



chapter 7

The Flow of Food: Service

Holding Food Without Temperature Control

Cold food can be held without temperature control for up to six hours if:

- It was held at 41°F (5°C) or lower before removing it from refrigeration
- It does not exceed 70°F (21°C) during service
 - Throw out food that exceeds this temperature
- It has a label specifying
 - Time it was removed from refrigeration
 - Time it must be thrown out
- It is sold, served, or thrown out within six hours



Holding Food Without Temperature Control

Hot food can be held without temperature control for up to four hours if:

- It was held at 135°F (57°C) or higher before removing it from temperature control
- It has a label specifying when the item must be thrown out
- It is sold, served, or thrown out within four hours



Preset Tableware

If you preset tableware:

- Prevent it from being contaminated
 - Wrap or cover the items

Table settings do not need to be wrapped or covered if extra settings:

- Are removed when guests are seated
- Are cleaned and sanitized after guests have left



Refilling Returnable Take-Home Containers for Food

- Some jurisdictions allow the refilling of take home food containers.
- Take-home food containers must be:
 - Designed to be reused
 - Provided to the customer by the operation
 - Cleaned and sanitized correctly

Refilling Returnable Take-Home Containers for Beverages

- Some jurisdictions allow the refilling of take home beverage containers.
- These can be refilled for the same customer with non-TCS food. The container must be:
 - Able to be effectively cleaned at home and at the operation
 - Rinsed with fresh, pressurized hot water before refilling
 - Refilled by staff in the operation or by the customer using a process that prevents contamination

Re-serving Food

NEVER re-serve:

- Food returned by one customer to another customer
- Uncovered condiments
- Uneaten bread
- Plate garnishes

Generally, only unopened, prepackaged food in good condition can be re-served:

- Condiment packets
- Wrapped crackers or breadsticks



Labeling Bulk Food in Self-Service Areas

When labeling bulk food in self-service areas:

- Make sure the label is in plain view of the customer
- Include the manufacturer or processor label provided with the food
 - As an alternative, provide the information using a card, sign, or other labeling method

Labeling Bulk Food in Self-Service Areas

A label is not needed for bulk unpackaged food, such as bakery products, if:

- The product makes no claim regarding health or nutrient content
- No laws requiring labeling exist
- The food is manufactured or prepared on the premises
- The food is manufactured or prepared at another regulated food operation or processing plant owned by the same person

Off-Site Service

When delivering food off-site:

- Use insulated, food-grade containers designed to stop food from mixing, leaking, or spilling
- Clean the inside of delivery vehicles regularly
- Check internal food temperatures
- Label food with a use-by date and time, and reheating and service instructions



Off-Site Service

When delivering food off-site:

- Make sure the service site has the correct utilities
 - Safe water for cooking, dishwashing, and handwashing
 - Garbage containers stored away from food-prep, storage, and serving areas
- Store raw meat, poultry, and seafood, and ready-to-eat items separately



Vending Machines

To keep vended food safe:

- Check product shelf life daily
 - Refrigerated food prepped on-site and not sold in seven days must be thrown out
- Keep TCS food at the correct temperature
- Dispense TCS food in its original container
- Wash and wrap fresh fruit with edible peels before putting it in the machine

