



SHARING FOOD SAFELY IS YOUR BUSINESS

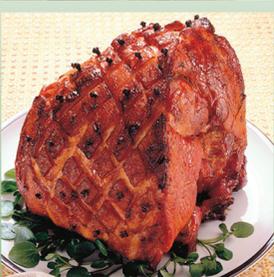


Minimum Cooking Temperatures

Raw animal foods such as eggs, fish, meat, poultry and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a minimum temperature and length of time as described in FDA Food Code 2009, Chapter 3.



CATEGORY	TEMPERATURE AND TIME
GROUND MEAT & MEAT MIXTURES Beef, Pork, Veal, Lamb, Bison, Elk and other game animals commercially raised for food	155°F (68°C) or above for 15 seconds
POULTRY: WHOLE, PIECES OR GROUND Turkey, Chicken, Duck, Goose, Pheasants and other poultry commercially raised for food	165°F (74°C) or above for 15 seconds
STEAKS, CHOPS Beef, Pork, Veal, Lamb, Bison, Elk, Moose and other game animals commercially raised for food	145°F (63°C) or above for 15 seconds
ROASTS Beef, Pork, Veal, Lamb, Bison, Elk, Moose and other game animals commercially raised for food	145°F (63°C) or above for 4 minutes Alternative cooking times and temperatures depending on the size and type of roast and the oven used are described in FDA Food Code 2009: Chapter 3
MECHANICALLY TENDERIZED AND INJECTED MEATS Brined ham, flavor-injected roasts, tenderized steaks	155°F (68°C) or above for 15 seconds
EGGS AND EGG PRODUCTS Raw (shell) eggs that are broken and prepared for immediate service Raw eggs that are cooked for later service	145°F (63°C) or above for 15 seconds 155°F (68°C) or above for 15 seconds
SEAFOOD Fish, Shellfish, and Crustaceans that are whole, steaks, or fillets Chopped, minced, ground seafood	145°F (63°C) or above for 15 seconds 155°F (68°C) or above for 15 seconds
RATITES Ostrich, Emu, Rhea	155°F (68°C) or above for 15 seconds
STUFFING OR DRESSING Cooked in a casserole or stuffed in pasta, fish, meat or poultry	165°F (74°C) or above for 15 seconds
CASSEROLES/ COMBINATION FOODS Containing previously cooked foods REHEATED FOODS MICROWAVE COOKED FOODS BALUT (ASIAN DELICACY)	165°F (74°C) or above for 15 seconds



PARTIAL COOKING DURING PREPARATION

- Do not cook the food for longer than 60 minutes during the initial cooking
 - Cool the food immediately
 - Refrigerate or freeze the food
- Label the partially cooked food (Additional cooking is required)
- Heat the food to at least 165°F (74°C) for 15 seconds before selling or serving

HOLDING TEMPERATURES

Hot food at 135°F (57°C) or higher
Cold food at 41°F (5°C) or lower

CHILL HOT FOODS

Chill to 70°F (21°C) in 2 hours or less; then to 41°F (5°C) in 4 hours or less. Total chilling time is less than 6 hours.



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