**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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