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| **3-501.13 Thawing.**  Except as specified in ¶ (D) of this section, potentially hazardous food (time/temperature control for safety food) shall be thawed: |
|  |
| (A) Under refrigeration that maintains the food temperature at 5oC (41oF) or less, or at 7°C (45°F) or less as specified under Subparagraph 3-501.16(A)(2)(b). |
|  |
| (B) Completely submerged under running water:  (1) At a water temperature of 21°C (70°F) or below, |
|  |
| (2) With sufficient water velocity to agitate and float off loose particles in an overflow, |
|  |
| (3) Such that for ready-to-eat food, the temperature of thawed portions do not rise above 5°C (41°F), or 7°C (45°F) as specified under Subparagraph 3-501.16(A)(2)(b), and |
|  |
| (4) Such that for raw animal food requiring cooking as specified under Paragraph 3‑401.11(A) or (B), thawed portions are not above 5°C (41oF), or 7°C (45°F) as specified under Subparagraph 3-501.16(A)(2)(b), for more than 4 hours including: |
|  |
| 1. The time the food is exposed to the running water and the time needed for preparation for cooking, or |
|  |
| (b) The time it takes under refrigeration to lower the food temperature to 5oC (41oF), or 7°C (45°F) as specified under Subparagraph 3-501.16(A)(2)(b); |
|  |
| (C) As part of a cooking process if the food that is frozen is: |
|  |
| (1) Cooked as specified under ¶ 3‑401.11(A) or (B) or § 3‑401.12, or |
|  |
| (2) Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or |
|  |
| (D) Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order. |