

Child Care Checklist

For

Unadulterated Foods and Leftovers

- ✓ All opened moist foods that have not been served should be covered, dated and maintained at a temperature of 41 degrees F or lower in the refrigerator or frozen in the freezer, verified by a working thermometer kept in the refrigerator or freezer.
- ✓ Fully cooked and ready-to-serve hot foods should be held for no longer than 30 minutes before being served, or promptly covered and refrigerated.
- ✓ Un-served perishable food should be covered promptly for protection from contamination, should be refrigerated immediately, and should be used within 24 hours. “Perishable foods” include those foods that are subject to decay, spoilage or bacteria unless it is properly refrigerated or frozen.
- ✓ Hot foods can be placed directly in the refrigerator or it can be rapidly chilled in an ice or cold water bath before refrigerating. Prepared perishable foods that have not been maintained at safe temperatures for 2 hours or more should be discarded immediately. “Safe temperatures” mean keeping foods cold (below 41 degrees F) or hot (above 135 degrees F).