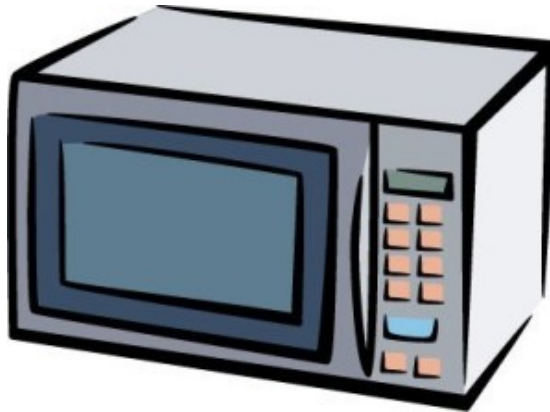




## PROPER THAWING

FOODS MAY ONLY BE THAWED USING ONE OF THESE METHODS

**Foods may NOT be thawed at room temperature!**



- 1) **Under refrigeration** at 41°F or less
- 2) Completely submerged **under COLD RUNNING water** (70°F or less, with sufficient water flow to float off loose particles)
- 3) **As part of an approved cooking process** (eg. From freezer to fryer)
- 4) **In a microwave and immediately transferred to conventional cooking equipment**
- 5) **Using any procedure** if a portion of ready-to-eat food is thawed and prepared **for immediate service** in response to an individual consumer's order

OAC 3717-1-3.4 (C)

