

Critical Control Procedures

Cook:	165°F	or Above - Poultry, Stuffed Products (Meat, Pasta or Poultry), Exotic Bird, Wild Game, Stuffing (Containing Fish, Meat or Poultry) and Raw Animal Foods Cooked in a Microwave
	155°F	or Above - Ground Meat Products (Beef, Fish and Pork), Emu, Ostrich, Shell Eggs Not Prepared for Immediate Service, Game Animals (Commercially Raised For Food) and Injected Meats
	145°F	or Above - Meat, Pork, Seafood, Shell Eggs Prepared for Immediate Service, Alligator, Frog Legs, Aquatic Turtle, Jellyfish, Roe and All Other Foods Not Listed Under Any Other Temperature Category
	135°F	or Above - Fruits and Vegetables Cooked for Hot Holding
	130°F	or Above - Whole Roasts (Beef, Corned Beef, Pork, Cured Pork and Ham) held for 112 Minutes
Hot Hold:	135°F	or Above
Cool:	135°F	- 70°F within 2 Hours;
	70°F	- 41°F within an Additional 4 Hours
Cold Hold:	41°F	or Below - (Exceptions Listed Below)
	45°F	or Below - For Shell Eggs and Shellfish
	38°F	or Below - For Potentially Hazardous Reduced Oxygen Packaged Food
Reheat:	135°F	or Above - Rapidly Reheat within 2 Hours for Ready-to-Eat Commercially Processed Foods Reheated for Hot Holding (First Reheat Only)
	165°F	or Above - Rapidly Reheat within 2 Hours

Check temperatures daily with a cleaned and sanitized metal stem thermometer.

Menu Advisory: Consuming raw or undercooked meats, poultry, fish, shellfish or shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.