Flowchart for Clam Chowder (Institutional Recipe) Clam Chowder **Vegetables** Clams (Pre-cut & Soup Base (Canned) Washed) (Frozen) Receiving **Freezer** Dry Refrigerator **Storage Storage Storage Preparation** . Thaw in Refrigerator Cooking CCP Heat all ingredients to 135°F or higher **Holding** ССР Hold soup at 135°F or higher **Transporting & Serving** CCP Hold soup at 135°F or higher Cooling CCP Cool soup to from 135°F to 70°F within 2 hours; then cool it to 41°F or lower in the next 4 hours Reheating ССР Must heat the food to an internal temperature of 165°F The food needs to go from storage temperature to 165°F within two hours and then stay