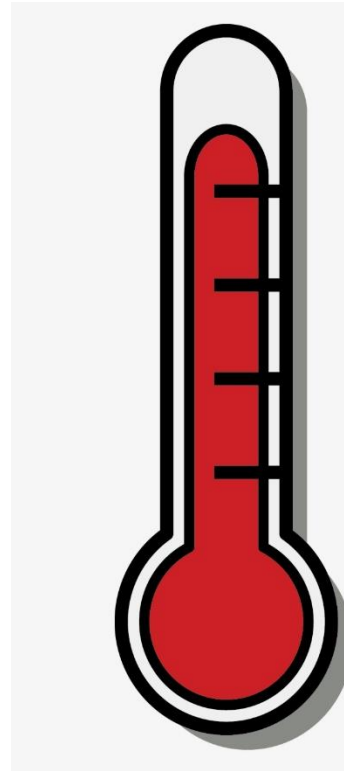


# COOKING TEMPERATURES AND THE TEMPERATURE DANGER ZONE



**Code Section 3-4 Subparts 3-401, 3-501.19**

- **Time Temperature control for safety (TCS)** foods shall be cooked, and hot held at a certain temperature to kill pathogens during the cooking process, and to prevent the outgrowth of spore-formers that are not destroyed by cooking.
- Follow the chart on the right to ensure food items listed are reaching proper final cooking temperatures and maintain these items at 135 F or above in an approved hot holding unit if not served for immediate service.
- TCS items that are held cold shall be stored under refrigeration of at least 41 F.
- Frozen foods shall remain frozen
- Using **Time as the control** requires a written procedure submitted to the Health Department in advance, maintained in the Food Establishment, made available to the Regulatory Authority upon request.



**Temperature: 165 F**  
**Time:** Instantaneous  
**Foods:** Poultry (Chicken, Turkey, duck, fowl), stuffing made with fish, meat, or poultry, stuffed meats, fish, and pasta dishes made from previously cooked foods.

**Temperature: 155 F**  
**Time:** minimum of 17 secs.  
**Foods:** Ground meat, seafood, ostrich meat, injected, marinated, or tenderized meat, eggs that will be hot-held for service.

**Temperature: 145 F**  
**Time:** minimum of 15 Secs.  
**Foods:** Whole seafood, beef, pork, veal, lamb (steaks & chops), and eggs that will be served immediately.

**Temperature: 135 F**  
**Foods:** Commercially processed, ready-to-eat food that will be hot-held, fruits, vegetables, grains, and legumes that will be hot-held.

## Ways to prevent Bacteria Growth:

- Monitor cooking, cold holding, and hot holding temperatures regularly.
- Keep accurate up to date records.
- Clean and calibrate thermometers routinely to ensure accuracy.
- Probe thermometer shall be cleaned in-between uses.
- Create an action plan for items found out of temperature control and .
- Use Time as the control with proper written procedures and ensure employees who are in charge are properly trained.
- All food employees and Person's in Charge receive proper training on temperatures.

**When time is the only control:** If time without temperature control is used as the public health control up to a maximum of 4 hours:

Food shall have initial temperature of at least 41 F or 135 F or greater when removed from hot holding. **Food shall be marked and identified to indicate the time that is 4 hours.**

Food in unmarked containers or packages or marked to exceed 4 hours shall be discarded.



**Public Health**  
 Prevent. Promote. Protect.

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