



Food Safety Fact Sheet

2009

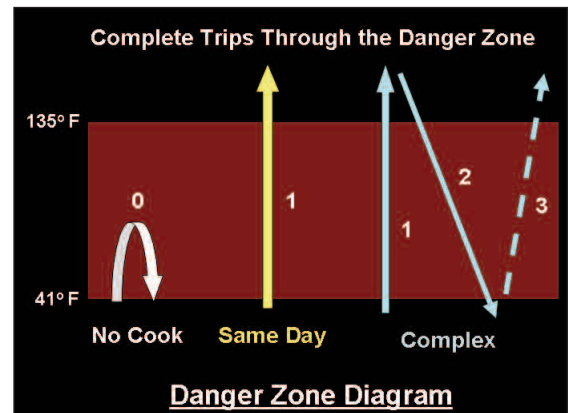
Same Day Service Process

Introduction

The process approach simplifies developing a food safety program by placing menu items into three broad preparation processes based on the number of times the food passes through the temperature danger zone. These processes are no cook, same day service and complex. Foodservice employees must monitor foods at various steps in the flow of food through the foodservice operation for each process and must control temperatures to ensure food safety.

Here Are the Facts

Menu items in the same day service process go through the temperature danger zone one time. These are items such as hamburgers, pizza, chicken nuggets, and scrambled eggs. It is important to note that the same menu items may be grouped into different processes depending on how the item is prepared and the available equipment. For example, chili could be a same day service item in one foodservice operation and a complex process item in another operation. The same day service flow chart shows points at which temperature control is very important and points at which monitoring and recordkeeping are needed.



Developing A School Food Safety Program Participant Workbook (2006).

Application

Follow standard operating procedures to control hazards for same day service menu items.

- Purchase foods from approved sources.
- Receive foods properly.
- Store foods properly, including separating food from chemicals.
- Use good personal hygiene.
- Follow proper handwashing practices.



Follow standard operating procedures to control hazards for same day service menu items, continued

- Prevent cross contamination.
- Limit time food is held in the temperature danger zone.
- Use sanitized, calibrated thermometer to take food temperatures.
- Verify food temperatures during hot holding.
- Serve food so that there is no bare hand contact (use appropriate utensils, deli paper, or single-use gloves).
- Restrict ill employees from working with food.

Monitor and record time and temperatures of same day service menu items throughout the flow of food.

- Check and record food temperature when food is received.
- Check and record time and temperature of food in storage.
- Check and record time and end-point cooking temperatures.
- Check and record time and temperature of food during hot holding.

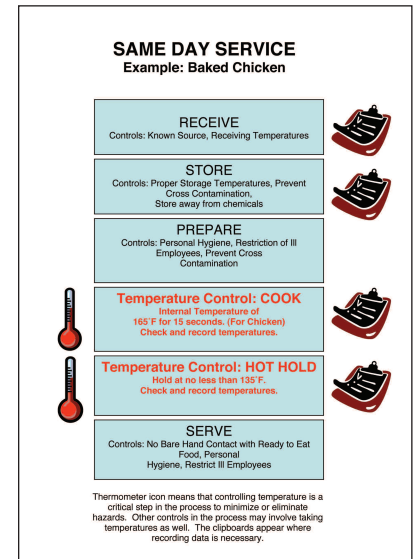
Control time and temperature of same day service menu items during cooking and hot holding.

- Cook same day service menu items to the appropriate end-point cooking temperatures. For example, chicken should be cooked to 165 °F for 15 seconds and hamburger patties should be cooked to 155 °F for 15 seconds.
- Hold same day service menu items at 135 °F or above.
- Limit the time that same day service menu items are in the temperature danger zone.

Remember, follow state or local health department requirements.

References

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Developing A School Food Safety Program Participant Workbook: Same Day Service (2006).

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