions or utilize foods stored in your classroom.
- Contact your Health/Nutrition/Safety Coach to report these instances so that this process can be reevaluated to ensure that foods are consistently held at proper temperature prior to your meal times.

## Special cooling and thawing instructions for sites with commercial equipment

Food service sites with commercial equipment, including a three-compartment sink, a separate food preparation and a hand washing sink are the only sites that can cool hot foods for later consumption and/or thaw cold foods.

Cooling hot foods	Thawing frozen foods
Hot cooked food not intended for same day use must be cooled immediately after cooking. <ol style="list-style-type: none"> <li>1. Place hot food in shallow pans no more than 2 inches thick or deep.</li> <li>2. Place pans in the refrigerator on top shelf where nothing can drip on them. Do not stack or cover pans.</li> </ol>	There are 3 safe methods. <ol style="list-style-type: none"> <li>1. In the refrigerator</li> <li>2. Under cold running water (70 degrees F or colder)</li> <li>3. In the microwave</li> </ol>