Disaster Assessment, Response and Recovery Checklist

**General ASSESSMENT**

- Identify boundaries of the disaster area and estimate number of food establishments contained in that area
- If structural damage is possible, consult with Fire/Building Officials to determine if building is safe to enter
- Evaluate which Personal Protective Equipment should be used before entry
- Date and time disaster occurred ____________________________________
- Describe the extent of damage to structures:_______________________________________________________________
- Utility outages if known ________________________________________________________
- Identify cause if interrupted water supply (e.g., chemical leak, leaking underground storage tank, municipal water compromised, private water supply compromised)

**General RECOVERY**

Facility may reopen only when regulatory agency and other representatives affecting the safety of the food and facility have approved.

- Criteria for recovery efforts made available to establishment operator
  - Salvaging foods affected by the disaster
  - Temporary license/permit if requested
  - Recovery after interrupted water service or Boil Water Order
  - Requesting a re-opening inspection for permanent operation
- Products affected by disaster destroyed or separated for salvaging
- Food being held by the establishment until supplier or distributor credits the facility are clearly marked “Not for Sale”
- Temporary operating license/permit issued under certain conditions
- Permanent operating license/permit issued under full compliance
  - Water
  - Electricity/Gas
  - Waste/Sewage Disposal
  - Pest control
  - Equipment and surfaces cleaned, sanitized and functioning properly
  - Fresh Food Supply
  - Ability to prepare and handle Food

**FIRE RESPONSE**

- Type of water and/or type of chemicals used to extinguish fire, combustions materials in fire [wood, plastics, electrical wire, chemicals, unknown] __________________
- Food and related contents of building placed under seizure/embargo pending evaluation
- Inventory of contents, product condition and items to be salvaged
- Informed owner/custodian of their responsibilities for disposal or salvaging of items

**FIRE RECOVERY**

- Structural damage repaired and approved
- All utilities available
- Equipment cleaned, sanitized and operable
- Food evaluated for smoke, fire and water damage
- If closed by the fire department, approval to reopen from Fire/Building Department and food safety agency is required
POWER OUTAGE RESPONSE

☐ Establishment discontinued all cooking operations.
☐ Establishment did not place hot food in refrigerators or freezers. [Rapidly raises temperature inside unit]
☐ Establishment discarded food products that were in the process of being cooked, but which had not yet reached the final cooking temperature.
☐ Establishment using ice or/ice baths to rapidly cool small batches of hot food.
☐ Establishment employing effective measures to delay temperature abuse.
☐ Freezer units covered with blankets, quilts, or newspaper
☐ All unit air vents are open and uncovered
☐ Alternate working mechanical refrigeration is available
☐ Dry ice is being used
☐ Packaged ice is being used
☐ Perishable foods have been placed in freezer
☐ Backup generators

POWER OUTAGE RECOVERY

☐ All refrigerators and freezers functioning properly
☐ All PHF/TCS and frozen foods are maintained at proper temperatures
☐ All equipment used for cooking or processing are functioning properly
☐ Dishwashing equipment functioning properly
☐ Hot water available as required
☐ Facility operations functioning properly [lighting, garbage disposal]
☐ Food equipment and utensils clean and operational

FLOOD RESPONSE

☐ Imminent health hazard with sewage or chemical contaminants in flood water, must close
☐ Other signs of flooding to be removed [high water line, mud/debris, rust, compromised food, single service, other items] ______________________________________
☐ Structural or general repairs needed
☐ Corrective action for submerged or splashed food containers and single service
☐ Prevention of mold growth

FLOOD Recovery

☐ Cleaned and sanitized food contact surfaces
☐ Cleaned and disinfected non-food contact surfaces
☐ Refrigeration units maintain temperature for 24 hours (air and product temp)
☐ Control of discarded food to prevent unauthorized access
☐ Mold remediation if necessary
CONTAMINATED WATER SUPPLY RESPONSE

*If there is no approved alternate safe water supply available, the establishment must close.

Identify alternate safe water supplies
☐ Elevated water tower, water heater, etc. (short term only)
☐ Warehouses with bottled water
☐ Bottling/canning plants, dairies, breweries, etc. (will bottle for disaster)
☐ Approved tank trucks, pumps and hoses from dairies, other plants or independent water haulers with approved water source and cleaning and sanitizing site recorded
☐ Free-standing water tanks, pillow or bladder tanks or onion tanks used with approved water source
☐ Temporary connection to safe drinking water supply with backflow preventer
☐ Private well water tested and safe
☐ Manufactured ice or dry ice used

CONTAMINATED WATER SUPPLY RECOVERY

Limited Operations in Food Establishments (with alternate water supply)
☐ Label all faucets “Non Potable/Do not use to drink, cook, wash hands”
☐ Limit menu (use fresh-cut, prepared or frozen fruits and vegetables, use packaged foods, use preparations that require little or no water, etc.)
☐ Wash hands with potable water (coffee urn or 5-gal. water bottle over sink for drainage)
☐ Use single-service tableware and utensils
☐ Use chemical or portable toilets if no water available
☐ Use bottled or canned beverages
☐ Restrict use of certain equipment (post-mix soft drinks, garbage grinder, ice machine, mechanical dishwasher, coffee or tea maker, etc.)
☐ Advanced contingency plans when previously unapproved well water is proposed (filtration system, chlorination, testing, etc.)

Resumption of Municipal Water Supply
☐ Approved municipal or NCPWS available
☐ Building lines flushed; filters, strainers checked after water supply re-established
☐ Water using equipment and appliances emptied, filters and strainers checked, flushed and sanitized after water supply re-established
☐ Back flow preventers present where necessary
☐ Create physical disconnect between private and municipal water supply unless approved

FOOD PRODUCT EVALUATION RESPONSE
☐ Begun immediately - Note time since disaster affected food _____________________
☐ Salvageable food separated from condemned food. By Operator ___ By Licensed Salvager ___
☐ Condemned food in sealed and secured container for disposal
 ☐ Denatured on-site
 ☐ Transported under seal to licensed landfill with witnessed destruction
☐ Record
 ☐ Amount of salvaged product
 ☐ Amount of condemned or destroyed product
☐ Refrigerated product > 41°F discarded [If on the sales floor, immediately. If in a department cooler, if > 4hr.]
☐ Frozen product discarded that has completely thawed and risen above unsafe temperatures
☐ Canned or packaged product discarded if damaged or has absorbed water
☐ Advise owner/custodian of need to remove salvageable items as quickly as possible
☐ Weather conditions such as freezing or hot temperatures have impacted salvage of items
## Evaluation of Food Products

<table>
<thead>
<tr>
<th>Flood, water damage</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh fruits and vegetables</td>
<td>Destroy</td>
<td>Contaminants may be absorbed by produce</td>
</tr>
<tr>
<td>Screw-top, crimped-cap, twist-cap, pop-top containers submerged or splashed</td>
<td>Destroy</td>
<td>Not cleanable under/around caps. Containers returned for deposits or recycling must be drained</td>
</tr>
<tr>
<td>Permeable (paper, cardboard, cloth, plastic etc.) containers submerged</td>
<td>Destroy</td>
<td>Inadequate barrier to contaminants and water</td>
</tr>
<tr>
<td>Hermetically sealed containers (cans, pouches) submerged or splashed</td>
<td>Salvage</td>
<td>Re-label if necessary by removing label, wash, rinse, sanitize (100 ppm chlorine), dry, re-label with all required information and codes</td>
</tr>
<tr>
<td>Alcoholic Beverages (closed with cork, screw-top, twist-top, crimped cap)</td>
<td>Destroy</td>
<td>Check with ATF regarding alcohol tax reimbursement (large vols.)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Electrical outage</th>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>Refrigerated foods (PHF, TCS food &gt;41°F more than 4 hours)</td>
<td>Destroy</td>
<td>If less than 4 hours, can be moved to working unit or iced</td>
</tr>
<tr>
<td>Fire</td>
<td></td>
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</tr>
<tr>
<td>Hermetically sealed containers (cans, pouches) with no heat damage</td>
<td>Salvage</td>
<td>No bulged ends or ruptured seams, use a clean cloth or tissue to detect residue on container</td>
</tr>
<tr>
<td>Foods in closed cooler or freezer</td>
<td>TBD</td>
<td>Subject to smoke damage carried inside by circulation fans, evaluate as if in the open</td>
</tr>
<tr>
<td>Exposed foods</td>
<td>Destroy</td>
<td>Subject to contaminants in smoke</td>
</tr>
<tr>
<td>Food in paper, plastic, cardboard, cloth containers</td>
<td>Varies</td>
<td>Double layer of packaging materials with light smoke damage can usually be salvaged. To examine distressed foods for smoke damage, remove them to an area where the smoke odor is not present</td>
</tr>
<tr>
<td>Food with water, heat, heavy smoke, toxic fumes damage</td>
<td>Destroy</td>
<td>Safety and quality are compromised</td>
</tr>
</tbody>
</table>

| Winter Storm (Freezing) | | |
| Fresh fruits and vegetables | Depends | Examine closely for deterioration |
| Screw-top, crimped-cap, twist-cap, pop-top containers | Depends | Frozen foods may expand to stress or break the container seams |
| Hermetically sealed canned foods, glass containers, | Depends | Frozen foods may expand to stress or break the container seams |

| Tornado/Hurricane | | Should be evaluated due to low pressure |
| All food products | Depends | Should be evaluated due to physical damage |

| Salvage for Non-Food/Non-Feed | | |
| Butter (large volumes) | Denature | Not for human consumption, can be salvaged for soap stock |
| Meat and poultry products (large volumes) | Denature | Not for human consumption, can be salvaged for technical oil production |
| Oils and nuts (large volumes) | Denature | Not for human consumption, can be salvaged for technical oil production |
| Flour (large volumes) | Denature | Not for human consumption, can be used for glue or wall board construction |
| Grains and fruits (large volumes) | Denature | Not for human consumption, can be used for industrial alcohol |
| Fish (large volumes) | Denature | Not for human consumption, can be used for fertilizer |
| Eggs (large volumes) | Denature | Not for human consumption, can be used for tannery use |
STATE OF YOUR STATE
DEPARTMENT OF HEALTH AND HOSPITALS

Minimum Standards for Operation of a Retail Food Establishment
While Under a Boil Advisory

General Guidelines

- The owner or operator must request an inspection from Your State Department of Health and Hospitals Office of Public Health at 555-851-4444 (State appropriate number), two days before reopening for business. When cleared for re-opening, an official placard will be issued to be posted in a conspicuous location.
- Applicable provisions of the Your State Sanitary Code must be followed as usual. Your State Sanitary Code can be located at: http://_________________________________ (State appropriate link)
- Food service menu is limited by the amount of potable water available.

The following requirements must be met before approval to re-open will be granted:

Potable Water

Potable Water – for these purposes is defined as follows:
- Water that is obtained from a watering point approved by the State Health Officer or
- Water that has been subjected to treatment approved by the State Health Officer or
- Bottled water obtained from an approved source or
- Water that has been subjected to a rolling boil for a minimum of two minutes

In as much as the water from the East Bank water treatment facility is not potable an alternate source of potable water must be brought in (tanker truck, bottled water, etc.) for food preparation, cooking, washing/rinsing/sanitizing of utensils and food contact surfaces, as well as for hand washing.
- The source of the potable water must be identified
- An approved tanker will be issued a dated DHH Lab 8 form for each tanker of water. A new form is issued for each refill of water. If there is no DHH Lab 8 form available the tanker is not approved.
- Single service utensils (paper/plastic plates, forks, spoons, knives) must be used.
- A gravity-fed, potable water supply, soap and paper towels must be provided for hand washing in the food preparation area and toilet rooms.
- A small food establishment with 3 employees uses about 500 gallons of water a day. A major clean-up effort could use twice as much water.
- If non-potable water is used to flush toilets, the your state Department of Health and Hospitals Office of Public Health “Unsafe to Use Water” sign must be posted by faucets that provide non-potable water.
Agency Name
Disaster Survey Form

Retail Food Event: ________________________________

Address: ______________________________________

City: _____________________________  State:_________ Zip Code: ___________  Phone: __________________

I. Did establishment lose electrical power:  ☐ Yes  ☐ No
   Time electrical off: Day ___  Hour _____ am/pm  Time electrical on: Day ____ Hour ____ am/pm

II. Number of Refrigerators: _____     Number of Freezers:____
    Thermometers provided?  ☐ Yes  ☐ No  Thermometers provided?  ☐ Yes  ☐ No
    Temperature of units: ___________________  Temperature of units: _____________________

<table>
<thead>
<tr>
<th>Food Item</th>
<th>Temp</th>
<th>Food Item</th>
<th>Temp</th>
<th>Food Item</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
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</tbody>
</table>

III. Evidence of flooding?  ☐ Yes  ☐ No  Height of flood line: ____ inches

IV. Physical damage to building (describe):
    ____________________________________________________________
    Was any food destroyed prior to our visit?  ☐ Yes  ☐ No  Owner’s estimate of poundage? _______
    How was food disposed of? ____________________________________________

V. Additional food left to be destroyed (list)? ___________________________

Please be advised that it is unlawful for any person to remove or dispose of the detained or seized articles by sale or otherwise without permission of the Department or the court in such case. Compile a list of the food left to be destroyed. Make arrangements with our office to have a Sanitarian witness the destruction. No Official Destruction Notice will be issued unless destruction is verified by a Sanitarian.

_____________________________      _____________________ _______________________ _______
Owner/Representative          Title   FSIO/Sanitarian     Reg #

Date: ______________ Time: _____________  FSIO/Sanitarian’s phone number: _______________________

___ Approved for Reopening  ___ Pending Re-inspection  Re-inspection Date _____
**NAME OF BUSINESS:**

___________________________________________________________________________

**ADDRESS:**

____________________________________________________________________________________

STREET      CITY   STATE  ZIP CODE

**OWNER’S NAME:**

______________________________________________________________________________

**MEETS REQUIREMENTS** | **YES** | **NO**
---|---|---
**WATER SUPPLY- Give Source**

**TOILET FACILITIES**

1. For Employees, Male and Female
2. Room Ventilated
3. Self-Closing Doors
4. Lavatory Facilities
5. Good Repair and Clean

**WASTE DISPOSAL**

1. Approved Garbage Containers, Adequate, Clean, Good Repair
2. Adequate Drains (Traps)
3. Proper Drains and Traps
4. No Back-Siphonage Hazard or Cross Connection
5. All Liquid Waste Connection to Sanitary Sewer or Approved Type Individual System

**REFRIGERATION**

1. Thermometers In All Refrigeration Units
2. Drip Into Pan or Indirect To Sewer
3. Ice Bins Covered, Indirect To Sewer
4. Ice Source

**UTENSILS -- CLEANING AND SANITIZING (Use Applicable Section)**

1. Sink 3 Compartment, Single Service
2. Clean Dish Storage
3. Chemical Test Kit

**DISHWASHER**

1. Chemical or High Temp

**MISCELLANEOUS**

1. Approved sources, no adulterated food used, all damaged food removed
2. Hand washing Facilities With Hot and Cold Water, Soap, and Sanitary Towels In Ready to Eat Food and Drink Preparation Area
3. Outside Doors; Self Closing and/or Fans
4. Windows Screened. Ventilation Fans Louvered or Screened
5. Hood (If Present) With Exhaust Fan. Adequate Size
6. Floors, Walls, Ceilings In Kitchen, Storerooms, Toilets are Smooth and Finished In a Light Color
7. No Direct Opening to Living Quarters. (If Applicable)
8. Premises Clean, Free from Insects and Rodents
9. Shielded Lighting In Preparation & Storage Area
10. Mop-Sink For Cleaning Floors, Etc.

Signature and Title: ____________________________________________

Permit #: ____________________________________________

FSIO/Sanitarian: ___________________________ Date: __________

Approved By: ___________________________ Date: __________
### 2013 Food Code Spec Sheet

#### SANITIZATION: CONCENTRATION, pH, TEMPERATURE, HARDNESS AND CONTACT TIME

<table>
<thead>
<tr>
<th>Chemical</th>
<th>Minimum Concentration ppm or mg/L</th>
<th>pH ≤ 10.0 &amp; minimum Temperature</th>
<th>pH ≤ 8.0 Minimum Temperature</th>
<th>Contact Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorine</td>
<td>25</td>
<td>120°F (49°C)</td>
<td>120°F (49°C)</td>
<td>≥10 seconds</td>
</tr>
<tr>
<td>Chlorine</td>
<td>50</td>
<td>100°F (38°C)</td>
<td>75°F (24°C)</td>
<td>≥7 seconds</td>
</tr>
<tr>
<td>Chlorine</td>
<td>100</td>
<td>55°F (13°C)</td>
<td>55°F (13°C)</td>
<td>≥10 seconds</td>
</tr>
<tr>
<td>Iodine</td>
<td>&gt;12.5 to 25</td>
<td>pH ≤ 5.0 or per label; ≤ 75°F (24°C)</td>
<td></td>
<td>≥30 seconds</td>
</tr>
<tr>
<td>Quaternary Ammonium, per label</td>
<td>Water hardness &lt; 500 ppm or mg/L or per label; &gt; 75°F (24°C)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot Water Sanitize, 3 compartment sink w/ integral heating device</td>
<td>pH ≤ 8.0 Minimum Temperature</td>
<td>≥ 171°F (77°C) immersed in rack or basket for 30 seconds</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**NOTE:** All chemical sanitizers shall be listed in 40 CFR 180.940 Sanitizing Solutions and used in accordance with the EPA approved Manufacturer’s label use instructions or, for sanitizers generated on-site, be subject of an effective food contact notification for this purpose and comply with 40 CFR 156 Labeling Requirements for Pesticides and Devices.

#### WAREWASHING: MECHANICAL AND MANUAL

<table>
<thead>
<tr>
<th>SPRAY TYPE WAREWASHERS:</th>
<th>Minimum Wash Temperature</th>
<th>Minimum Sanitizing Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single Tank, Hot Water Sanitize</td>
<td>165°F (74°C)</td>
<td>165°F (74°C)</td>
</tr>
<tr>
<td>Multi-tank, Hot Water Sanitize</td>
<td>150°F (66°C)</td>
<td>180°F (82°C)</td>
</tr>
<tr>
<td>Chemical Sanitize</td>
<td>120°F (49°C)</td>
<td>Sanitization levels as stated in the above table or per labeled manufacturer’s instructions on the container</td>
</tr>
<tr>
<td>3 Compartment Sink</td>
<td>Cleaning agent labeling may permit lower washing temperatures</td>
<td>110°F (43°C)</td>
</tr>
</tbody>
</table>

#### MINIMUM COOKING TEMPERATURES AND HOLDING TIME AT SPECIFIED TEMPERATURES

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Holding Time</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>165°F (74°C)</td>
<td>15 seconds</td>
<td>Poultry; wild game animals (live caught or field dressed)</td>
</tr>
<tr>
<td>155°F (68°C)</td>
<td>15 seconds</td>
<td>Ratties; injected meats; COMMINUTED raw animal foods such as fish, ground beef &amp; other meats, commercially raised game animals, exotic animal or rabbits; and RAW SHELL EGGS not prepared for immediate service (combined or hot hold), [also see Highly Susceptible Populations (HSP)].</td>
</tr>
<tr>
<td>145°F (63°C)</td>
<td>15 seconds</td>
<td>Raw shell eggs prepared for immediate service; commercially raised game animals, exotic animals or rabbits; and other raw animal foods not otherwise specified in this table.</td>
</tr>
<tr>
<td>Surface temperature &gt; 145°F (63°C) + cooked color change on all external surfaces</td>
<td>Whole-Muscle, INTACT BEEF STEAK that is properly labeled as such may be served undercooked as RTE if not serving a HSP</td>
<td></td>
</tr>
</tbody>
</table>

#### WHOLE ROASTS OF BEEF, CORNED BEEF, PORK OR CURED PORK

<table>
<thead>
<tr>
<th>Oven Type</th>
<th>Roast Weight</th>
<th>Roast Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Still Dry</td>
<td>≥ 350°F (177°C)</td>
<td>≥ 250°F (121°C)</td>
</tr>
<tr>
<td>Convection</td>
<td>≥ 325°F (163°C)</td>
<td>≥ 250°F (163°C)</td>
</tr>
<tr>
<td>High Humidity¹</td>
<td>≤ 250°F (121°C)</td>
<td>≤ 250°F (121°C)</td>
</tr>
</tbody>
</table>

¹Relative humidity > 90% for ≥ 1 hour as measured in the cooking chamber or oven vent, or in a moisture-impermeable bag that provides 100% humidity.
### PLANT FOOD COOKING FOR HOT HOLDING

<table>
<thead>
<tr>
<th>Temperature</th>
<th>Restriction</th>
</tr>
</thead>
<tbody>
<tr>
<td>135°F (57°C)</td>
<td>Fruits and vegetables that will be hot held shall be cooked to the hot holding temperature of 135°F (57°C)</td>
</tr>
</tbody>
</table>

**NON-CONTINUOUS COOKING:** Food receiving a non-continuous process requires minimum cooking times and temperatures after cooling or freezing.

**REHEATING FOR IMMEDIATE SERVICE:** Cooked and refrigerated RTE foods for a consumer’s order may be served at any temperature, (i.e. roast beef sandwich au jus).

**REHEATING FOR HOT HOLDING:** To be completed ≤ 2 hours. Leftovers shall be reheated to at least 165°F (74°C) for 15 seconds (microwave is 165°F (74°C) rotated or stirred, covered, held for 2 minutes). Remaining unsliced portion of beef or pork roasts cooked as stated in Table 1 above may be reheated with the same initial cooking parameters listed in table 1. Commercially processed, packaged, ready-to-eat (RTE) food shall be reheated to at least 135°F (57°C).

**COLD & HOT HOLDING:** Cold foods < 41°F (5°C). Hot foods > 135°F (57°C), except beef & pork roasts cooked or reheated as stated above, may be held at 130°F (54°C).

**COOLING TCS (PHF) FOOD:**
- **Hot foods:** 135°F to 70°F (57°C to 21°C) within 2 hours, and 135°F to 41°F (57°C to 5°C) within 6 hours or less.
- **Ambient room temperature:** cooled to 41°F (5°C) within 4 hours, i.e. Reconstituted foods, canned tuna

**COLD RECEIVING:** Laws allowing shipping temperatures ≥ 41°F (5°C) for certain products shall be cooled to 41°F (5°C) within 4 hours, except that time parameters do not apply to raw shell eggs, which must be immediately placed in refrigeration at 45°F (7°C) or less.

**TIME AS A PUBLIC HEALTH CONTROL:** Written procedures on site & available to the inspector. The working supply (before cooking) or RTE (for service or display) TCS (PHF) FOODS is marked or identified with the maximum 4 hour, or 6 hour time period when removed from temperature controls. After 4 hours, or 6 hours OR if the product is unmarked or mismarked per time, the food shall be discarded. Procedure may not be used with raw eggs in a HSP facility.

**FROZEN FOOD:** Temperature necessary to keep product frozen “solid” and varies with product type. SLACKING: moderating the temperature.

**HANDWASHING FACILITIES:** Shall be equipped to provide hot water at 100°F by use of a mixing valve.

**TEMPERATURE MEASURING DEVICES – TMDS**
1. Metal stem or thermocouple thermometers shall be provided, readily accessible and designed to be easily readable.
2. Food TMDs may not have sensors or stems constructed of glass, except stems encased in a shatterproof coating such as candy thermometers may be used.
3. Mechanically refrigerated or hot food storage units: equipped with at least one integral or permanently affixed, easily viewed TMD with sensors or a simulated product temperature shall be located in the warmest part of the refrigeration unit and in the coolest part.
4. Warewashing machine TMDs to indicate water temperature in each wash and rinse tank: and entering the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank, and availability of irreversible registering temperature indicator required.

**THAWING OF FROZEN FOODS**
1. Under refrigeration ≤41°F (5°C);
2. Cook or microwave as part of an uninterrupted cooking process;
3. Submerge under running water ≤70°F (21°C) with sufficient velocity and flow to float off loose particles in an overflow, and no portion of RTE food rises above 41°F, OR any raw animal food that will be properly cooked and does not rise above 41°F for more than 4 hours (includes time exposed to running water, preparation and cooling to ≤ 41°F.
4. Remove frozen ROP fish from package prior to thawing or immediately after thawing.