

4626.0380 THAWING. 3-501.13

A. Except as specified in item subitem (4), TCS food must be thawed:

(1) under mechanical refrigeration that maintains the food temperature at 41 degrees F (5 degrees C) or less;

(2) completely submerged under running water:

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

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

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

(d) for a period of time that 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 41 degrees F (5 degrees C) for more than 4 hours including:

i. the time the food is exposed to the running water and the time needed for preparation for cooking; or

ii. the time it takes under mechanical refrigeration to lower the food temperature to 41 degrees F (5 degrees C);

(3) as part of a cooking process if the food that is frozen is:

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

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

(4) using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.

B. Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use must be removed from the reduced oxygen environment:

(1) prior to thawing under refrigeration as specified in item A, subitem (1); or

(2) prior to, or immediately upon, completion of thawing using procedures specified in item A, subitem (2).

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

History: *23 SR 519; 43 SR 295*

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