

# COOKING

| <b>165°F for 15 seconds</b>  | Poultry and Foods Containing Poultry; Stuffed Fish, Meat or Pasta; Stuffing containing Fish or Meat; Game Animals and food containing Game Animals   |                                |  |  |           |                                |                                |           |                               |                               |            |                               |                               |               |                               |                               |
|--|--|--------------------------------|--|--|-----------|--------------------------------|--------------------------------|-----------|-------------------------------|-------------------------------|------------|-------------------------------|-------------------------------|---------------|-------------------------------|-------------------------------|
| <b>165°F for 2 minutes</b>   | Microwave Cooking for Raw Animal Foods (covered, rotated, or stirred throughout or midway through the cooking process and held for 2 minutes covered)  |                                |  |  |           |                                |                                |           |                               |                               |            |                               |                               |               |                               |                               |
| <b>158°F for 1 second<br/>155°F for 15 seconds<br/>150°F for 1 minute or<br/>145°F for 3 minutes</b>   | Injected Meats; Ground Meats (hamburger or sausage) or Fish; Raw Shell Eggs that are NOT prepared for immediate service (pooled or hot-held)   |                                |  |  |           |                                |                                |           |                               |                               |            |                               |                               |               |                               |                               |
| <b>145°F for 15 seconds</b>  | Raw Shell Eggs prepared for immediate service; Meat and Fish not otherwise specified in this chart   |                                |  |  |           |                                |                                |           |                               |                               |            |                               |                               |               |                               |                               |
| <b>145°F for 3 minutes<br/>144°F for 5 minutes<br/>142°F for 8 minutes<br/>140°F for 12 minutes<br/>136°F for 32 minutes<br/>134°F for 47 minutes<br/>132°F for 77 minutes<br/>130°F for 121 minutes</b> | Roasts of Beef, Corned Beef, Pork, and Cured Pork<br><table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th colspan="3" style="text-align: center;"><b>OVEN COOKING of ROASTS</b></th> </tr> <tr> <th style="text-align: center;">Oven Type</th> <th style="text-align: center;">Roast Weight Less than 10 lbs.</th> <th style="text-align: center;">Roast Weight More than 10 lbs.</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">Still Dry</td> <td style="text-align: center;">Oven Temperature <math>\geq</math> 350°F</td> <td style="text-align: center;">Oven Temperature <math>\geq</math> 250°F</td> </tr> <tr> <td style="text-align: center;">Convection</td> <td style="text-align: center;">Oven Temperature <math>\geq</math> 325°F</td> <td style="text-align: center;">Oven Temperature <math>\geq</math> 250°F</td> </tr> <tr> <td style="text-align: center;">High Humidity</td> <td style="text-align: center;">Oven Temperature <math>\leq</math> 250°F</td> <td style="text-align: center;">Oven Temperature <math>\leq</math> 250°F</td> </tr> </tbody> </table> | <b>OVEN COOKING of ROASTS</b>  |  |  | Oven Type | Roast Weight Less than 10 lbs. | Roast Weight More than 10 lbs. | Still Dry | Oven Temperature $\geq$ 350°F | Oven Temperature $\geq$ 250°F | Convection | Oven Temperature $\geq$ 325°F | Oven Temperature $\geq$ 250°F | High Humidity | Oven Temperature $\leq$ 250°F | Oven Temperature $\leq$ 250°F |
| <b>OVEN COOKING of ROASTS</b>  |  |                                |  |  |           |                                |                                |           |                               |                               |            |                               |                               |               |                               |                               |
| Oven Type  | Roast Weight Less than 10 lbs.   | Roast Weight More than 10 lbs. |  |  |           |                                |                                |           |                               |                               |            |                               |                               |               |                               |                               |
| Still Dry  | Oven Temperature $\geq$ 350°F  | Oven Temperature $\geq$ 250°F  |  |  |           |                                |                                |           |                               |                               |            |                               |                               |               |                               |                               |
| Convection   | Oven Temperature $\geq$ 325°F  | Oven Temperature $\geq$ 250°F  |  |  |           |                                |                                |           |                               |                               |            |                               |                               |               |                               |                               |
| High Humidity  | Oven Temperature $\leq$ 250°F  | Oven Temperature $\leq$ 250°F  |  |  |           |                                |                                |           |                               |                               |            |                               |                               |               |                               |                               |
| <b>140°F</b>   | Potentially hazardous food cooked for hot-holding: fruits, vegetables, and potentially hazardous foods not otherwise listed that will be hot-held.   |                                |  |  |           |                                |                                |           |                               |                               |            |                               |                               |               |                               |                               |

# COOLING

**Cooked potentially hazardous foods shall be cooled:**

- (1) within two hours, from 140°F to 70°F; and
- (2) within four hours, from 70°F to 41°F or less\*

**Food prepared from ingredients at ambient temperature (such as reconstituted foods and canned tuna) shall be cooled:**

Within 4 hours to 41°F or less\*

*\*(or 45°F as specified in the Indiana Food Code)*

**SUGGESTED COOLING METHODS**

- Place food in shallow pans
- Separate foods into smaller portions
- Use rapid cooling equipment
- Stir food in a container placed in an ice water bath
- Use containers that facilitate heat transfer
- Add ice as an ingredient

# REHEATING

Potentially hazardous food that is cooked, cooled, and reheated for hot-holding shall be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds. (If food is reheated in a microwave, all parts of the food must reach a temperature of at least 165°F and be allowed to stand covered for two minutes after reheating.)