

## Arby's Roast Beef Serving Instructions

Note: These instructions are provided for your safety. If they are not followed exactly, your food cannot be guaranteed to be safe.

### CONTINUOUS HOT SERVING

We **strongly recommend** this method of keeping the beef at hot serving temperature from the time it is picked up or delivered to the time of serving for optimum food safety.

- The temperature of the roast beef should be frequently monitored (at least every 2 hours).
- The temperature of the roast beef should **always** be greater than 140° F.
- The temperature on the heating unit should be set to 150°F to keep beef up to correct temperature.
- If the temperature is ever recorded less than 140°F, the food cannot be served until the entire roast beef has been re-heated to at least 165°F for more than 15 seconds.
- If there is any possibility that the roast beef has been under 140°F for over 4 hours, it must be completely discarded.

### COOLING PRODUCT AND RE-HEATING FOR SERVING

We **strongly recommend** that you do not use this method for serving the roast beef, but if it is used, there are some very important safety measures that must be used.

- The Temperature of the roast beef should be frequently monitored (at least every 2 hours).
- The beef must be cooled to a temperature lower than 41°F in less than 4 hours time. You may also cool the product by achieving a temperature of 70°F in 2 hours and 41°F within a total of 6 hours.
- When re-heated, the beef must be cooked to a temperature of at least 165°F in less than 2 hours time.
- The beef should then be held over 140°F with the heating unit set at 150°F.
- If, after reheating, the temperature is ever recorded less than 140°F, the food cannot be served until the entire roast beef has been re-heated to at least 165°F for more than 15 seconds.
- If there is any possibility that the roast beef has been under 140°F for over 4 hours, including the time for cooling and the time for re-heating, it must be completely discarded.

### COOLING PRODUCT AND SERVING COLD

We **strongly recommend** that you do not use this method for serving the roast beef, but if it is used, there are some very important safety measures that must be used.

- The temperature of the roast beef should be frequently monitored (at least every 2 hours).
- The beef must be cooled to a temperature lower than 41°F in less than 4 hours time.
- The beef should be held below 41°F the entire serving time.
- If the temperature is ever recorded higher than 41°F, the food cannot be served until the entire roast beef has been re-heated to at least 165°F for more than 15 seconds, and then re-cooled before serving.
- If there is a possibility that the roast beef has been over 41°F or under 140°F for over 4 hours, including the time for cooling, it must be completely discarded.

Thank you for following these guidelines and remember that *"This food can only be enjoyed by everyone if it is safe for everyone!"*

Received by:

Time and Date Received:

Manager Delivering Product: