

Fish Fry Food Safety

Storage:

- Refrigerated food must be **at or below 41°F**. Check refrigerator temperatures with a hanging thermometer inside the refrigerator.
- Raw fish should always be stored below and separate from ready-to-eat foods to avoid cross contamination.
- Thawing fish should be done in the cooler overnight or under cold running water.
 - Frozen, vacuum packaged fish must be removed from the package before thawing.
- Food and single-use items should always be stored at least 6 inches off the ground.

Hand Washing:

- All employees are required to wash hands with **soap and warm water**. Rub hands together for **20 seconds**, rinse thoroughly, and then dry. Hand washing must occur:
 - before engaging in any food preparation
 - when their hands become soiled from touching raw meat or dirty surfaces
 - after using the restroom
 - after eating, drinking, or smoking
 - After handling garbage
 - before donning gloves
 - when changing gloves



Handling:

- Bare hand contact is not permitted with ready-to-eat foods, such as cooked food, bread, and desserts. Always handle food with gloves or utensils.

Cooking/Holding:

- Safe internal cooking temperature for raw fish is **145°F for at least 15 seconds**. Check with a calibrated probe thermometer. Calibrated probe thermometers should read 32°F in a full glass of ice with half a glass of water.
- All hot foods must be held at or above 135°F.
- Reheat food to 165°F for at least 15 seconds within 2 hours.



Cooling:

- All cooked foods must be cooled from 135°F-70°F within 2 hours and from 70°F-41°F in an additional 4 hours. If the food remains above 70°F after two hours from reaching 135°F, then it must be discarded.
- Cool cooked foods or foods prepared from warm ingredients **under refrigeration** in **uncovered metal containers** with a product level of **4 inches or less**.

For more information, please contact:



Allegheny County Health Department Food Safety Program

3901 Penn Avenue, Building 1, Pittsburgh, PA 15224-1318
phone: 412.578.8044 • fax: 412.578.8190 • www.achd.net