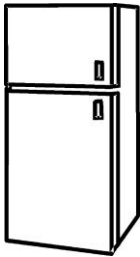


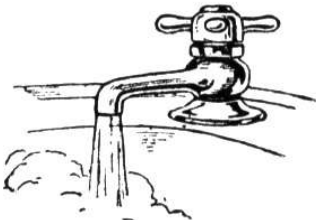
THAWING

NEVER THAW POTENTIALLY HAZARDOUS FOODS AT ROOM TEMPERATURE

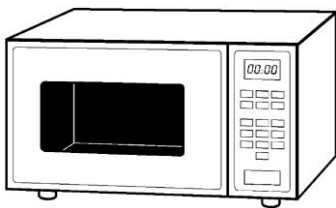
Thaw potentially hazardous foods in one of the following ways:



Under refrigeration that maintains internal food product temperatures of 41°F or less*.



Under cold, running, potable water with a temperature of 70°F or below. There must be sufficient water velocity to agitate and float off loose particles in an overflow. Food products shall not be left out of refrigeration for any period of time that allows thawed foods to rise above 41°F*.



In a microwave – if cooked immediately following the thawing with no interruption in the process.



As part of the normal cooking process.