

**GUIDELINES FOR HANDLING FROZEN FOODS**

**Raw Chicken:** Remove whole chickens from shipping containers and thaw in individual wrappers (plastic bags). To thaw parts or quarters, remove intermediate containers from shipping containers; remove overwrapping from intermediate containers and open intermediate containers to expose inner wrapping. Length of thawing period under refrigeration (36°F. to 38°F.) will vary according to size of chicken and refrigeration conditions.

Approximate Thawing Times: Chicken, whole-37 hours  
 Chicken, quarters-52 hours  
 Chicken, cut-up-52 hours

**Precooked Breaded Chicken, Nuggets or Fillets:** DO NOT THAW before cooking.

**Precooked Unbreaded Chicken Fillets:** Temper. DO NOT THAW before cooking.

**Prepared Frozen Chilies rellenos, burritos, pizzas, enchiladas, lasagna, tamales, manicotti, cannelloni - DO NOT thaw before cooking.**

**Turkey:** Remove turkeys from shipping containers. Thaw in individual wrappers under refrigeration (36°F. to 38°F.)

Approximate Thawing Times: Turkey, whole (16 lbs or less)-2 days  
 Turkey, whole (over 16 lbs)-3 to 4 days  
 Turkey, boneless-12 to 16 hours  
 Turkey, ground - thaw  
 Turkey sausage patties and links - cook frozen

**FROZEN EGGS:** Thaw under refrigeration (36°F. to 38°F.) or covered with cold water. Thirty pound cans require at least 2 days to thaw, 10 lb cans or cartons require at least 1 day.

**FROZEN PIZZA BLEND CHEESE:** If pizza blend cheese is received and stored as a frozen product, it should be thawed under refrigeration (36°F. to 38°F.) to ensure retention of its characteristic flavor, texture and appearance. Thawing at room temperature will encourage bacterial growth (inherent in the product) resulting in an undesirable flavor and swelling of the container.

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