



Fish Fry Food Safety

Food Storage



Keep Cold Food Cold!

Refrigerated food must be at 41°F or below. Monitor your fridge temperature with a hanging refrigerator thermometer.



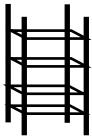
Separate cooked and raw foods.

Store raw fish below and separate from cooked and ready-to eat foods.



Thaw food safely.

The best thawing method is in the refrigerator overnight. For quicker thawing, put fish under running cold water. Never thaw food by leaving it on the counter. Slice open vacuum packaging on frozen fish before thawing to prevent botulism.



Store food & food-related items off the floor.

Single use items, food containers, and all foods must be kept at least 6 inches off the floor.

Cooking and Holding



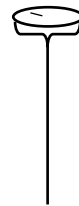
Cook food to a safe temperature.

- The safe internal cooking temperature for fish is 145°F for at least 15 seconds.
- When reheating previously cooked food, it must be rapidly warmed to at least 165°F.



Hold food at safe temperatures

- Hot food should be kept at 135°F or more.
- Cold food should be kept at 41°F or less.



Check temperatures with a probe thermometer with a range of at least 0°F - 220°F. For more on choosing and using a thermometer: <https://bit.ly/ACHD-Temps>



Thermometers must be verified in ice water to make sure they give accurate readings. Learn how:

<https://bit.ly/ACHD-Calibrate>



Hand Washing



Wash hands with soap and warm water.

Water for handwashing should be at least 100°F. Lather with soap for 15-20 seconds, rinse well, and dry with a single use towel.



Wash hands often.

Handwashing must happen:

- Before preparing or handling food
- After handling raw fish
- After touching cell phones.
- After using the restroom
- After eating, drinking, or smoking
- After handling trash
- When putting on or changing gloves
- See:



alleghenycounty.us/HandWashing

Food Handling & Glove Use



Bare hands should not touch ready-to-eat foods.

Handle sandwiches, desserts, bread, fruit, and other foods that will not be cooked with utensils (tongs, spoons, forks), deli tissue, and/or *clean* gloves.



Some foods that will be cooked should also be handled with gloves or utensils.

When breading or battering raw fish or performing other such tasks, using gloves or a utensil will make it less likely that bacteria from raw fish and eggs get spread around the kitchen to equipment handles, faucets, and other highly-touched surfaces.



Always wash your hands when putting on or changing gloves.



Cooling Foods that are Prepared Ahead of Time

All cooked foods must be cooled quickly to prevent harmful bacteria from growing.

- Foods must be cooled from 135°F to 70°F in under 2 hours, and then from 70°F to 41°F within 4 more hours. If the food is above 70°F after 2 hours, it must be discarded.
- Foods made from ingredients stored at room temperature must be chilled to 41°F within 4 total hours.
- **Chill food quickly by refrigerating it in uncovered metal containers that are no more than 4 inches deep or by adding ice or frozen ingredients.**
- Once cooled, all food must be covered and labeled with a date when it must be discarded. The date of discard must be no more than 6 days after it was made.
- **Get cooling charts in 5 languages and many more resources** alleghenycounty.us/food-safety-library

For more information, please contact:

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Revised 01/09/2023