

THAWING FOOD RESOURCE GUIDE



Background

Thawing should be monitored and controlled to prevent any part of the food from reaching an unsafe temperature for any significant length of time. Improper thawing can cause spoilage or growth of harmful bacteria that may be present.

Responsibilities

Person in Charge in the Store: The person in charge in the store is responsible for training all food handlers on proper thawing methods and for monitoring food handlers to ensure these methods are followed.

Store Personnel: Employees are responsible for following proper thawing procedures.

How to Prep

All food handlers should be trained on proper thawing methods. All required equipment should be available for use.

Procedure

Proper food thawing methods include:

1. Thaw under refrigeration that maintains the food temperature between set Domino's standards.
 - a. Remove food from freezer and place in a cooler that maintains a temperature of 41°F (5°C) or less. (As a reminder, walk-in coolers should be no higher than 38°F (3°C) for dough storage.)
 - b. Hold the food in this cooler until the entire item has thawed.
2. Thaw as part of a cooking process if the frozen food is:
 - a. Cooked from frozen to the proper end-bake temperature to destroy bacteria.
3. For emergency use only: For pasta quick thaw, reference the Domino's Product Standards.

Additional Information

Non-handwashing sinks used to thaw food should be cleaned and sanitized before and after use.

References

- 2017 U.S. FDA Food Code
- Domino's Product Standards

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