

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



Public Health
Prevent. Promote. Protect.
Canton City Public Health

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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

