



Public Health
Prevent. Promote. Protect.

JO DAVIESS COUNTY HEALTH DEPARTMENT

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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:
 - 145°F for 15 seconds
 - Seafood, beef, and pork
 - Eggs cooked to order that are placed onto a plate and immediately served
 - 155°F for 15 seconds
 - Ground products containing beef, pork, or fish
 - Fish nuggets or sticks
 - Eggs held on a steam table
 - Cubed or Salisbury steaks
 - 165°F for 15 seconds
 - Poultry
 - Stuffed fish, pork or beef
 - Pasta stuffed with eggs, fish, pork, or beef (such as lasagna or manicotti)
 - 135°F 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 thickest 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.