

## Current Time/Temperature Requirements For Potentially Hazardous Foods

Because each type of food contains different types of pathogens, different time/temperatures are required to rid the foods of these disease-causing agents. Following are the requirements currently in place in Illinois:

Food Product	Temperature (°F)/Time
Vegetables	135°/15 seconds
Meats & fish not listed elsewhere, shell eggs for immediate service	145°/15 seconds
Shell eggs for later service	155°/15 seconds
Pork and game animals, comminuted fish and meats not listed elsewhere, injected meats	155°/15 seconds
Ground beef	145°/3 minutes 150°/1 minute 155°/15 seconds
Field dressed wild game, poultry, stuffed fish & meats, stuffed poultry, and stuffings which contain fish, meat, or poultry	165°/15 seconds
Leftovers	165°/15 seconds
Microwave cooking	165° throughout, covered, stirred and allowed to stand for 2 minutes after cooking

Following cooking of potentially hazardous foods to the required temperatures, they can be held at 135° or higher.

Cooling of cooked potentially hazardous foods must be accomplished within the following parameters:

135° ⇒ 70° within 2 hours ⇒ 41° within 4 hours more

The **ONLY** way this can be done is with "quick chill" methods which include: ice bath, stirring during the cooling process, long shallow metal pans, keeping product depth to <4 inches, and placing ice in the center of the product being cooled.

(8-2008)

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