

Corrective Actions for Special Milk Programs

Event	Corrective Action
Receiving temperature for refrigerated product is above 41° F.	Reject product.
Refrigerated food is higher than 41° F.	<p>Check that refrigerator is working properly. Use a calibrated thermometer and monitor temperature of food. Food should be 41° F within 4 hours. Use appropriate cooling method to quickly cool to 41° F or below before food remains in the temperature danger zone for 4 hours.</p> <p>If the time has been more than 4 hours for the food to be above 41° F, discard food item.</p> <p>Discard food if it cannot be determined how long the temperature was above 41° F.</p>
Foods in refrigerated storage unit are not date labeled. Food is date labeled and the date is more than 7 days ago.	Discard food.
<p>Temperature of potentially hazardous food has not reached the proper cook temperature. Refer to temperature chart for proper cooking temperatures for potentially hazardous foods.</p> <p>Example: Hamburger has not reached 155° F for 17 seconds when temperature is taken.</p>	<p>Continue cooking until proper temperature is reached.</p> <p>Cook until 155° F for 17 seconds is reached.</p>
Potentially hazardous foods are below 135° F in hot holding unit for 3.5 hours.	<p>Reheat food to 165° F and return to hot holding unit.</p> <p>If the time that food is below 135° F is 4 hours or more, discard food.</p>
Potentially hazardous foods are above 41° F in cold holding unit for 3.5 hours.	Chill foods quickly to 41° F and return to cold holding unit. If the time that food is above 41° F is 4 hours or more, discard food.
Food service staff handles raw poultry and then begins to cut up raw fruit (cross-contamination between raw and ready-to-eat).	Instruct staff to wash hands immediately, discard fruit (or any ready-to-eat item) that has been cut up.
Food Service worker does not wash hands prior to serving food.	Food Service worker will be asked to wash hands immediately.
Leftover chili (or any potentially hazardous leftover food) placed in refrigerator is at 80° F after 1.5 hours.	Immediately reheat chili to 165° F for 15 seconds, divide and place in shallow pans in refrigerator, loosely covered. Cool to 70° F within 2 hours or less, and to 41° F or less in an additional 4 hours. If these times and temperatures are not met, discard.