

POLICY MANUAL

Subject: Refrigeration Temperature

Effective Date: 01/90

Initiated By: Jim Threadgill
Food Services Supervisor

Approved By: Tim Tull
Fiscal Director

Review Dates: 12/02 JT, 11/08 ET, 07/10 JT **Revision Dates:** 10/07 JT
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POLICY:

Perishable foods must be stored at proper temperature using an appropriate thermometer and maintaining temperature records.

PROCEDURE:

- A. Refrigerator doors should remain open for the shortest possible length of time so that the proper temperature can be maintained.
- B. Personnel working inside a walk-in should be instructed on release devices (required by law) so that doors will be kept shut as much as possible.
- C. Proper refrigerator temperatures are:
 - a. Meats 34-38 degrees F.
 - b. Seafood 32-38 degrees F.
 - c. Dairy 34-38 degrees F.
 - d. Produce 36-40 degrees F.
 - e. Freezers -10-0 degrees F.
- D. A record of the refrigerator and freezer temperatures should be made at the beginning and end of each day.
 - a. Checked twice daily by Sous Chef AM (when chef checks in) and PM (when chef is ready to check out)
 - b. Checked late PM by Night Steward at check-out time at end of shift.