

Thawing Products SOP-#405

Category

PURPOSE

To ensure food safety during the thawing process.

PROCEDURE

During the thawing process restaurant employees should perform the following:

1. Make sure the sink has been cleaned and sanitized.
2. Fill one the left sink with water
3. Add the frozen protein to the water. Over the sink place a label with the name of the product and the time the thaw process began.
4. Once the water starts to flow over into the middle sink reduce the rate coming from the fountain. The water should continue to flow over.
5. Gently stir the water as needed to prevent any protein from sticking together.
6. This process can be replicated on the right sink.
7. Once the protein has thawed allow the sink to drain.
8. Take the protein and place it in a draining pan.
9. Once all excess water has drained away place the protein into a metal storage pan. Date and label the pan before putting it away.

IMPORTANT NOTES

When thawing fish in water the temperature of the water should not exceed 70°F

Any protein being thawed should be fully submerged in water

