**Process #1  No Cook**

**Keep food at or below 41 ˚F Degrees.**

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| **Menu Item** | **Recipe Number** | **Controlling Hazards for Process #1** |
|  |  | **Temperature****controls:*** Cold holding

**SOPs:*** Personal hygiene
* Washing fresh fruits and vegetables
* Limiting time in the temperature danger zone
* Verifying receiving temperatures of food
* Date marking of ready-to-eat food
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