



CRITICAL LIMITS					
COLD HOLDING:	All potentially hazardous foods (PHF) must be held at 41°F or below. (Shell eggs may be held at 45°F ambient air temperature.)				
Corrective Action:	If food is out of temperature for less than 4 hours, rapidly cool to 41°F or below within the remaining time period, or discard.				
COOKING:	Check the internal temperature of raw animal foods and plant foods cooked for hot holding. Chicken, turkey, duck: 165°F/15 seconds Beef, ground meats, eggs: 155°F/15 seconds Fish, pork, lamb, goat: 145°F/15 seconds Rare roasts: 130°F/112 minutes Plant foods for hot holding: 135°F/15 seconds				
Corrective Action:	Continue cooking.				
REHEATING FOR HOT HOLDING:	Reheat PHFs to 165°F within 2 hours.				
Corrective Action:	Discard if not reheated within 2 hours.				
HOT HOLDING:	All PHFs must be held at 135°F or above. (Rare roasts may be held at 130°F.)				
Corrective Action:	If food is out of temperature for less than 4 hours, rapidly reheat to 165°F or above within the remaining time period, or discard.				
COOLING:	Cool cooked PHFs from 135°F to 70°F within 2 hours and from 135°F to 41°F within a total of 6 hours. PHFs that rise above 41°F during preparation or are made from ingredients at room temperature must be cooled to 41°F within 4 hours.				
Corrective Action:	Reheat to 165°F and cool properly, or discard.				
RECEIVING:	All PHFs must be received at 41°F or below except as noted. (Shell eggs 45°F ambient air temperature; shucked clams, mussels & oysters 45°F; whole live clams, mussels and oysters 50°F internal temperature)				
Corrective Action:	Reject food if not at proper temperature.				