

ECHO Script

Emergency, Community, Health and Outreach



Script: FINAL

Date: Oct 18, 2012

ECHO Vignette – Food Safety “Times and Temperatures”

Finalized Script Deadline: October 18, 2012

Flesch-Kincaid grade reading level: 6.5 | Total words: 99

-1- Guest on camera, in commercial kitchen.

The times and temperatures of cooking food is a big part of food safety. Here’s how to do it right.

-2- Food thermometer calibrating in ice water.

Use food thermometers, and calibrate them for accuracy. Take food temperatures and keep daily temperature logs.

-3- Food thermometer in food.

Always cook potentially hazardous food to the required minimum internal temperature.

-4- Food in buffet steam pan.

Food held hot for long periods of time must be 140° F or higher.

-5- Salad bar.

Food held cold must be 41° F or colder.

-6- Food going into cooler.

Use ice wands and shallow pans to cool food quickly.

-7- Employee putting labeled containers into cooler.

Properly date and label food when storing. Discard food after seven days.

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