HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Cooking Time/Temperature Control for Safety Foods

- If a recipe contains a combination of meat products, cook the product to the highest required temperature.
- Cook products to the following temperatures:
  - 145ºF for 15 seconds
    - Seafood, beef, and pork
    - Eggs cooked to order that are placed onto a plate and immediately served
  - 155ºF for 15 seconds
    - Ground products containing beef, pork, or fish
    - Fish nuggets or sticks
    - Eggs held on a steam table
    - Cubed or Salisbury steaks
  - 165ºF for 15 seconds
    - Poultry
    - Stuffed fish, pork or beef
    - Pasta stuffed with eggs, fish, pork, or beef (such as lasagna or manicotti)
  - 135ºF for 15 seconds
    - Fresh, frozen, or canned fruits and vegetables that are going to be held on a steam table or in a hot box

CHECKING TEMPERATURES

- Use a clean, sanitized, and calibrated thermometer.
- Avoid inserting the thermometer into pockets of fat or near bones when taking internal cooking temperatures.
- Take at least two internal temperatures from each batch of food by inserting the thermometer into the thinnest part of the product which usually is in the center.
- Take at least two internal temperatures of each large food item, such as a turkey, to ensure that all parts of the product reach the required cooking temperature.