**Chapter 6**

* Food must be offered to customers in a way that does not mislead them
	+ Do not use food/color additives, colored overwraps, or lights to misrepresent the appearance of food
* Sometimes food can be restored to a safe condition…this is called reconditioning. Ex. Hot food not held at correct temp can be reheated if it has not been in temp danger zone for more than 2 hours
* Never thaw food at room temp because it is exposed to the temp danger zone
	+ Thaw food in cooler at 41 F or below
	+ Thaw food under running water at 70 F or below. Never let the temp of the food go above 41 F for more than 4 hours
	+ Thaw food in microwave if it will be eaten immediately after thawing. Once thawed cook in an oven.
	+ Thaw food as part of the cooking process.
* Do not serve raw seed sprouts to high-risk populations
* Use pasteurized eggs or egg products if undercooking eggs
* You will need a variance when prepping food in certain ways
	+ Variance is a document issued by your regulatory authority that allows a regulatory requirement to be waived or changed
	+ May have to submit a HACCP plan to account for any food safety risks related ot the way you plan to prep the food item
* Cooking temp requirements
	+ Poultry- 165 F for 15 seconds
	+ Ground meat- 155 for 15 seconds
	+ Seafood- 145 F for 15 seconds
	+ Roast of pork, beef, veal, lamp- 145 F for 4 minutes
	+ Fruit, veg, grain- 135 F (no min time)
* Meat, seafood, poultry, and eggs cooked in microwave must be cooked to 165 F. Check temp in at least 2 places.
* Can partially cook or parboil items
	+ Do not cook for longer than 60 minutes during initial cook
	+ Cool food immediately
	+ Freeze or refrigerate
	+ Heat food to required min internal temp
	+ Cool food if it will not be served immediately or held for service
* If your menu includes TCS foods that are raw or undercooked, you must include a disclosure
* Do not serve raw seed sprouts, raw or undercooked eggs, or unpasteurized juice or milk to high risk populations
* Cooling and reheating food
	+ Cool TCS food from 135 to 41 F or lower within 6 hours (135 F to 70 F within 2 hours and then 70 F to 41 F in the next 2 hours)
	+ If food has not been cooled to 70 F within 2 hours, it must be reheated and cooled again
* Cooling food
	+ Factors that affect cooling
		- Thickness or density
		- Size
		- Storage container
			* Shallow pans let heat disperse faster than deep pans
			* Stainless steel transfers heat away from food faster than plastic
		- Never cool large amounts of hot food in a cooler
		- Cool food in an ice water bath by dividing into smaller containers, placing them in a clean prep sink or large pot filled with ice water, and stir it frequently to cool more evenly
		- Cool food in a blast chiller by blasting cool air at high speeds to remove heat. This is great for large amounts of food.
		- Cool with ice paddle by stirring food with paddle. You can place food in ice bath and use paddle to cool even quicker.
		- Can use ice or cold water as an ingredient. Make the recipe with less water and use water to help cool.
	+ Reheating food
		- TCS foods must be heated to at least 165 F for 15 seconds. It should reach this temp within 2 hours from start to finish.
		- Reheat commercially processed and packaged ready to eat food to at least 135 F.