

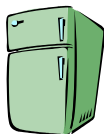
Tips on Food Prep

Minimum Cold Temperatures

Thermometers are required in each cooler & freezer! A probe thermometer is required when heating/cooling food.

41°F

or less

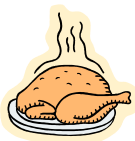


All Potentially Hazardous Foods; Leftovers to be rapidly chilled to 41°F or less *within 4 hours!*

Minimum Heating Temperatures

165°F

for 15 seconds



Poultry; stuffings; stuffed meats and stuffed poultry; wild game animals; all reheated foods; raw animal products cooked in a microwave.

155°F

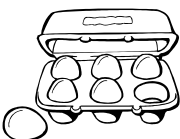
for 15 seconds



Ground meats (such as hamburger).

145°F

for 15 seconds



Raw animal products such as, eggs, fish, lamb, pork or beef, and foods containing these raw ingredients (except upon request by consumer).

140°F

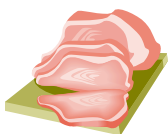
for 15 seconds



Fresh, frozen or canned fruits and vegetables; Minimum holding temperature for hot holding (including cooked rice and potatoes); Ready-to-eat food commercially processed foods.

130°F

for 121 minutes



Roast beef or corned beef.

Egg, tuna, chicken, ham and seafood salads are to be prepared from chilled products! Leftovers to be labeled with the date of preparation. Product to be discarded within 7 days of prep if not served!!

IMPORTANT! ALWAYS START WITH CLEAN HANDS, AND SANITIZED SURFACES AND UTENSILS!!

APPROVED METHODS OF THAWING

- 1) Under refrigeration at 41°F or less;
- 2) Under cold running water (not to exceed 4 hours);
- 3) In a microwave oven;
- 4) As part of the cooking process.

Food Temperature Chart

