

Area Agency on Aging District 7, Inc.
MEAL SERVICE PROGRAMS
Policy and Procedures

Policy Name: Cooking Requirements
Policy #: MSP-025
Reference:
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Created: 03/25/2015
Revised:

Policy: Meal service providers will ensure that time/temperature controlled foods are cooked to the correct temperature, and monitored correctly to prevent food borne illness.

Procedures: Use the following chart to identify correct cooking methods.

Minimum Internal Temperature	Type of Food
165 degrees F for 15 seconds	<ul style="list-style-type: none"> *Poultry-including whole or ground chicken and turkey *Stuffing made with fish, meat or poultry *Stuffed meat, seafood, poultry or pasta *Dishes that include previously-cooked TCS ingredients
155 degrees F for 15 seconds	<ul style="list-style-type: none"> *Ground meat – including beef, pork, and other meats *Injected meat – including brined ham and flavor-injected meats *Mechanically-tenderized meats *Ground seafood *Shell eggs that will be hot-held for service
145 degrees F for 15 seconds	<ul style="list-style-type: none"> *Seafood – including fish, shellfish and crustaceans *Steaks, chops of pork, beef, veal and lamb *Shell eggs that will be served immediately
145 degrees for 4 minutes	<ul style="list-style-type: none"> *Roasts of pork, beef, veal and lamb
135 degrees	<ul style="list-style-type: none"> *Fruit, vegetables, grains (rice, pasta) and legumes (beans, refried beans) that will be hot-held for service