Georgia Food Code Chapter 290-5-14 FOOD SPEC SHEET

TABLE 1: MINIMUM COOKING TEMPERATURES & HOLDING TIME AT SPECIFIED TEMPERATURES

7 log reduction in microorganisms STUFFED fish, mea		animals (live caught or field dressed) at, pasta, poultry or ratites; and ing fish, meat, poultry or ratites.		
165°F (74°C) with a 2 minute post cooking hold 7D kill	Microwave Cooking for raw animal foods: covered, rotated or stirred throughout or midway through the cooking process, and held for 2 minutes covered.			
155°F (68°C) for 15 seconds or 158°F (70°C) for <1 second 150°F (66°C) for 1 minute 145°F (63°C) for 3 minutes 5D kill	ratites; injected meats; <u>COMMINUTED</u> raw animal foods such as fish, ground beef & other meats, commercially raised game animals, and <u>RAW SHELL EGGS</u> not prepared for immediate service (combined or hot hold), {also see Highly Susceptible Populations (HSP)}.			
145°F (63°C) for 15 seconds 3D kill	raw shell eggs prepared for immediate service; commercially raised game animals, exotic animals or rabbits; and other raw animal foods not otherwise specified in this table.			
surface temperature ≥145°F WHOLE-MUSCLE, INTACT BEEF STEAK that is properly labeled as such n (63°C) + cooked color change on all external surfaces whole-muscle as RTE if not serving a HSP				as such may be served
WHOLE ROASTS OF BEEF, CORNED BEEF, PORK OR CURED PORK				
$\begin{array}{lll} 145^{\circ}F \ (62.8^{\circ}C) \ 4 \ \text{minutes}^{*} & 158^{\circ}F \ (70.0^{\circ}C) \ 0 \ \text{sec.}^{*} \\ 144^{\circ}F \ (62.2^{\circ}C) \ 5 \ \text{minutes}^{*} & 157^{\circ}F \ (69.4^{\circ}C) \ 14 \ \text{sec.}^{*} \\ 142^{\circ}F \ (61.1^{\circ}C) \ 8 \ \text{minutes}^{*} & 155^{\circ}F \ (68.3^{\circ}C) \ 22 \ \text{sec.}^{*} \\ 140^{\circ}F \ (60.0^{\circ}C) \ 12 \ \text{minutes}^{*} & 153^{\circ}F \ (67.2^{\circ}C) \ 34 \ \text{sec.}^{*} \\ 138^{\circ}F \ (58.9^{\circ}C) \ 18 \ \text{minutes}^{*} & 151^{\circ}F \ (66.1^{\circ}C) \ 54 \ \text{sec.}^{*} \\ 138^{\circ}F \ (57.8^{\circ}C) \ 28 \ \text{minutes}^{*} & 149^{\circ}F \ (65.0^{\circ}C) \ 85 \ \text{sec.}^{*} \\ 133^{\circ}F \ (57.2^{\circ}C) \ 36 \ \text{minutes}^{*} & 147^{\circ}F \ (63.9^{\circ}C) \ 134 \text{sec}^{*} \\ 133^{\circ}F \ (55.0^{\circ}C) \ 89 \ \text{minutes}^{*} \\ 131^{\circ}F \ (55.0^{\circ}C) \ 89 \ \text{minutes}^{*} \\ 130^{\circ}F \ (54.4^{\circ}C) \ 112 \ \text{minutes}^{*} \ 6.5 D \ \text{kill} \\ ^{*} \text{Note:} \ \text{holding time may include post-cooking heat rise} \end{array}$		Oven Type	Roast Weight < 10 lbs. (4.5 kg)	Roast Weight <u>≥</u> 10 lbs. (4.5 kg)
		Still Dry	<u>≥</u> 350°F (177°C)	<u>></u> 250°F (121°C)
		Convection	<u>></u> 325°F (163°C)	<u>></u> 250°F (121°C)
		High Humidity ¹	<u>≤</u> 250°F (121°C)	<u><</u> 250°F (121°C)
		1. Relative humidity >90% for \geq 1 hour as measured in the cooking chamber or exit of the oven, or in a moisture-impermeable bag that provides 100% humidity.		
135 °F (57 °C) PLANT FOOD COOKING FOR HOT HOLDING: fruits & vegetables that will be hot held shall be cooked to the hot holding temperature of 135 °F (57 °C)				

Except where stated, references below are to refrigeration temperatures of 41°F (5°C

REHEATING FOR IMMEDIATE SERVICE: cooked and refrigerated RTE foods for a consumer's order may be served at any temperature, ie, roast beef sandwich au jus.

<u>**REHEATING FOR HOT HOLDING:**</u> to be completed \leq 2 hours. Leftovers shall be reheated to at least 165°F (74°C) for 15 seconds (microwave is 165°F (74°C) rotated or stirred, covered, held for 2 minutes). Remaining unsliced portions of beef or pork roasts cooked as stated in Table 1 above may be reheated with the same initial cooking parameters listed in the table 1. Commercially processed, packaged, ready-to-eat (RTE) food shall be reheated to at least **135**°F (**57**°C).

<u>COLD & HOT HOLDING</u>: Cold foods $\leq 41^{\circ}$ F (5°C). Hot foods $\geq 135^{\circ}$ F (57 °C), except beef & pork roasts cooked or reheated as stated above, may be held at 130°F (54°C).

COOLING PHF's: Hot foods: **135°F to 70°F (60°C to 21°C) within 2 hours first**, then 70°F (60°C to 21°C) to 41°F (5°C) within 4 hours or less for a total cooling time of 6 hours.

<u>Ambient room temperature ingredients</u>: cooled to 41°F (5°C) within 4 hours, ie. reconstituted foods, canned tuna <u>Cold receiving</u>: laws allowing shipping temperatures \geq 41°F (5°C) for certain products shall be cooled to 41°F (5°C) within 4 hours, Raw eggs shall be received and immediately placed in refrigerated equipment that maintains an ambient air temperature of 41°F (5°C) or less.

<u>TIME AS A PUBLIC HEALTH CONTROL</u>: Written procedures on site & available to the inspector. The working supply (before cooking) or RTE (for service or display) PHF is marked or identified with the maximum 4 hour or 6 hour time period when removed from temperature controls. After 4 hours or 6 hours OR if the product is unmarked or mismarked per time, or the temperature of the food on display for service exceeds 70°F in the case of the 6 hour holding time, the food shall be discarded. Procedure may not be used with raw eggs in a HSP facility.

PARASITE DESTRUCTION: Freezing fish for parasite destruction: (1) $-4^{\circ}F$ ($-20^{\circ}C$) or colder for 168 hours or 7 days; OR (2) $-31^{\circ}F$ ($-35^{\circ}C$) or colder for 15 hours; OR (3) $-31^{\circ}F$ ($-35^{\circ}C$) or below until solid and stored at $-4^{\circ}F$ ($-20^{\circ}C$) or below for a minimum of 24 hours. Includes written agreement if frozen by supplier, or if frozen by the PIC, then records retained at facility for 90 days. *(Except certain species of tuna: Yellow fin; Bluefin, Northern & Southern; and Bigeye.)*

FROZEN FOOD: temperature necessary to keep product frozen "solid" and varies with product type.

SLACKING: moderating the temperature under refrigeration $\leq 41^{\circ}$ F (5°C), OR at any temperature if the food remains frozen.

THAWING:

1. Refrigerate \leq 41°F (5°C);

2. Cook or microwave as part of an uninterrupted cooking process;

3. Use any procedure for thawing a RTE food for immediate service in response to a consumers order;

4. Submerge under running water $\leq 70^{\circ}$ F (21°C) with sufficient velocity & flow to float off loose particles in an overflow, and <u>no</u> portion of a RTE food rises above 41°F, OR any raw animal food that will be properly cooked and does not rise above 41°F for more than 4 hours (includes time exposed to running water, preparation & cooling to < 41°F)

<u>RTE, PHF DATE MARKING</u>: Refrigerated RTE, PHF's "prepared in the establishment" or "opened package from a food processing plant" and held over 24 hours shall be marked to indicate the date or day the food shall be consumed on the premises, sold, or discarded. The day of "preparation" or "opening" shall be counted as "Day 1". RTE foods or ingredients subsequently combined with additional ingredients or portions shall retain the date marking of the earliest or first-prepared portion. Foods with expired "Dates" (including vending machines) OR not marked OR inappropriately marked shall be discarded.

1. 7 days for foods held $\leq 41^{\circ}$ F (5°C).

The "day or dated" marked may not exceed the manufacturer's use by date if the manufacturer's date was based on food safety.
Foods frequently rewrapped (lunchmeats, roast, etc.) or bulk product (soft serve mix) may be marked by an alternative method if acceptable to the regulatory authority.

4. If these foods are subsequently frozen: Marked at the time of freezing as to the days already held at refrigeration and upon removing from the freezer, the new "date" is the appropriate 7 days minus the time held before freezing.

5. EXCEPTIONS to date marking:

a. Individual portions repackaged from bulk containers to fill a consumer's request, or

b. Whole unsliced, intact portions of fermented or salt-cured sausages or product, that are not labeled "keep refrigerated," from a federally inspected food processing plant and are shelf stable with the original cellulose casing intact on the uncut portion, i.e. summer sausage, prosciutto, and Pama.

REDUCED OXYGEN PACKAGING (ROP): produced in a food establishment shall have a HACCP plan as specified under Rule 290-5-14 subsection (6) (k) 2. and provide a secondary barrier to "C. botulinum" or "L. monocytogenes in addition to refrigeration at $< 41_{0}$ F.

Secondary barriers could be a) an aw of < 91 (available water content), or b) a pH of < 4.6, or c) a meat or poultry product cured at a food processing plant regulated by the USDA using substances specified in 9 CFR 424.21Use of food ingredients and sources of radiation, and is received in an intact package,, or c) a food with a high level of competing organisms such as raw meat or poultry, and prominently & conspicuously labeled: maintain at <41°F (5°C) {no exception to 41°F}, and discard if not consumed within 14 days of packaging (except the time the product is maintained frozen) OR the original manufacturer's "sell by" or "use by" date of the product, whichever occurs first.

Hard, pasteurized process and semi-soft cheeses may be vacuum packaged for 30 days (see Rule 290-5-14-.04 subsection (6) (k) 5 and cook chill or sous vide packaged product require special consideration (see Rule 290-5-14-.04 subsection (6) (k)).

HIGHLY SUSCEPTIBLE POPULATIONS (HSP): (Includes children < 9 years old in a school, day care or other custodial setting)

- 1. May not be offered or served: unpasteurized prepackaged juice or beverage containing juice; unpasteurized juice prepared on the premises; raw or partially cooked animal foods (includes meringue made from unpasteurized eggs); and raw seed sprouts.
- 2. Food in unopened original containers may not be re-served (includes condiments).
- 3. Pasteurized eggs & egg products shall be substituted for raw shell eggs in the preparation of:
 - a. RTE or partially cooked foods such as Caesar salad, hollandaise sauce, & egg nog, and

b. Recipes in which more than one egg is broken and combined; <u>EXCEPT</u> when combined immediately before cooking for one consumer's serving, such as scrambled eggs (no holding time permitted); before baking and the eggs are thoroughly cooked, such as a cake or muffin; or food preparation is conducted under a HACCP plan per Rule 290-5-14-.04 subsection (9) 6.

SHELLSTOCK IDENTIFICATION: Shellstock may not be removed from the original container other than immediately before sale or preparation for service (*unless the source on display is properly identified & recorded*). Tags remain attached until the container is emptied, then retain tags for 90 days in chronological order from date(s) sold or served. Identification tags/labels are affixed by the harvester and/or each dealer. Containers may carry harvester & dealer tags. If both tags are present, the dealers tag is not required to carry harvest information. If the dealer's tag includes dealer & harvester information, then dealer's information shall be listed first.

TAG INFORMATION IN THE FOLLOWING ORDER:

Dealer's name, address & certification number; original shipper's certification number w/ name of state or county of harvest location; harvester's identification number, date of harvest, harvest location w/ name of state or county, type & quantity of shellfish; and "This tag is required to be attached until container is empty (or retagged) and thereafter kept on file for 90 days".

Information only: National Shellfish Sanitation Program (NSSP) also requires the following label on tags: "RETAILER INFORM YOUR CUSTOMERS. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information". <u>http://www.issc.org</u>

The Interstate Certified Shellfish Shippers List (ICSSL) can be found at www.cfsan.fda.gov/~ear/shellfis.html

SHUCKED SHELLFISH: Nonreturnable containers, (*may be removed from original containers for display/dispensing if the source on display is properly identified & recorded*). **Labeled** with name, address & certification number of the shucker-packer or repacker; and "sell by" date for <1/2 gallon or "date shucked" for $\ge 1/2$ gallon.