

Rethink Food

75 Broad Street, Suite 707 | New York, NY 10004
www.rethinkfood.org

Recall Plan

Our recall plan has three sections - the first is for production of halal meals, the second is for recall at sites after delivery, and the third is our general food safety plan.

Meal Production

Our primary mechanism for preventing contamination is splitting meal production into two shifts, with halal and non-halal meal production occurring at different times.

When gathering ingredients to use for the protein station - employees will check to make sure all items pulled have purple tape labeling them as halal. The supervisor over the station will verify the ingredients have purple tape before meal production begins. Then the team will follow kitchen SOPs to maintain health and sanitation standards during preparation (see HPE and HP SOP section of application).

Once meals are complete, they will be labeled with all the necessary labels (ingredients, date, expiration dates, potential allergies). In addition, all halal trays will be marked with a purple sticker.

If a protein or pan is not labeled with purple tape or a sticker, we assume it is non-halal and cannot be used for halal meal production. The food may be used for non-halal meal production if it meets general food safety and DOH guidelines.

Consumer Recall Plan

Rethink Food provides a meal service team on-site at each location. At least one person per location is food protection certified. If a consumer alerts the meal service team of an issue, or if the team identifies sheet pans without a purple sticker, the team will contact Rethink staff directly. The Rethink staff has a delivery master list with details about where each site is receiving meals from for that day. If meals are delivered to multiple locations, they will contact the other sites and alert them to potential contamination. They will also work with each site to recall products and provide new meals.

General Food Safety Recall Plan

In addition to prevention through labeling, Rethink has a plan to recall products that may not meet food safety requirements. We keep food cooling logs for all meals produced. If the temperature does not reach proper cooling temps (below 70°F in two hours, below 40°F in four hours), the item is composted. Example food cooling logs of halal menu products we make are included below:



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Vegetarian Bolognese

Rethink Food NYC Food Cooling Log									
Veggie Bolo Menu Item Name		Ingredient Cooling Log (During Cooking)							
		Within 2 Hours				Within 4 Additional Hours			
Date:	10.3.23	Temp. 1	Time 1	Temp 2	Time 2	Temp. 3	Time 3	Temp. 4	Time 4
Ingredient List									
eggplant	olive oil	220°	1:15	68°	2:30	39°	3:10		
tomato	salt								
garlic	scallion								
onion	whole strain penne								
mixed beans									
carrot									
mushroom									
sweet potato									
fennel									
Final Cooling		CBO Location / Freezer						Number of pans	
Cooling Start Temp.:	220°								
Cooling Start Time:	1:15p								
Rest Time at 140F	1:45								
Temp. Below 70 °F:	68°								
Time Below 70 °F:	2:30								
Final Temp. Below 41	39°								
Final Time Below 41	3:10								
Number of Pans:	22								
Food Tasted by:	MM								
Cook's Initials:	MM								
** Supervisor Initial:	MM								
Manager Approval:	MM	Ambient air food preparation must take not more than 4 hours to get to 41 °F							
Comments									
<p>** With signing, I verify that these temperature logs are accurate. - Kitchen Supervisor/Manager</p>									



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Cucumber Salad

Rethink Food NYC Food Cooling Log									
Menu Item Name		Ingredient Cooling Log (During Cooking)							
		Within 2 Hours				Within 4 Additional Hours			
Date:	10/17/23	Temp. 1	Time 1	Temp 2	Time 2	Temp. 3	Time 3	Temp. 4	Time 4
Ingredient List									
Greek yogurt	Dill								
horseradish	mayo								
mustard	relish								
R. Wine	vinegar								
Salt	pepper								
Russian dressing									
water									
Final Cooling		CBO Location / Freezer						Number of pans	
Cooling Start Temp.:	37								
Cooling Start Time:	2:30								
Rest Time at 140F:									
Temp. Below 70 °F:									
Time Below 70 °F:									
Final Temp. Below 41	37								
Final Time Below 41	3:15								
Number of Pans:	20								
Food Tasted by:									
Cook's Initials:	CB								
** Supervisor Initial:									
Manager Approval:		Ambient air food preparation must take not more than 4 hours to get to 41 °F							
Comments									

DocuSigned by:
Ken Baker
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