



# Process Overview! Cont.

Keep food safe by applying the control measures specified below while preparing foods in each process.

## Process #1 – Food Preparation with No Cook Step

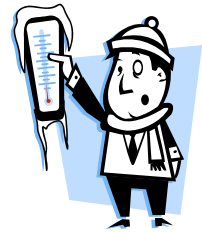
- The menu item does not go completely through the danger zone in either direction.

### Examples

- Tuna Salad, Pasta Salad, Garden Salad, Fresh Fruits & Vegetables, Canned Fruits, Sliced Cheese, Sliced Sandwich Meats.

### Control Measures

- Hold cold (below 41°F)



## Process #2 – Food preparation for Same Day Service

- The menu item has only one trip through the temperature danger zone.

### Examples

- Spaghetti, Chicken Nuggets, Pizza, Hot Vegetables, Hamburger, Hot Dogs, Grilled Cheese Sandwich

### Control Measures

- Cook all food to minimum internal temperatures specified by KSDE
- Hold hot (above 135°F) or document and use time alone as a control



## Process #3 – Complex Food Preparation

- The menu item makes two or more complete trips through the temperature danger zone.

### Examples

- Chili, Soup, Beef Stew, Turkey, Taco Meat, Leftovers

### Control Measures

- Cook all food to minimum internal temperatures specified by KSDE
- Hold hot (above 135°F) or cold (below 41°F) or document and use time alone as a control
- Reheat all food to 165°F within 2 hours



No matter what your position is you can help to develop and apply your kitchen's food safety program based on HACCP principles.

**Remember everyone plays a part!**

Updated 1/08