

## **General Food Handling Information and Procedures**

1. Describe how you will ensure all foods are obtained from approved sources per COMAR 10.15.03.02B(3).
2. Specify how you will ensure cross contamination from raw to cooked and/or ready to eat food will be prevented per COMAR 10.15.03.09F.
3. Describe process for ensuring frozen potentially hazardous foods will be thawed in an approved manner per COMAR 10.15.03.09D.
4. Indicate how potentially hazardous foods will be cooled (i.e. ice bath, shallow pans, rapid chill, etc) in accordance with COMAR 10.15.03.11B.
5. List foods or categories of foods that will be prepared 24 hours or more in advance per COMAR 10.15.03.33C(3)(b)(i).
6. List foods that will be received pre-packaged commercially processed that will be reheated for hot holding;
7. Specify whether any prepared foods will be distributed off premises COMAR 10.15.03.06D

8. Indicate whether any special processing of foods will be conducted on site (i.e. Reduced Oxygen Package/ROP, Sous Vide, Smoking, Curing, Fermenting, Dehydration, Sushi, etc.).

9. Include specific information for any processes or procedures which incorporate:

- “Time-only” control (see COMAR 10.15.03.08)
- “Pooling” of eggs (see COMAR 10.15.03.09C)
- Serving raw or undercooked animal foods (see COMAR 10.15.03.10 C, D & F)