

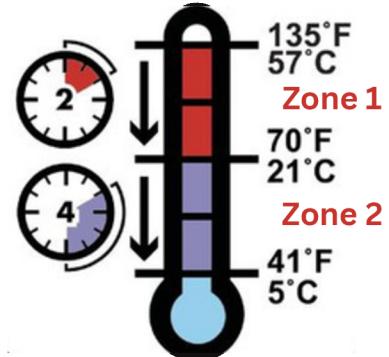
## 2-Zone Cuam Tshuam & Cuam Tshuam Los Ntawm Tsev Kub (RT)

**Yog muaj kev txias kom raug yog qhov tseem ceeb rau kev tswj hwm qhov kev loj hlob ntawm microbes hauv zaub mov. Yog zaub mov tsis tau txias kom raug, yuav ua rau muaj ntau tus microbes uas tsim spore thiab tsim toxin hauv zaub mov.**

Zaub mov uas muaj sijhawm thiab kub tswj xyuas rau kev nyab xeeb (TCS) yuav tsum txias tag nrho hauv 6 teev.\*

Thaum zaub mov txog 135°F, lawv yuav tsum txias mus txog 70°F hauv 2 teev (**Zone 1**). Tom qab ntawd, zaub mov yuav tsum txias mus txog 41°F hauv 4 teev ntxiv (**Zone 2**).

Txheem kub thaum lub sijhawm txias, siv cov thermometers raug, yog qhov yuav tsum tau ua kom tswj hwm qhov loj hlob ntawm microbes uas tsim spore thiab tsim toxin.



### Cov Tswv Yim Rau 2-Zone Cuam Tshuam

#### Zone 1 Formula:

$$135^{\circ}\text{F} - 70^{\circ}\text{F} = 65^{\circ}\text{F}$$

$$65^{\circ}\text{F} \div 120 \text{ minutes (2hrs)} = .54^{\circ}\text{F/min (TUS NQI TSEEB)}$$

ZAUB MOV	KUB	SIJHAWM
Eggplant and Chicken Lasagna	1ST KUB.	185°F 3:45PM
	2ND KUB.	167°F 4:15PM
		-18°F 30 min

$$18^{\circ}\text{F} \div 30 \text{ minutes} = 0.60^{\circ}\text{F} \text{ Txias tus nqi per feeb. Yog tias ntau dua } .54^{\circ}\text{F, txias yuav tau raws li qhov xav tau.}$$

#### Zone 2 Formula:

$$70^{\circ}\text{F} - 41^{\circ}\text{F} = 29^{\circ}\text{F}$$

$$29^{\circ}\text{F} \div 240 \text{ mins (4h.rs)} = .12^{\circ}\text{F/min (TUS NQI TSEEB)}$$

ZAUB MOV	KUB	SIJHAWM
Eggplant and Chicken Lasagna	1ST KUB.	113°F 5:45PM
	2ND KUB.	99°F 6:15PM
		-14°F 30 min

$$14^{\circ}\text{F} \div 30 \text{ minutes} = 0.46^{\circ}\text{F} \text{ Txias tus nqi per feeb. Yog tias ntau dua } .12^{\circ}\text{F, txias yuav tau raws li qhov xav tau.}$$

### TXOJ CAI KHO

Zaub mov tuaj yeem  
sov rov qab txog  
165°F thiab pib  
tshiaib txoj txheej  
txheem txias siv txoj  
kev txias txawv yog  
tias zaub mov ntawd  
tau:

Txias txog lossis tsawg  
dua 70°F hauv 2 teev  
lossis tsawg dua; thiab  
Txias txog lossis  
tsawg dua 41°F  
hauv 6 teev lossis  
tsawg dua

### THIM TAWM TAM SIM NO YOG TIAS Zaub Mov YOG:

- Nce siab dua 70°F thiab ntau tshaj 2 teev nyob hauv txoj txheej txheem txias.
- Nce siab dua 41°F thiab ntau tshaj 6 teev nyob hauv txoj txheej txheem txias.
- \*Nce siab dua 41°F ntev tshaj 4 teev thaum txias los ntawm RT (Cov Tswv Cuab Chaw).

### Qauv Txias Los Ntawm Tsev Kub (RT):

$$78^{\circ}\text{F (RT)} - 41^{\circ}\text{F} = 37^{\circ}\text{F}$$

$$37^{\circ}\text{F} \div 240 \text{ mins (4hrs)} = .15^{\circ}\text{F/min (TUS NQI TSEEB)}$$

ZAUB MOV	KUB	SIJHAWM
Mediterranean Tuna Salad	1ST KUB.	78°F 9:45AM
	2ND KUB.	69°F 10:15AM

\*Cooling from RT must be completed in 4hrs. or less.

$$9^{\circ}\text{F} \div 30 \text{ minutes} = 0.3^{\circ}\text{F} \text{ Txias tus nqi per feeb. Yog tias ntau dua } .15^{\circ}\text{F, txias yuav tau raws li qhov xav tau.}$$

AMC 16.60.140 (3.501.14)