chapter 7
The Flow of Food: Service
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
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
**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
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
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
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