



**Corrective Actions to Ensure Safe Food****Item No.****1 Cooling**

- PHF/TCS\* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) more than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours:  
*Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours*

**2 Cold Hold**

- PHF/TCS food held above 41° F (45° F) more than 4 hours:  
*Action: Voluntary destruction*
- PHF/TCS food held above 41° F (45° F) less than 4 hours:  
*Action: Rapid cool (e.g. ice bath)*

**3 Hot Hold**

- PHF/TCS food held below 135° F more than 4 hours:  
*Action: Voluntary destruction*
- PHF/TCS food held below 135° F less than 4 hours:  
*Action: Rapid reheat to 165° F or more*

**4 Cooking**

- PHF/TCS food undercooked:  
*Action: Re-cook to proper temperature*

**5 Rapid Reheating**

- Cold PHF/TCS food improperly reheated:  
*Action: Reheat rapidly to 165° F*

**7 Handwashing**

- Food employees observed not washing hands:  
*Action: Instruct employees to wash hands as specified in the Rules.*

**9, 10 Approved Source/Sound Condition**

- Foods from unapproved sources/unsound condition:  
*Action: Voluntary destruction*

**11 Proper Handling of Ready-to-Eat Foods**

- Employee did not properly wash and sanitize hands before touching ready-to-eat food with bare hands:  
*Action: Voluntary destruction*

**12 Cross-Contamination of Raw/Cooked Foods**

- Ready-To-Eat food contaminated by raw PHF/TCS food:

*Action: Voluntary destruction of ready-to-eat foods*

**14 Water Supply**

- Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils:

*Action: Voluntary suspension of food preparation*

\*Potentially Hazardous Food (PHF) / Time/Temperature Control for Safety (TCS)

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