Enforcement

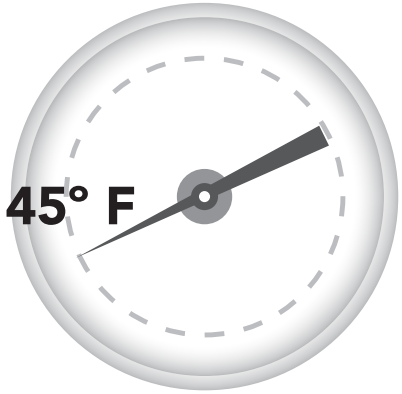
During inspections, foods that are cooled or reheated improperly will require immediate corrective actions and violations will be noted and recorded on the inspection report form. Violations can result in enforcement action. Potentially hazardous food that is improperly cooled must be destroyed and discarded 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.

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	**165° F**
COOLING REQUIREMENTS	
For all of the above foods	**120° F to 70° F** within two hours and **70° F to 45° F** in four additional hours
REHEATING REQUIREMENTS	
For all of the above foods	**165° F**

NEW YORK STATE | Department of Health

COOLING



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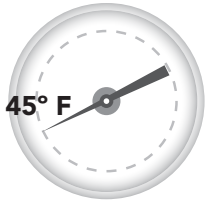
REHEATING

# of Potentially Hazardous Foods

Improper cooling and reheating are major causes of foodborne illness. State Sanitary Code changes, which became effective on August 19, 1992, were made after informational sessions and meetings with food service establishment operators and regulators and other food industry representatives. The new requirements call for changes in cooling and reheating potentially hazardous foods.

Potentially hazardous foods requiring refrigeration must be cooled by an adequate method so that every part of the product is reduced from 120° F to 70° F within two hours, and from 70 °F to 45° F or below within four additional hours. Bacteria that cause food poisoning grow at temperatures between 45° F and 120° F. The cooling requirement limits the length of time that potentially hazardous food is in the temperature range at which harmful bacteria can grow. Foods particularly important to meet the cooling requirement include soups, sauces, gravies, stews, rice, chili, whole turkeys, turkey breasts and whole roast beef. Food temperatures should be measured with a stem thermometer.

During restaurant inspections, local health department sanitarians will be asking questions to determine if the cooling requirement was met.



Cooling

There are several ways to rapidly cool potentially hazardous foods. The manager of the establishment should determine which method or combination of methods is most effective for a particular food. The methods of cooling are:

- Stir soups, sauces, gravies and chilis while the container is in an ice water bath. The ice water depth should be equal to or greater than the food depth.
- Transfer hot foods to shallow pans with a product depth of 4 inches or less and refrigerate. Pans may be uncovered until the food temperature reaches 45° F.
- Cut solid foods, such as roasts of meat, into portions of 6 pounds or less after cooking and prior to cooling.
- Use special refrigerators known as “rapid chill units,” specifically designed to cool foods much faster than standard refrigerators. These units are especially useful when large quantities of foods are prepared in advance.

During restaurant inspections, local health department sanitarians will be identifying potentially hazardous cooked foods to determine how they have been cooled.

Reheating

The State Sanitary Code now requires that the entire mass of all cooked, refrigerated potentially hazardous food which is to be reheated must be reheated to 165° F or above within two hours, and held above 140° F until served. This procedure destroys the bacteria that can cause food poisoning and prevents the bacteria from growing in the food.

Foods may be prepared as close to the serving time as possible, and in quantities that will minimize leftovers, thus eliminating any need for cooling and reheating.

During restaurant inspections, local health department sanitarians will monitor foods which have been reheated, or are in the process of being reheated, and measure their temperatures with a stem thermometer.