

4626.0380 3-501.13 THAWING.

Potentially hazardous food shall be thawed:

A. under refrigeration that maintains the food temperature at 5 degrees C (41 degrees F) or below;

B. completely submerged under running water:

(1) at a water temperature of 21 degrees C (70 degrees F) or below;

(2) with sufficient water velocity to agitate and float off loose particles in an overflow; and

(3) for a period of time that:

(a) does not allow thawed portions of ready-to-eat food to rise above 5 degrees C (41 degrees F); or

(b) does not allow thawed portions of a raw animal food requiring cooking as specified in part 4626.0340, items A and B, to be above 5 degrees C (41 degrees F) for more than four hours including the time the food is exposed to the running water and the time needed for preparation for cooking or the time it takes under refrigeration to lower the food temperature to 5 degrees C (41 degrees F);

C. as part of a cooking process if the food that is frozen is:

(1) cooked as specified in part 4626.0340, items A and B, or 4626.0345; or

(2) thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or

D. using any approved procedure that thaws a portion of frozen ready-to-eat food that is prepared for immediate service in response to an individual consumer's order.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.08; 144.12; 157.011*

History: *23 SR 519*

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