POLICY

It is the policy of Ageia Health Services to carefully track preparation time and temperature of products to insure food safety, nutritional value and efficient service.

PROCEDURES

- Use information contained in standardized recipes for cooking temperatures, cooking methods and holding procedures.
- Schedule your production time accordingly.
  - Minimize both holding and serving times.
- All temperatures must be checked prior to service to insure proper serving temperature.
  - Record on the Food Temperature Log.

Maximum high temperature for COLD food is: ____________________________.
Minimum low temperature for HOT food is: ______________________________.
(Refer to the standards shown in your state or county Food Sanitation Rules temperatures.)

- The Food Temperature Log is used to record that food is being prepared, held and served at the appropriate temperature.
  - Completed logs are filed in the Dining Supervisor's office.
- Serve all products at the proper temperature.
  - Cold entrees, salads, desserts, side dishes and beverages must be kept in the walk-in or under refrigeration until immediately prior to being served.
  - Hot foods must be held at correct temperatures until they are served.
    - If any menu item is below minimum temperature it must be covered and reheated, utilizing the best available method, before being served.
    - Soups and sauces should always be covered to prevent them from dehydrating. Check to ensure they are maintaining the proper consistency and temperature.
  - Entrees such as stews or chili should be regularly stirred to ensure that they are being heated throughout.
    - These items should be scooped from the sides and bottom of the pan, where they will be warmer.
Policies and Procedures
Residential and Assisted Living Communities

Policy Title: Serving Food at Proper Temperatures

Policy Number: DS.03.40.03  Effective Date: 10-5-2011

Approved By: Kevin Cox

- High-moisture or high-fat foods may purge a great deal of moisture or fat.
  - Hold them in a perforated pan or on a wire rack to ensure that excess liquids are not deposited on the service plate.
- Entrees that are sliced prior to service:
  - Hold covered with a minimum of their natural juice on them.

FORMS

Food Temperature Log

RETENTION GUIDELINES

Retain Food Temperature Logs for 6 months
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