

COOKING TEMPS FOR RAW ANIMAL FOODS FOR PATHOGEN REDUCTION		MINIMUM INTERNAL COOKING TEMPERATURE (15 sec.)
POULTRY, STUFFED MEATS, STUFFED PASTA, MEAT STUFFING *Turkey, Chicken, Ground Poultry, Stuffing		165° F
GROUND MEAT, MECHANICALLY TENDERIZED or INJECTED MEATS, RATITES, POOLED EGGS *Alternate Cook Temp./Times (158 for < 1 sec.) (150 for 1 min.) (145 for 3 min.)		155° F
PORK		145°F
EGGS		145°F
FISH		145°F
WHOLE-MUSCLE INTACT BEEF STEAK *Not allowed in HSP		145°F top and bottom surface temp. -color change on all external surfaces
Refer to section 3-4 of the NC Food Code Manual for more information about cooking whole meat roast, approved wild game animals, microwave cooking instructions, or for information about offering cooked to order animal food with consumer advisories		
TEMPS REQUIRED TO PREVENT PATHOGEN GROWTH		
RECEIVING TEMPERATURE (shell eggs < 45°F)	< 41°F OR > 135°F	
HOT HOLDING TEMPERATURE	> 135°F	
COLD HOLDING TEMPERATURE (Date marked 7 Days)	< 41°F	
COLD HOLDING TEMPERATURE (Date marked 4 Days) (Expires 1/1/2019)	41°F - 45°F	
REHEATING PREVIOUSLY COOLED TCS FOOD FOR HOT HOLDING *All parts of the food must be >165° F for at least 15 seconds	165° F	
REHEATING COMERCIAALLY PREPARED RTE FOOD OR PLANT FOOD FOR HOT HOLDING	135°F	
COOLING QUICKLY TO PREVENT PATHOGEN GROWTH	135°F ---> 70°F in < 2hr.	
	70°F ---> 41°F in < 4hr.	
Refer to the NC Food Code manual for more information about proper thawing, or for using time to prevent pathogen growth		

Caldwell County Environmental Health