Attachment C: Food Preparation Methods

List menu item. In boxes that do not apply write "no". For boxes that do apply note the food item, where, how and /or final cooking/reheating temp (see examples). *BHC means Bare Hand Contact

MENU ITEM	FROZEN STORAGE	THAW	COLD HOLD ≤41°	CUT/ ASSEMBLE	COOK	HOT HOLD ≥140°F	COOL	REHEAT	BHC* BARRIER
Example 1: Chili con carne	ground beef walk-in freezer	In walk-in cooler	walk-in cooler	Onions, garlic	Stove/ 155°F	Soup well	2" shallow pan in walk-in cooler	microwave/ 165°F	Soup ladle
Ex. 2: Chef salad	no	no	Sandwich cooler	Vegetables, ham, cheese	no	no	no	no	Single-use gloves
Ex. 3: Chicken Enchilada	Chicken Reach-in freezer	Prep sink in running water	Walk-in cooler	Onions, tortillas, cheese, sauce	Chicken/ Stove/ 165°F	Steam table	no	no	Single-use gloves, Spatula

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