

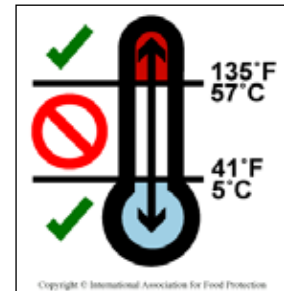
Food Safety

Hot TCS Rotation

Always follow proper rotation and display guidelines for HOT time/temperature-controlled for safety (TCS) foods.

Do First-In, First-Out (FIFO) rotation. Rotate foods so first received are first sold.

Keep hot TCS products at 135° F (57°C) or above.



Replenishing hot prepared foods:



Cook prepared food to a safe degree of doneness. Refer to the manufacturer's cooking guidelines or the store's preparation policy. Do not finish cooking any items in a display case.



Take temperature measurements in several areas of the food. Keep hot TCS foods at 135°F (57°C) or above.



If a product falls below 135°F (5° C), remove it from the holding table and reheat it to 165° F (74° C) for 15 seconds or follow store policy. Return it to the display. **DO NOT** reheat more than once.



Fill in temperature logs so that critical factors such as time and temperature are accurately monitored.



Remember, if a product falls below 135°F (57°C) for 4 hours or more, discard it.



ALWAYS use clean, sanitized, sterilized equipment, utensils, and surfaces for food preparation and display.

For information on First In, First Out rotation, see IDDBA's FIFO Job Guide at www.iddba.org/jobguides.aspx

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