

February Tip of the Month: Food Temperature Requirements

The Health Department conducts unannounced inspections of restaurants at least once a year. Inspectors check for compliance in food handling, food temperature, personal hygiene and vermin control. Each violation of a regulation gets a certain number of points. At the end of the inspection, the inspector totals the points, and this number is the restaurant's inspection score—the lower the score, the better the Grade.



During inspections, foods that are cooled or reheated improperly will require immediate corrective actions and violations will be noted and recorded on the inspection report form.

Violations can result in enforcement action. Potentially hazardous food that is improperly cooled must be destroyed and discarded or the health department sanitarian will be required to embargo it. Foods under embargo may not be served to customers or otherwise removed from the premises until a hearing has been held to determine the disposition of the food.

If you have any questions about how this information affects your establishment, contact your local health department.

View the food temperature requirements chart on the next page.

Food Temperature Requirements

Food	Minimum Internal Cooking Temperature
Rare roast beef and beef steak	130° F
Precooked commercially prepared potentially hazardous foods and potentially hazardous foods not on this list	140° F
Shell eggs and egg containing foods	145° F
Pork	150° F
Ground meat	158° F
Poultry, poultry stuffing, stuffed meats and stuffing containing meat	160° F

Cooling Requirements

For all the above food	120° F to 70° F within two hours and 70° F to 45° F in four additional hours
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Reheating Requirements

For all the above food	165° F
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