

Area Agency on Aging District 7, Inc.
MEAL SERVICE PROGRAMS
Policy and Procedures

Policy Name: Food Temperatures
Policy #: MSP-026
Reference: Ohio Uniform Food Safety Code
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Created: 03/25/2015
Revised:

Policy: Meal service providers will ensure food temperatures of time/temperature-controlled foods are within the required ranges of 135 degrees or above for hot foods and 41 degrees or less for cold foods.

Procedures:

- 1) Food Temperatures for Self-Produced Meals: Temperatures shall be taken when ready to serve and be within acceptable temperature ranges. If not within acceptable ranges, the food product shall be reheated or refrigerated until the proper temperatures are reached.
- 2) Food Temperatures for Bulk Food Products: Temperatures shall be taken upon delivery, recorded, and be within acceptable temperature ranges. If not within acceptable ranges, the food product shall be refused.
- 3) Food Temperatures for Home-Delivered Meals: The provider shall implement procedures for assuring the delivery of safe meals. The provider shall use supplies, food transport vehicles and carriers that are recommended for packaging and transporting meals relative to the length of meal routes.
 - a) Food temperatures for thermostatically controlled food transport vehicles shall be monitored weekly.
 - b) Food temperatures for each established route shall be monitored at least weekly.
 - c) Food temperatures for a new route delivery shall be monitored until within standards for five consecutive delivery days. Once the temperatures are within standards, the frequency will be as for established routes.
 - d) When food temperatures are outside standards, the meal cannot be served. A frozen meal can be used as a replacement meal or an alternative meal substitution as set forth by the Area Agency on Aging. Food temperatures of this established route shall be monitored until within standards for three consecutive days. Once the temperatures are within standards, the frequency will revert to the established route frequency.
 - e) When food temperatures are taken by a delivery person using a probe thermometer, that meal shall not be served to a consumer.