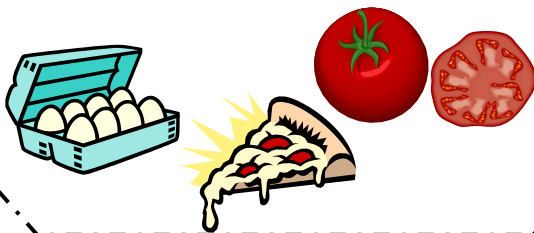


### Potentially Hazardous Foods...

are foods that support the **rapid** growth of harmful microorganisms. The temperature and/or the amount of time these foods are held must be carefully controlled in order to keep them safe to eat.

- 1) Some foods are refrigerated for quality reasons or to extend the shelf life (due to **slow** bacteria growth). Not all refrigerated foods are potentially hazardous.
- 2) USDA's HACCP guidance requires that all potentially hazardous foods be categorized as a process 1, 2 or 3 food item.
- 3) Cut tomatoes were recently added to the list of potentially hazardous foods. All cut tomatoes must therefore be held out of the temperature danger zone (below 41°F or above 135°F) or all rules required for using 'time as a control' must be used. (See the March HACCP Help for details.)



### What Type of Shoes May be Worn in School Kitchens?

Clean, closed-toe shoes are required. Comfortable, closed-heel shoes without holes and with non-skid soles are recommended. Non-skid soles can prevent slips and falls. Sturdy, closed heel and closed-toe shoes without holes protect your feet from falling objects and from hot foods and liquids.

### How Do I Calibrate and Test My Digital Thermometer?



Not all digital thermometers can be calibrated. However, all thermometers must be tested at least once every two weeks to be sure they are working correctly. Test a digital thermometer just as you do a bi-metallic stem thermometer. Place it in an ice-water bath to be sure it reads 32°F. If it does, it works; if it doesn't, either adjust it following the instructions that came with the digital thermometer or replace the thermometer.

### Should Cantaloupe be Washed in Bleach Water to Sanitize It?



No!!! Simply rinse the rind with clear, clean water thoroughly.



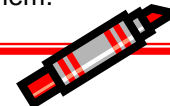
**Liquid milk must be 45°F or below but STRIVE FOR 35!**

In Kansas, it is acceptable to take the temperature between two cartons or to use an infrared thermometer on the carton.

If the carton temperature is more than 45°F, take the temperature of the liquid. As with all temperatures of delivered items, take the temperatures of a random sample as determined by a school food service employee.

### Do I Have to Date Mark Foods that Will be Used Today?

All refrigerated, ready-to-eat, potentially hazardous foods must be date marked with the "use by" date regardless of when you plan to use them.



### How Many Times Can a Potentially Hazardous Food be Reheated?

A potentially hazardous food should only be reheated once for a total of three trips through the temperature danger zone. Pre-cooked foods such as beef crumbles may still safely be heated and reheated after purchasing. Remember to reheat to 165°F within 2 hours.

