

Tri-County Community Council, Inc.
Head Start/Early Head Start

Part: 1302 Program Operations

Subpart: D- Health Program Services

Section: 1302.44 Child Nutrition

Subject: Refrigerator/Freezer Temperatures

Policy:

Food items will be held at appropriate temperatures to ensure food safety.

Procedure:

1. Each refrigerator, freezer and/or milk cooler will have a working thermometer that is easily visible.
2. Each refrigerator, freezer and/or milk cooler will have a labeled Fahrenheit Temperature Log attached to the appliance or posted adjacent to the appliance.
3. Upon arriving at work each morning, the cook will document each appliance's temperature on the temperature log.
4. If the temperature of a refrigerator compartment or milk cooler is above 41^{oF} and/or the temperature of a freezer is above 0^{oF}, the cook will re-check the temperature of the unit with a known good thermometer. If an acceptable reading is obtained, the thermometer will be replaced. (Inform the Center Director and the Nutrition Staff.)
5. The cook will adjust the appliance's temperature controls and monitor it until it reaches a safe temperature. If it does not reach a safe temperature the Cook will inform the Center Director and the Nutrition Staff so steps may be taken to ensure the safety of the food and repair or replace the appliance.
6. The cook must document all actions related to refrigerator and freezer temperatures, on the back page of the labeled Fahrenheit Temperature Log