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| LEFTOVER FOOD | | | | NO. | |
| Policy: Leftover foods will be kept from the Danger Zone to prevent food borne illness.  Purpose: To reduce the risk of food borne illness.  Procedure:   1. Leftover foods will be rapidly cooled for safe storage. Documentation of rapid cooling must be kept. Label leftover foods with common name, date, and time of storage. 2. Thawing of frozen leftovers – in the refrigerator as part of the cooking process, in the microwave as part of the cooking process. 3. Leftover food must be heated to 165˚F for 15 seconds before being served to residents. 4. Leftover foods may be stored at 41˚F in the refrigerator for up to 7 days and then must be discarded. | | | | | |
| Approved: | Effective Date:  7/2012 | Revision Date:  3/17 | Change No.: | | Page:  1 of 1 |