

Writing a Food Safety Plan

Food service operators are required under the *Food Premises Regulation* to develop, maintain, and follow written food handling procedures. These procedures are often referred to as food safety plans. The following handout is intended to assist operators in the development of these procedures.

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Why are Food Safety Plans Beneficial?

A food safety plan contains written procedures that staff use to safely prepare food. The benefits of the plan are to:

- reduce the risk of a foodborne illness
- ensure that food is handled in a consistent manner
- assist with employee training
- help reduce food waste in the establishment
- allow staff and management to control and maintain food safety

A basic Food Safety Plan uses the "HACCP" method. HACCP stands for "Hazard Analysis - Critical Control Points". For the food safety plans to be effective, you will also need to ensure you are following best practices in your standard operating procedures. These are often called "prerequisite programs".

Food Safety Plan Components

There are some standard steps or components that are common to food safety plans. Each is important to help guide food handlers using the plan in identifying what the most important steps are, how they need to be checked, what is the limit for safety and what actions to take if the limits are not met.

1. Potentially Hazardous Foods

Describe the procedures to follow when handling any potentially hazardous foods that are served in your establishment. **Potentially hazardous foods** are those that are capable of supporting the growth of disease-causing microorganisms or the production of toxins. These are usually foods that are considered perishable. Examples:

- Foods of animal origin (meat, fish, dairy, eggs, etc.)
- Foods of plant origin (vegetables, fruits, etc.) that have been cut or cooked
- Raw seed sprouts (alfalfa, bean sprouts, radish sprouts, etc.)
- Cooked starches (pasta, rice, etc.)
- Soybean proteins (soy milk, tofu, etc.)

2. Critical Control Points

For each potentially hazardous menu item, create a food safety plan using a step-by-step procedure that identifies the critical control points.

Critical Control Points (Critical Steps): A Critical Control Point (CCP) is a step in the preparation process where a food safety hazard can be controlled. Subsequent steps in the preparation process will not eliminate the hazard if it is not controlled at this point. Some items will have more than one CCP.

Clearly identify these steps for each potentially hazardous food item. Examples of CCPs:

- | | | |
|-------------|---------------|-------------|
| - receiving | - preparation | - cooling |
| - storage | - cooking | - reheating |
| | - hot holding | |

Not all steps are always considered critical. Some may be considered critical steps for some menu items, but not other menu items. It depends on how the item is prepared.

3. Critical Limits

Critical Limit (Food Safety Standard): A Critical Limit is a measurable standard or limit that must be met to control the food safety hazard at a Critical Control Point. Examples:

- cold storage temperature of 4°C or less
- final cook temperature of 74°C
- hot holding temperature of 60°C or more
- cooling food from 60°C to 20°C in 2 hours and 20°C to 4°C in 4 hours

4. Monitoring the Steps

Describe how you will ensure that the critical limits are adhered to. Monitoring can include measuring an internal temperature, visually assessing food, or observing practices.

5. Taking Corrective Action

Determine action(s) required when a critical limit is not met. The corrective action must eliminate the hazard or reduce it to an acceptable level. Some examples:

cook the product longer reheat the product discard the product

6. Putting the Components in a Template

An example plan is shown below that outlines typical steps in the food preparation process. Each step shows the critical control points, potential hazards, critical limits, monitoring procedures and corrective actions.

Critical Control Points	Potential Hazards	Critical Limits (Food Safety Standards)	Monitoring Procedures	Corrective Actions
Receiving	Contamination of food	Food is obtained from approved sources	Verify with supplier if in doubt	Return unsuitable food to the supplier
	Growth of pathogens	Refrigerated food temperature is 4°C or less upon receipt	Check temperature of food and record	Return unsuitable food to the supplier
		Food is wholesome, free of pests; packaging is undamaged	Visually inspect food and packaging	Return unsuitable food to the supplier
Storage	Growth of pathogens	Perishable food is stored at 4°C or less	Check temperature of food/cooler and record	Adjust temperature setting or service the unit
		Store frozen food at -18°C or less	Check temperature of food/cooler and record	Move food to alternate storage unit; Discard food held above 4°C for more than 2 hours
		Thaw frozen food: <ul style="list-style-type: none"> • In cooler/refrigerator • Under cold running water • In microwave, just prior to use 	Observe thawing practice	Modify practices; discard contaminated food

Critical Control Points	Potential Hazards	Critical Limits (Food Safety Standards)	Monitoring Procedures	Corrective Actions
Storage (continued)	Contamination of food	Chemicals are stored below, away and separately from food items Foods are covered with plastic wrap or food grade material to prevent contamination Open canned foods are transferred into food grade containers. Open bags of food are resealed after use or stored in pest proof containers.	Visually inspect food storage areas	Modify practices; Discard potentially contaminated food
Preparation	Contamination of food	Sanitize food contact surfaces and equipment prior to use	Observe practices	Modify practices; discard contaminated food
		Practice good employee hygiene: <ul style="list-style-type: none"> • No ill employees • Frequent hand washing • Cuts, burns and abrasions treated and covered • Clean clothing worn • Hair restrained • No jewelry • Clean fingernails 	Observe Staff	Require rewashing of hands if necessary Ill workers to be assigned non-food handling duties or excluded from work
Cooking	Survival of pathogens	Cook food to an internal temperature of: <ul style="list-style-type: none"> • 74°C • Other established safe cooking temperature* 	Check internal temperature at the thickest part of the food	Continue cooking until the required internal food temperature is reached
Hot Holding	Growth of pathogens	Hold potentially hazardous foods at or above 60°C	Check internal temperature at the thickest part of the food and record temperature	Adjust temperature setting or service unit; Move food to alternate storage unit; Discard food that is held at less than 60°C for more than 2 hours discard food.

Critical Control Points	Potential Hazards	Critical Limits (Food Safety Standards)	Monitoring Procedures	Corrective Actions
Cooling	Growth of pathogens	<p>Cool foods:</p> <p>60°C to 20°C in 2 hours; then from 20°C to 4°C in 4 hours; Total cooling time should be 6 hours or less</p> <p>Cooling methods:</p> <ul style="list-style-type: none"> • Use shallow storage containers • Use an ice bath • Use an ice wand • Wait until food is cold before covering 	Check internal temperature of the food at various times during cooling; use a timer to ensure that food is cooled within the appropriate timeframe	<p>Discard food held above 21°C but less than 60°C for more than 2 hours</p> <p>Discard food held above 4°C but less than 21°C for more than 4 hours</p>
Reheating	Survival of pathogens	Reheat foods to 74°C within 2 hours	Check internal temperature at the thickest part of the food	<p>Continue cooking until the required internal food temperature is reached</p> <p>Discard food that takes more than 2 hours to reach 74°C</p>

*See resources for further information on alternative cooking temperatures

Types of Food Safety Plans

There are three types of food safety plans that can be used to control food safety hazards in your establishment, recipe, flow chart and process based.

Recipe Based Food Safety Plans

Recipe based food safety plans incorporate the food safety plan components into a standard recipe. Additional information, such as sanitation instructions can also be added if necessary.

See *Appendix A* for an example using the Beef Stew Recipe in the *Ensuring Food Safety* book.

Flowchart Based Food Safety Plans

Flowchart based food safety plans are often used in food manufacturing. They provide excellent detail, but a separate flowchart is required for each item. This can be a challenge in establishments where the menu changes on a regular basis.

An example of the Beef Stew recipe using a flow chart based food safety plan is shown in *Appendix B*. A template is included at the end of this handout.

Process Based Food Safety Plans

The process based food safety plan involves grouping together menu items that are processed in the same way. One plan can be applied to a number of different menu items. Some of the common processes used to prepare foods include:

- **No Cook:** items such as salads, sandwiches
- **Cook – Serve:** items such as steaks, burgers, chicken strips
- **Cook – Chill – Serve:** items such as potato salad, chicken salad
- **Cook – Chill – Reheat – Serve:** items such as soups, pasta sauce

Process based food safety plan templates are included at the end of this handout.

Writing a Food Safety Plan

Choose the type of plan that is the easiest for you to use. Regardless of the style, the process for developing the plan is the same.

1. Review your menu and identify all of the potentially hazardous items
2. For each item identify the:
 - o **critical control points**
 - o **critical limit(s)** for each critical control point
 - o **monitoring** steps required for each critical limit
 - o **corrective actions** required if a critical limit is not met
3. Include any other information necessary to control food safety hazards
4. Once you have the plan completed, use the checklist:

Food Safety Plan Checklist

- Does the food safety plan include all the potentially hazardous foods? Does the plan content match the menu?

- Are the CCPs included and appear correct?
 - Are the critical limits included, measurable, and specific?
 - Are the monitoring steps included in the food safety plan and are they reasonable? Do employees have the tools needed to monitor?
 - Are the corrective actions outlined for each CCP and are they appropriate to control the hazard?
5. Fill in the templates and log sheets for your plan. There are various types provided in *Appendix C*. You only need to prepare one type of food safety plan.

Using Your Food Safety Plan

Train Your Staff

Once your food safety plan is complete the next step is to put it into action. Use it to train food handling staff, update the plan when changing recipes and have food handling staff review and refer to it regularly.

Measure Food & Equipment Temperatures

Use a calibrated thermometer to measure food temperatures. The following table suggests testing frequencies for different steps:

Storage & Handling	Testing Frequency	Comments
Coolers	1x per day or more	Regularly check built in thermometers against a 2 nd thermometer known to be accurate (i.e. recently calibrated)
Cold-holding	1x per day or more	Check cooling inserts and foods held on ice
Hot-holding	1x per day or more	Randomly check 1 food item in each holding unit 2 hours after commencement of hot-holding
Cooling	Every 2-3 months	Check cooling methods for each food when Food Safety Plan is first started*
Cooking/Re-heating	1x per month	Check cooking and reheating methods for each food item when Food Safety Plan is first implemented*

** If the recipe or volume of a food is altered, cooking & cooling methods need to be re-tested*

If a problem is discovered, take immediate action to correct it.

We recommend recording both temperatures and any corrective actions taken. Log sheets are included at the end of this handout to assist with record keeping. We suggest keeping temperature records for three months.

Review the food safety plan periodically to ensure that it is complete and matches the menu. Specialty foods or styles of preparation such as sous-vide, confit, raw seafood, fermented foods, in house canning and bottling require a more detailed Food Safety Plan. Consult with your Environmental Health Officer.

For additional Food Safety resources and templates please visit:

<http://www.foodsafe.ca/resources.html>

Resources

1. Ensuring Food Safety-Writing Your Own Food Safety Plan the HACCP Way, BCCDC (2009):
<http://www.bccdc.ca/resource-gallery/Documents/Guidelines%20and%20Forms/Guidelines%20and%20Manuals/EH/FPS/Food/EnsuringFoodSafetyHACCPWay.pdf>
2. Food Retail and Food Services Code, CFISIG (2016):
<http://www.hss.gov.yk.ca/pdf/foodservicescode.pdf>
3. Managing Food Safety: A Manual for the Voluntary Use of HACCP Principles for Operators of Food Service and Retail Establishments, FDA (2006):
<http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm2006811.htm>

Appendix A – Beef Stew Recipe Based Food Safety Plan

Beef Stew Recipe Based Food Safety Plan	
Ingredients	Weights and Measures
Stewing beef (pre-cooked)	2.5 kilograms
Beef stew base, Beef consommé, Beef gravy	1 can (each)
Vegetables (frozen)	2 packages
Seasoning	1 packet
Water	5 litres
Critical Step	<p style="text-align: center;">PREPARING</p> <p>1. Pour beef stew base, beef consommé, and beef gravy into stockpot. Add water and seasoning. Stir with wire whisk until all seasoning is dissolved.</p> <p style="text-align: center;">COOKING</p> <p>2. Preheat stove. Begin heating beef stew mix.</p> <p>3. Break up any clumps in the frozen vegetables. Add to the beef stew mix. Stir with long-handled spoon.</p> <p>4. Add cooked stewing beef and stir. Continue heating beef stew until 74°C (165°F) or hotter is reached for at least 15 seconds. Simmer for 30 minutes.</p> <p style="text-align: center;">SERVING AND HOLDING</p> <p>5. Serve immediately, or</p> <p>6. Hold beef stew at 60°C (140°F) or hotter in hot hold unit, and cover if possible. Do not mix new product with old. Reheat to 74°C (165°F) if stew is less than 60°C (140°F) for 2 hours or less. If more than 2 hours, discard.</p> <p style="text-align: center;">COOLING</p> <p>7. Cool in shallow pans with a product depth not to exceed 2 inches. Product temperature must reach 20°C (70°F) within 2 hours and then reach 4°C (40°F) within 4 hours (6 hours total). Stir frequently. <i>Discard product that is not cooled to 4°C in 6 hours.</i></p> <p>8. Store at a product temperature of 4°C (40°F) or colder in the cooler. Cover.</p> <p style="text-align: center;">REHEATING</p> <p>9. Reheat beef stew to a product temperature of 74°C (165°F) or hotter for at least 15 seconds within 2 hours - one time only.</p>
Critical Step	
Critical Step	
Critical Step	
Sanitation Instructions:	
	<p>Measure all temperatures with a cleaned and sanitized thermometer. Wash hands before handling food, after handling raw foods, and after any activity that may contaminate hands. Wash, rinse, and sanitize all equipment and utensils before and after use. Return all ingredients to refrigerated storage if preparation is delayed or interrupted.</p>

Appendix B - Beef Stew Flowchart Style Food Safety Plan

Flowchart	Potential Hazard	CCP	Critical Limits	Monitoring Steps	Corrective Actions
Receiving ↓	Contamination; Growth of pathogens	No	PHFs must be below 4°C (40°F).	Check temperature Visual inspection.	<i>Reject load if above 4°C (40°F), or if contamination is seen.</i>
Refrigeration ↓	Growth of pathogens	No	Maintain below 4°C (40°F).	Check food and air temperature every 4 hours.	<i>Lower the cooler temperature setting.</i>
Preparing ↓	Contamination	No	Use of clean utensils.	Ensure all utensils and mixing pots are clean before use.	<i>Inform dishwasher if any utensils/pots are not clean.</i>
Cooking ↓	Pathogen survival	Yes	Heat to 74°C (165°F) or hotter and hold for at least 15 seconds	Check stew temperature (sanitized thermometer) before serving/holding.	<i>Continue heating until 74°C (165°F) or hotter for 15 seconds.</i>
Holding ↓	Growth of pathogens	Yes	Minimum temperature of 60°C (140°F)	Check stew temperature in hot hold unit every 2 hours (sanitized thermometer).	<i>Reheat to 74°C (165°F) if stew is less than 60°C (140°F) for 2 hours or less. If more than 2 hours, discard.</i>
Cooling ↓	Growth of pathogens	Yes	60°C (140°F) to 20°C (70°F) within 2 hours AND then 20°C (70°F) to 4°C (40°F) within 4 hours	Check temperature (sanitized thermometer) of cooling stew.	<i>Discard if time/temperature standards not met.</i>
Reheating	Pathogen survival	Yes	Heat to 74°C (165°F) or hotter and hold for at least 15 seconds. Heating must be done within 2 hours	Check temperature (sanitized thermometer) of heating stew every hour.	<i>Discard if time/temperature standards not met.</i>

Appendix C: Food Safety Plan Templates and Log Sheets

Food Safety Plan Templates

- Single Menu Item Template
- “No – Cook” Plan - for potentially hazardous foods / menu items
- “Cook – (Hold) - Serve” Plan - for potentially hazardous foods / menu items
- “Cook – (Hold) - Serve” Plan with Leftovers - for potentially hazardous foods / menu items
- “Cook – Chill - Serve” Plan - for potentially hazardous foods / menu items
- “Cook – Chill - Reheat - Serve” Plan - for potentially hazardous foods / menu items

Log Sheets

- Temperature Monitoring Log (Multiple Units)
- Temperature Monitoring Log (Single Unit with Corrective Action)
- Cooling Log

Menu Item: _____

Flowchart	Potential Hazard	CCP	Critical Limits	Monitoring Steps	Corrective Actions

“No – Cook” Plan - for potentially hazardous foods / menu items

Step	Critical Control Point	Critical Limit	Monitoring Method	Corrective Action
Receiving ↓	Yes	4 ° C max., good condition	check food temp	Reject food
Storing ↓	Yes	4 ° C max., good condition	check cooler & food temp daily	Adjust cooler, discard food if above 4 ° C for more than 2 hrs. or unknown time. If food is warmer than 4 ° C for less than 2 hours transfer food to another cooler which is less than 4 ° C
Preparation ↓	Yes	Clean hands; use of clean/sanitized equipment*; no cross-contamination	observe practices	Modify practices; discard food if contamination occurs
Cold Holding ↓	Yes	4 ° C maximum	check cooler & food temp	Adjust cooler, discard food if above 4 ° C for more than 2 hrs.

****Sanitation Steps: clean and sanitize food contact surfaces and display units after use. Clean and sanitize cooler surfaces weekly or more often, as necessary. See Sanitation Plan for more details.***

This Plan applies to the following menu items:

“Cook – (Hold) - Serve” Plan - for potentially hazardous foods / menu items

Step	Critical Control Point	Critical Limit	Monitoring Method	Corrective Action
Receiving ↓	No	4 ° C max., good condition	check food temp	Reject food
Storing ↓	No	4 ° C max., good condition	check cooler & food temp daily	Adjust cooler, discard food if above 4 ° C for more than 2 hrs. or unknown time. If food is warmer than 4 ° C for less than 2 hours transfer food to another cooler which is less than 4 ° C
Preparation ↓	No	Good hygiene; use of clean/sanitized equipment	observe practices	Modify practices; discard food if contamination occurs
Cooking ↓	Yes	74 ° C min. or proper temp for food type	check food temp or use visual indicator	Adjust cooking time and/or temperature
Hot Holding ↓	Yes	60 ° C minimum	check food temp	Discard food after 2 hours

This Plan applies to the following menu items:

“Cook – (Hold) - Serve” Plan with Leftovers - for potentially hazardous foods / menu items

Step	Critical Control Point	Critical Limit	Monitoring Method	Corrective Action
Receiving ↓	No	4 °C max., good condition	check food temp	Reject food
Storing	No	4 °C max., good condition	check cooler & food temp daily	Adjust cooler, discard food if above 4 °C for more than 2 hrs. or unknown time. If food is warmer than 4 °C for less than 2 hours transfer food to another cooler which is less than 4 °C
Preparation ↓	No	Good hygiene; use of clean/sanitized equipment	observe practices	Modify practices; discard food if contamination occurs
Cooking ↓	Yes	74 °C min. or proper temp for food type	check food temp or use visual indicator	Adjust cooking time and/or temperature
Hot Holding ↓	Yes	60 °C minimum	check food temp	Discard food after 2 hours
<i>If leftovers, then:</i>				
Cooling ↓	Yes	cool quickly to 20 °C in 2 hrs. & to 4°C in 4 hrs.	check food temp in warmest spot at 2 and 4 hours	Discard Food; alter cooling methods
Reheating* ↓	Yes	quickly to 74 °C	check food temp	Adjust reheating time and/or temperature
Hot holding ↓	Yes	60 °C minimum	check food temp	Discard if food less than 60 °C for more than 2 hrs.
Discard				

This Plan applies to the following menu items:

“Cook – Chill - Serve” Plan - for potentially hazardous foods / menu items

Step	Critical Control Point	Critical Limit	Monitoring Method	Corrective Action
Receiving ↓	No	4 ° C max., good condition	check food temp	Reject food
Storing ↓	No	4 ° C max., good condition	check cooler & food temp daily	Adjust cooler, discard food if above 4 ° C for more than 2 hrs. or unknown time. If food is warmer than 4 ° C for less than 2 hours transfer food to another cooler which is less than 4 ° C
Preparation ↓	No	good hygiene; use of clean/sanitized equipment	observe practices	Modify practices; discard food if contamination occurs
Cooking ↓	Yes	74 ° C min. (or proper temp for food type)	check food temp or use visual indicator	Adjust cooking time and/or temperature
Cooling ↓	Yes	cool quickly to 20 ° C in 2 hrs. & to 4 ° C in 4 hrs.	check food temp in warmest spot at 2 and 4 hours	Discard Food; alter cooling methods
Preparation ↓	Yes	Clean hand/gloves; clean equipment; no cross-contamination	observe practices	Modify practices
Cold Storage ↓	Yes	4 ° C maximum	check food temp	Discard if food less than 60 ° C for more than 2 hrs.

This Plan applies to the following menu items:

“Cook - Chill - Reheat - Serve” Plan - for potentially hazardous foods / menu items

Step	Critical Control Point	Critical Limit	Monitoring Method	Corrective Action
Receiving ↓	No	4 ° C max., good condition	check food temp	Reject food
Storing ↓	No	4 ° C max., good condition	check cooler & food temp daily	Adjust cooler, discard food if above 4 ° C for more than 2 hrs. or unknown time. If food is warmer than 4 ° C for less than 2 hours transfer food to another cooler which is less than 4 ° C
Preparation ↓	No	good hygiene; use of clean/sanitized equipment	observe practices	Modify practices; discard food if contamination occurs
Cooking ↓	Yes	74 ° C min. (or proper temp for food type)	check food temp or use visual indicator	Adjust cooking time and/or temperature
Cooling ↓	Yes	cool quickly to 20 ° C in 2 hrs. & to 4 ° C in 4 hrs.	check food temp in warmest spot at 2 and 4 hours	Discard Food; alter cooling methods
Reheating* ↓	Yes	quickly to 74 ° C	check food temp	Adjust reheating time and/or temperature

Note:

* Ensure leftovers are reheated only once – remaining product to be discarded. Do not mix leftovers with fresh foods.

This Plan applies to the following menu items:

Temperature Monitoring Log (Multiple Units)

Month: _____

Unit														
Date	°C	initials	°C	initials	°C	initials	°C	initials	°C	initials	°C	initials	°C	initials
1														
2														
3														
4														
5														
6														
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31														

<p>Monitoring: Required temperatures are as follows:</p> <ul style="list-style-type: none"> • coolers: at or below 4°C • freezers: at or below -18°C • reheat/cook: above 74°C or as per food safety plan • hot holding: above 60°C 	<p>Corrective Action: Apply following action as appropriate:</p> <ul style="list-style-type: none"> • Adjust temperature setting • Have unit serviced • Move food to alternate storage unit • Discard food held above 4°C for more than 2 hours
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Temperature Monitoring Log (Single Unit with Corrective Action)

Month: _____

Unit			
Date	°C	initials	Corrective Action
1			
2			
3			
4			
5			
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8			
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31			

<p>Monitoring: Required temperatures are as follows:</p> <ul style="list-style-type: none"> • coolers: at or below 4°C • freezers: at or below -18°C • reheat/cook: above 74°C or as per food safety plan • hot holding: above 60°C 	<p>Corrective Action: Apply following action as appropriate:</p> <ul style="list-style-type: none"> • Adjust temperature setting • Have unit serviced • Move food to alternate storage unit • Discard food held above 4°C for more than 2 hours
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Cooling Log

Date	Food Item	Temperature (°C)			Total cooling complete in 6 hours or less (Y/N)	Corrective Actions (if total cooling not complete in 6 hours or less)
		Initial	After 2 hours	After 6 hours		

Cooling Procedure
Cool foods as follows:

60°C to 20°C in 2 hours; then from **20°C to 4°C in 4 hours;**
(Total cooling time should be **6 hours or less**)

Good practices include:

- Shallow storage containers
- Use an ice bath
- Use an ice wand

Wait until food is cold before covering

Monitoring:

- Check cooling methods every 2-3 months or when Food Safety Plan is first started

Corrective Actions:

- Discard food held above 20°C but less than 60°C for more than 2 hours
- Discard food held above 4°C but at or below 20°C for more than 4 hours

Time/Temperature Log for Catered Events

Catering Company: _____

Event Location: _____

Name of Event _____ Date of Event: _____

Address: _____

Record all potentially hazardous foods served at the event. Indicate times as am/pm and temps as either F or C

Food or Beverage Item	Departure Time	Temp	Arrival Time	Serving Time	Temp.	Comments

<p>Transportation If food is between 4° C (40° F) and 60° C (140° F) for more than 2 hours, discard food. If food is between 4° C (40° F) and 60° C (140° F) for less than 2 hours: Hot Foods – reheat rapidly to at least 74° C (165° F) and maintain at hotter than 60° C (140° F) Cold Foods – transfer to a cooler and maintain at less than 4° C (40° F)</p>	<p>Hot Holding If food is less than 60° C (140° F) for less than 2 hours, reheat food to 74° C (165° F) and increase equipment temperature control until a temperature of greater than 60° C (140° F) is maintained. Reheat food only once. If food is less than 60° C (140° F) for more than 2 hours, discard food</p>	<p>Cold Holding If food is greater than 4° C (40° F) for longer than 2 hours, or for an unknown time, discard the food. If food is greater than 4° C (40° F) for less than 2 hours, transfer food to a cooler that is less than 4° C (40° F).</p>
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