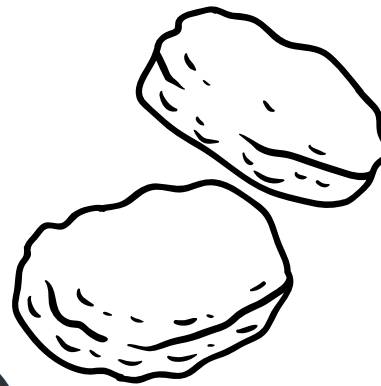


LIFE CYCLE OF A CHICKEN NUGGET



RECEIVING

- Keep receiving area clean
- Check for intact packaging
- Frozen foods should be frozen solid and show no sign of thawing and refreezing
- Large ice crystals or liquid on the bottom of the carton are signs of thawing
- Put cold items away immediately



STORING

- Frozen storage maintained at 0 °F – -10 °F
- Store all food at least 6 inches off the floor
- Label all food with the name and delivery date
- Use the First In, First Out (FIFO) method



PREPARING

- Heat to 165 °F for 15 seconds
- Use clean, sanitized, and calibrated thermometer
- Insert thermometer into the thickest part of the food



SERVING

- Use steam table for even heating
- Hold hot foods at 135 °F or above
- Check temp hourly
- Use clean and sanitized utensils



MANAGING LEFTOVERS

- Cool down to 70 °F within 2 hours
- Cool down to 41 °F within 6 hours
- Label and date
- Reheat to 165 degrees