Proper Ways to Thaw Foods

Reminder: Freezing does not kill microorganisms

However, it does slow their growth. When you thaw frozen food, parts of the outer surface warm enough to allow dangerous microorganisms to grow. Since it can take more than four hours to thaw most foods, it is important to thaw foods properly so microorganisms cannot grow.

For more information and resources on food safety, visit:
DATCP Home Wisconsin Food Code WI Legislature: Chapter ATCP 75 Appendix