

Cooking CCP

HACCP Compliance Plan

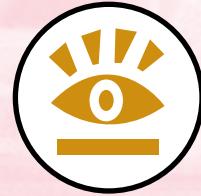


Standard:

Minimum Internal Cooking Temperatures and Holding Times

Food	Temperature (Minimum)	Holding Time (Minimum)
Rare roast beef Reheated unsliced roast beef	130°F/54°C 136°F/58°C 145°F/63°C	121 minutes 32 minutes 3 minutes
Fruits and vegetables	140°F/60°C	15 seconds
Shell eggs prepared for an individual customer Fish, meat (unless otherwise specified below) Game animals	145°F/63°C	15 seconds
Pork Chopped, flaked, ground, and minced fish, meat, and game animals Injected meats	155°F/68°C	15 seconds
Hamburgers	158°F/70°C	<1 second
Poultry Stuffed fish, meat, and poultry Stuffed pasta Stuffing containing fish, meat, or poultry Soups Reheated food	165°F/74°C	15 seconds
Raw animal foods cooked in a microwave Food reheated in a microwave	165°F/74°C	Hold covered for 2 minutes after cooking

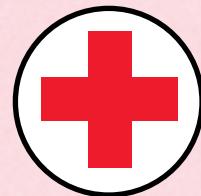
- Potentially hazardous foods that are reheated must reach 165°F/74°C within 2 hours.



Monitoring:

- Check product temperatures with an approved thermometer before the cooking process is ended to ensure that required temperatures have been reached, without exception!

Reminder: A thermocouple thermometer must be used to accurately measure the temperature of food less than 2 inches/5 cm thick.



Corrective Action:

- Continue cooking items that have yet to reach required minimum temperatures.



Record-Keeping:

- Confirm cooking temperatures in the designated column on the production sheet.

Note: In all cases, compliance with stricter jurisdictional requirements is necessary.