

TEMPERATURE REQUIREMENTS FOR POTENTIALLY HAZARDOUS FOODS

Disease-causing bacteria can multiply in potentially hazardous foods (time/temperature control for safety food) if temperature controls are not used or are inadequate. The following time and temperature requirements must be met when handling potentially hazardous foods (TCS foods) in order to prepare a safe food product.

Cold Holding Temperatures (OAR 603-025-0030 at 3-501.16 and OAR 603-025-0020 (16))

Cold foods must be maintained at **41°F or less**. Eggs that have not been pasteurized may be held at **45°F**. Frozen food shall be kept frozen and shall be stored in storage or display facilities capable of maintaining and having an air temperature of **0°F**.

Hot Holding Temperatures (OAR 603-025-0030 at 3-501.16)

If hot holding a cooked product, the food must be maintained at **135°F or above**. The exceptions are roasts, which may be held at **130°F or above**.

Microwave Cooking (OAR 603-025-0030 at 3-401.12)

Raw animal foods cooked in a microwave must be cooked to **165°F in all parts of the food**. The product must be covered, and rotated or stirred during the cooking process. After cooking, the covered product must be allowed to **stand covered for two (2) minutes** prior to serving.

Cooking Temperatures (OAR 603-025-0030 at 3-401.11, 3-401.13)

135°F (no time requirement) - Fruits and vegetables cooked for hot holding;

145°F for 15 seconds - Raw shell eggs for immediate service, and except as otherwise required, fish, meat, commercially raised game animals, and game animals under a voluntary inspection program;

155°F for 15 seconds –Injected and mechanically tenderized meats, ratites (emu), or the following if they have been comminuted, ground, or chopped: fish, meat, commercially raised game animals, game animals under a

voluntary inspection program, and raw eggs not for immediate consumption. Alternative cooking temperatures include: **158°F instantaneous, 150°F or above for one (1) minute, or 145°F or above for three (3) minutes**.

165°F or above for 15 seconds – Poultry, baluts, stuffing containing fish, meat, poultry or ratites, stuffed pasta, fish, meat, poultry or ratites, and wild game animals.

*Note: “Whole meat roasts” have specific temperature requirements based on oven type and weight of the roast. See section 3-401.11(B) at the following link:
http://www.oregon.gov/ODA/fsd/docs/pdf/reg_fc_complete.pdf*

Cooling of Foods (OAR 603-025-0030 at 3-501.14)

Foods must be cooled from **135°F to 70°F** within two hours, and from **70°F to 41°F** within a total of six (6) hours.

Foods must be cooled within **four (4) hours to 41°F or less** if prepared from ingredients at ambient temperature (e.g. canned tuna).

Reheating of Foods (OAR 603-025-0030 at 3-403.11)

Leftover PHF/TCS food that has been cooked, cooled and reheated for hot holding must be reheated to an internal temperature of at least **165°F for 15 seconds**. Food from commercially processed intact containers may be reheated to **135°F** for hot holding.

Reheating shall be done rapidly and **the minimum temperature must be reached within two hours**. To reheat food in a microwave, use the same method as in microwave cooking.