



Ottawa County Health Department
Phone: 419-734-6800 Fax: 419-734-6888
1856 E. Perry St. Port Clinton OH 43452

THAWING FOOD

- In a refrigerator
 - In a food preparation sink under cold running water
 - In a microwave oven then cooked immediately
 - As part of the cooking process
-

COOLING FOOD

- Cool food from 135°F to 70°F in 2 hours
 - Continue to cool from 70°F to 41°F in 4 hours
 - The cooling process can be no longer than 6 hours total
 - After preparing food cool to 41°F in 4 hours
 - Use shallow containers (without covers), ice wands, ice baths, walk-in coolers, etc.
-

DATE MARKING

- Required on all temperature controlled for safety (TCS) foods that are prepared in house and held over 24 hours and ready to eat foods where an expiration date is required - once commercially processed, TCS foods are opened and or the product has a manufacturer safety statement (Use-by date).
- The expiration date can be no longer than 7 days total from the time the item was prepared/opened or oldest item used in the dish. (Prep day is day 1, add 6 days to the day an item is prepped)