

## COOKING TIMES FOR POTENTIALLY HAZARDOUS FOODS

### Standard Operating Procedures for:

**Date:** \_\_\_\_\_ **Reviewed with:** \_\_\_\_\_

<b>Why:</b>	Bacterial pathogens and parasites can cause foodborne illness if foods are not cooked the required temperatures for the specified amount of time										
<b>Who:</b>	Food workers responsible for proper cooking of TCS foods and managers who oversee establishment operations.										
<b>When:</b>	When TCS foods are cooked for immediate service or prepared in advance of service <ul style="list-style-type: none"> <li>• Not part of the hot holding process</li> </ul>										
<b>Where:</b>	Use the following equipment designed to cook foods: <ul style="list-style-type: none"> <li>• On a stove • In a oven • In a steamer • In a steam kettle or thermalizer • Microwave oven</li> </ul>										
<b>How:</b>	Cook foods to required minimum internal temperatures prior to service or hot hold:										
	<b>Food Item:</b>						<b>Final Temp.</b>		<b>Time Duration</b>		
	• Poultry, stuffed meat, seafood, poultry/stuffing containing meat, poultry, seafood/wild game meat/casseroles containing TCS foods						165°F		15 seconds		
	• Microwave cooking of raw animal products. Cover, rotate, or stir throughout cooking process & hold covered for 2 minutes						165°F		Hold for 2 min		
	• Ground products containing beef, pork or fish • Raw shell eggs not for immediate service (combined or hot held) • Cubed or Salisbury Steaks • Fish Nuggets or Sticks						155°F		15 seconds		
	• Raw shell eggs prepared for immediate service • Commercially raised game animals • Fish, seafood, whole muscle beef, whole muscle pork						145°F		15 seconds		
	Whole muscle, intact beef steaks that have been properly labeled as such may be served under-cooked as ready-to-eat if not serving a highly susceptible populations						Surface temp ≥ 145°F & cooked color change on all external surfaces				
	Plant foods for hot holding including fruits and vegetables requiring time/temperature control for safety that will be hot held						135°F - cooked to the hot holding temperature				
	<b>Whole Roasts of Beef, Corned Beef, Pork, or Cured Pork:</b>						<b>Oven Type &amp; Weight of Roast:</b>				
	Temp	Time	Temp	Time	Temp	Time	Temp	Time	Oven Type:	Roast Wt.	Roast Wt.
	130°F	112 min.	136°F	28 min.	144°F	5 min.	147°F	134 sec.		<10 lbs.	≥10 lbs.
	131°F	89 min.	138°F	18 min.	145°F	4 min.	149°F	85 sec.	Still Dry	≥ 350°F	≥ 250°F
	133°F	56 min.	140°F	12 min.	153°F	34 sec.	151°F	54 sec.	Convection	≥ 325°F	≥ 250°F
	135°F	36 min.	142°F	8 min.	155°F	22 sec.	157°F	14 sec.	*High Humidity	≤ 250°F	≤ 250°F
<b>Record Keeping</b>	<ul style="list-style-type: none"> <li>• Maintain a cooking log with record of times and temperatures during the cooking process.</li> <li>• Record final cooking temperature for each type food monitored.</li> </ul>										
<b>Corrective Actions:</b>	<ul style="list-style-type: none"> <li>• When required final cooking temperature is not reached continue cooking process until correct temperature is achieved</li> <li>• Review required cooking temperatures with staff</li> </ul>										
<b>Person in Charge</b>	<ul style="list-style-type: none"> <li>• Monitor and spot check cooking procedures by responsible individuals</li> <li>• Ensure food thermometers are calibrated and being used correctly</li> </ul>										

**Prepared, revised, and implemented by:** \_\_\_\_\_

**Signature of establishment owner/operator:** \_\_\_\_\_

**Date:** \_\_\_\_\_

(\*):Relative humidity >90% for ≥ 1 hour as measured in the cooking chamber, oven vent, or moisture impermeable bag that provides 100% humidity.