




Preparing & Holding Potentially Hazardous Foods

Wisconsin Food Code Fact Sheet #11

Minimum Cooking Temperatures with Required Durations					
165°F (74°C) for 15 seconds 		Poultry ; live caught or field dressed wild game animals ; stuffed fish, meat, pasta, poultry or ratites (emu/ostrich) and stuffing, casseroles, layered pasta dishes containing fish, meat, poultry or ratites.			
165°F (74°C) in all parts of the food		Microwave Cooking: for raw animal foods: covered, rotated or stirred throughout or midway through the cooking process and held for 2 minutes covered.			
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) instantaneous		Ratites (emu/ostrich); injected meat; comminuted (ground, chopped, restructured, combined, etc.) raw animal foods such as fish, meat, commercially raised game animals, exotic animals or rabbits; and raw shell eggs not prepared for immediate service (pooled or hot hold).			
145°F (63°F) for 15 seconds 		Raw shell eggs prepared for immediate service ; commercially raised game animals, exotic animals or rabbits; and other fish & meat not otherwise specified in this table.			
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 C (F)	Time (Minutes)	Temperature Degrees C (F)	Time	Temperature Degrees C (F)	Time
54 (130)	112 min.	62 (144)	5 min.	67.2 (153)	34 sec.
56 (132)	71 min.	63 (145)	4 min.	67.8 (154)	27 sec.
57 (134)	45 min.	63.3 (146)	169 sec.	68.3 (155)	22 sec.
58 (136)	28 min.	63.9 (147)	134 sec.	68.9 (156)	17 sec.
59 (138)	18 min.	64.4 (148)	107 sec.	68.9 (156)	17 sec.
60 (140)	12 min.	65 (149)	85 sec.	69.4 (156)	14 sec.
60.6 (141)	9 min.	65.6 (150)	67 sec.	70.0 (158)	11 sec.
61 (142)	8 min.	66.1 (151)	54 sec.	70.6 (159)	10 sec.
61.7 (143)	6 min.	66.7 (152)	43 sec.	71.1 (160)	10 sec.

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Undercooked Meats: The permit holder may serve undercooked **intact whole muscle**, non-injected meats (i.e., steak, prime rib, etc.) if specifically ordered by the consumer. **Don't forget the Consumer Advisory.**

Cooking Plant Foods for Hot Holding: Fruits & vegetables that will be held hot shall be cooked to the hot holding temperature of 140°F (60°C).



Reheating:

For Immediate Service After Cooking: cooked & refrigerated RTE foods may be served at any temperature (i.e., roast beef sandwich au jus).

For Hot Holding: to be completed 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, packaged, ready-to-eat (RTE) food shall be reheated to at least 140°F (60°F).



Hot and Cold Holding: Hot food $\geq 140^{\circ}\text{F}$ (60°C), except beef roast cooked or reheated as stated above, may be held at 130°F (54°C.) **Cold foods $\leq 41^{\circ}\text{F}$ (5°C).**

<p>Cooling*: Use rapid chill methods!</p>	<p>140°F to 70°F (60°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 $\geq 41^{\circ}\text{F}$ (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 $\leq 41^{\circ}\text{F}$ (5°C), OR at any temperature if the food remains frozen.

Thawing:

- 1) In the refrigerator $\leq 41^{\circ}\text{F}$ (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 $\leq 70^{\circ}\text{F}$ (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 $\leq 41^{\circ}\text{F}$ (5°C). Running water shall have sufficient velocity & flow to float off loose particles in an overflow.

