

Preparing & Holding Potentially Hazardous Foods

Wisconsin Food Code Fact Sheet #11

Minimum Cooking Internal Product Temperatures

<p>165°F (74°C) for 15 seconds</p> 	<p>Raw Poultry; live caught or field dressed raw wild game animals (3-201.17(B)); stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites (emu/ostrich) and stuffing containing fish, meat, poultry or ratites.</p>
<p>165°F (74°C) in all parts of the food</p>	<p>Microwave Cooking: for raw animal foods: covered, rotated or stirred throughout or midway through the cooking process and held for 2 minutes covered.</p>
<p>155°F (68°C) for 15 seconds or 145°F (63°C) for 3 minutes 150°F (66°C) for 1 minute 158°F (70°C) less than 1 sec - instantaneous</p>	<p>Ratites (emu/ostrich); injected meat; COMMINGLED (ground, chopped, restructured, combined, etc.) raw animal foods such as fish, meat, game animals commercially raised for food (3-201.17(C)(1), 3-201.17(C)(2)), exotic animals or rabbits; and raw shell eggs not prepared for immediate service (pooled or hot held).</p>
<p>145°F (63°F) for 15 seconds</p> 	<p>Raw shell eggs prepared for immediate service; commercially raised for food game animals, exotic animals or rabbits; and other fish & meat not otherwise specified in this table.</p>

Whole Roast of Beef, Corned Beef Roast, Pork Roast and Cured Pork Roast (such as Ham)

Note: The period of time at each temperature may include post-cooking heat rise.



Temperature Degrees F. (C)	Time	Temperature Degrees F. (C)	Time	Temperature Degrees F. (C)	Time
130 (54.4)	112 min.	140 (60.0)	12 min.	151 (66.1)	54 sec.
131 (55.0)	89 min.	142 (61.1)	8 min.	153 (67.2)	34 sec.
133 (56.1)	56 min.	144 (62.2)	5 min.	155 (68.3)	22 sec.
135 (57.2)	36 min.	145 (62.8)	4 min.	157 (69.4)	14 sec.
136 (57.8)	28 min.	147 (63.9)	134 sec.	70.0 (158)	0 sec.
138 (58.9)	18 min.	149 (65.0)	85 sec.		

Raw or Undercooked Meats: The permit holder may serve raw or undercooked **intact whole-muscle**, non-injected beef (i.e., steak, prime rib, etc.) if: not served to a highly susceptible population (HSP), is labeled as "whole-muscle intact beef" as required in 3-201.11(E) and the beef reaches a surface temperature of 145 degrees F. on all sides and accompanies a cooked color change on all external surfaces. *No Consumer Advisory (for this beef) is required if all of these conditions are met!* Other raw or partially cooked eggs, fish, raw marinated fish, shellfish, steak tartare, other raw meat (other than whole muscle intact beef) may be served or offered for sale upon consumer request or selection in a ready-to-eat form if a HSP is not served, a *Consumer Advisory* is provided or a Variance is granted based on a HACCP plan.

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Cooking Plant Foods for Hot Holding: Fruits & vegetables that will be held hot shall be cooked to the hot holding temperature of 135°F (57.2°C).

Hot and Cold Holding: Hot food ≥ 135°F (57.2°C), except beef roast cooked or reheated as stated for time and temperature parameters in the chart on the previous page may be held at 130 Degrees F.(54 Degrees C). Cold foods ≤ 41°F (5°C).

Reheating:

For Immediate Service After Cooking: cooked & refrigerated ready-to-eat(RTE) Potentially Hazardous Foods may be served at any temperature (i.e., roast beef sandwich au jus) if offered for *immediate service*.

Reheating For Hot Holding: to be completed **in 2 hours or less**. Leftovers shall be reheated to at least 165°F (74°C) for 15 seconds {microwave is 165°F (74°C) rotated or stirred, covered, held for 2 minutes}. Remaining unsliced portion of beef roast cooked as stated above may be reheated with the same initial cooking parameters.

Commercially processed, hermetically sealed potentially hazardous ready to eat food, or RTE foods from an intact package from an approved food processing plant shall be reheated to at least 135°F (57.2°C) if intended for hot holding.

<p>Cooling*: Use rapid chill methods!</p>	<p>135°F to 70°F (57.2°C to 21°C) within 2 hours, and 70°F to 41°F (21°C to 5°C) within next 4 hours</p>	<p>Ambient temperature ingredients: cooled to 41°F (5°C) within 4 hours, i.e., reconstituted foods, canned tuna</p>
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*Cold receiving: laws allowing shipping temperature ≥41°F (5°C) for certain products shall be cooled to 41°F within 4 hours, except that time parameters need not apply to eggs.

Frozen Food: The temperature necessary to maintain the product frozen “solid” (varies for products). Freezing fish for parasite destruction (except certain species of tuna): (1) -4°F or -20°C or colder for 168 hours or 7 days; **OR** (2) -31°F or -35°C or colder for 15 hours in a blast freezer

Slacking: moderating the temperature under refrigeration ≤ 41°F (5°C), OR at any temperature if the food remains frozen.

- Thawing:**
- 1) In the refrigerator ≤ 41°F (5°C).
 - 2) As part of an uninterrupted cooking process.
 - 3) Any procedure for thawing a Ready-to-Eat food (RTE) for immediate service.
 - 4) Submerged under running water ≤ 70°F (21°C), and no portion of the RTE food rises above 41°F, or for any raw animal foods that will be properly cooked and do not rise above 41°F for more than 4 hours (includes time exposed to running water, preparation & cooling to ≤ 41°F (5°C). Running water shall have sufficient velocity & flow to float off loose particles in an overflow.

