Thawing Potentially Hazardous Foods

1. [](http://www.google.com/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=0CAcQjRxqFQoTCODapYDGi8kCFUs7PgodZOIAoA&url=http%3A%2F%2Farchive.cincinnati.com%2Farticle%2F20080916%2FNEWS01%2F309170002%2FHealth-officials-checking-food&psig=AFQjCNGUH881Cbm0Bu_qcDi-2wMNKrElEQ&ust=1447440443223878)In refrigerated units in a way that the temperature of the food does not exceed 41⁰ F.
2. [](http://www.google.com/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=0CAcQjRxqFQoTCM2ixtbGi8kCFYF6PgodJC0ANQ&url=http%3A%2F%2Fwww.wikihow.com%2FDefrost-a-Turkey&bvm=bv.107406026,d.dmo&psig=AFQjCNEFVse1FXgE8BA79XvmGRs00tgklw&ust=1447440532692867)Under potable running water at a temperature of 70⁰ F or below, with sufficient water velocity to agitate and float off loose food particles into the overflow.

[](https://www.google.com/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=0CAcQjRxqFQoTCNjkufrGi8kCFcZ3PgodwCoIXQ&url=https%3A%2F%2Femilytodhunterwvudietetics.wordpress.com%2F2012%2F07%2F16%2Fquality-checklist-thawing-raw-meats-safely%2F&bvm=bv.107406026,d.dmo&psig=AFQjCNGMD52QiG4IehZ89RAQpdlrgvWumg&ust=1447440670353684)

1. In a microwave oven only when the food will immediately transferred to conventional cooking facilities as a part of continuous cooking process or when the entire, uninterrupted cooking process takes place in a microwave.

[](http://www.google.com/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=0CAcQjRxqFQoTCI7It5zHi8kCFUJXPgodI2ADGw&url=http%3A%2F%2Fwww.livestrong.com%2Farticle%2F468100-what-to-cook-with-frozen-chicken-patties%2F&bvm=bv.107406026,d.dmo&psig=AFQjCNEHLNiNvhjgqx3htYxtlrj6ANpegg&ust=1447440769177542)

1. As part of the conventional cooking process.