**44:02:06:18.  Thawing potentially hazardous foods.** Potentially hazardous foods must be thawed in the following manner:

 (1)  In refrigerated units at a temperature not over 41 degrees Fahrenheit;

 (2)  Under potable running water of a temperature of 70 degrees Fahrenheit or below, with sufficient water velocity to agitate and float off loose food particles into the overflow;

 (3)  In a microwave oven only when the food will be immediately transferred to conventional cooking facilities as part of a continuous cooking process or when the entire, uninterrupted cooking process takes place in the microwave oven; or

 (4)  As part of the conventional cooking process.

 **Source:** 23 SDR 75, effective November 19, 1996; 34 SDR 321, effective June 30, 2008.

 **General Authority:** SDCL 34-1-17, 34-18-22.

 **Law Implemented:** SDCL 34-18-22, 34-18-25.