FOOD STORAGE

**READY TO EAT FOODS**
135°F (57°C)

- Examples: Cooked foods, fruits, vegetables, grains, legumes, etc.

**RAW SEAFOOD, STEAKS/CHOPS, SHELL EGGS, etc**
145°F (63°C) for 15 seconds

- Examples: Fish, shellfish, crustaceans, pork chops, lamb chops, etc.

**ROASTS of PORK, BEEF, VEAL, LAMB, etc.**
145°F (63°C) for 4 minutes or as directed

- Examples: Beef roast, pork roast, etc.

**RAW GROUND MEATS, INJECTED MEATS, MECHANICALLY TENDERIZED MEATS, GROUND SEAFOOD, etc.**
155°F (68°C) for 15 seconds

- Examples: Hamburger, ground pork, cube steak, etc.

**RAW POULTRY, STUFFING made with fish, meat or poultry, STUFFED MEAT, SEAFOOD, POULTRY or PASTA, etc.**
165°F (74°C) for 15 seconds

- Examples: Raw chicken, raw turkey, raw duck, uncooked stuffed pasta shells
Time Temperature Control for Safety Foods (TCS)

Potentially Hazardous Foods may include:

- Milk and milk products
- Sliced melons
- Garlic and oil mixtures
- Poultry
- Meat: beef, pork, lamb
- Fish
- Tofu
- Sprouts and raw seeds
- Shell eggs
- Baked or broiled potatoes
- Soy-protein foods
- Cooked rice, beans, or other heat-treated plant foods
- Shellfish and crustacea

Controlling Time and Temperature:

- Receive food at the correct temperatures and store food quickly
- If a product is not fresh, does not meet specifications or temperature requirements, refuse the product and send it back
- Store food at proper temperatures
- Minimize time food spends in the temperature danger zone (41°F - 135°F)
- Cook food to minimum safe internal temperatures
- Cool/reheat food properly
Cooking Foods:

- Cooking food to required minimum internal temperatures kills microorganisms
- Cooking will not destroy spores or toxins
- Using a thermometer will determine that food has been cooked properly
- Cooking is a critical control point for most foods
- If a product is not cooked to the required temperature, pull the product from service and continue cooking until the required temperature is reached

Cold Holding Guidelines:

- Do not fill food containers past the fill line
- Cold holding equipment must keep foods at 41°F or less
- Stir regularly to maintain uniform temperature throughout the food
- Never mix fresh food with food being held
- Keep foods covered to prevent contamination

Hot Holding Guidelines:

- Never use hot-holding equipment to reheat foods
- Hot holding equipment must keep foods at 135°F or greater
- Stir regularly to maintain uniform temperature throughout the food
- Never mix fresh food with food being held
- Keep foods covered to prevent contamination