

# Wisconsin Food Code FACT SHEET



## Time/Temperature Control for Safety Food (TCS)

<b>Minimum Cooking Internal Product Temperatures</b>					
<b>165°F (74°C) for 15 seconds</b>		<b>Poultry; baluts; legally taken wild game animals; stuffed foods (fish, meat, pasta, poultry, ratites (emu/ostrich); stuffing containing fish, meat, poultry or ratites and raw animal foods with a non-continuous cooking process.</b>			
<b>165°F (74°C) in all parts of the food</b>		<b>Microwave Cooking:</b> for raw animal foods: covered, rotated or stirred throughout or midway through the cooking process, and held for 2 minutes covered after cooking to ensure even temperature distribution throughout the food.			
<b>155°F (68°C) for 15 seconds</b> or 145°F (63°C) for 3 minutes 150°F (66°C) for 1 minute 158°F (70°C) instantaneous		<b>Comminuted</b> (ground, chopped, restructured, combined, etc.) foods such as fish, meat, game animals commercially raised for food to include exotic animals or rabbits; <b>mechanically tenderized and injected meat; raw shell eggs not prepared for immediate service</b> (pooled or hot held); and <b>ratites</b> (emu/ostrich).			
<b>145°F (63°F) for 15 seconds</b>		<b>Raw shell eggs prepared for immediate service; game animals</b> commercially raised for food to include exotic animals, and <b>rabbits; and other fish &amp; meat</b> not otherwise specified in this table.			
<b>Whole Meat Roasts of Beef, Corned Beef, Lamb, Pork and Cured Pork (such as Ham)</b>					
<b>Note:</b> The period of time at each temperature may include post-cooking heat rise.					
Temp F (C)	Time (minutes)	Temp F (C)	Time (min/sec)	Temp F (C)	Time (seconds)
130 (54.4)	112	140 (60.0)	12 min	151 (66.1)	54
131 (55.0)	89	142 (61.1)	8 min	153 (67.2)	34
133 (56.1)	56	144 (62.2)	5 min	155 (68.3)	22
135 (57.2)	36	145 (62.8)	4 min	157 (69.4)	14
136 (57.8)	28	147 (63.9)	134 sec.	70.0 (158)	0
138 (58.9)	18	149 (65.0)	85 sec.		



**Wisconsin Department of Trade,  
Agriculture & Consumer Protection**

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**Raw or Undercooked Meats:** The permit holder may serve raw or undercooked **intact whole-muscle**, non-injected beef (i.e., steak, prime rib, etc.) if: not served to a highly susceptible population (HSP), is labeled as "whole-muscle intact beef" and the beef reaches a surface temperature of 145° F. on all sides and accompanies a cooked color change on all external surfaces. *No consumer advisory (for this beef) is required if all of these conditions are met!* Other raw or partially cooked eggs, fish, raw marinated fish, shellfish, steak tartare, other raw meat (other than whole muscle intact beef) may be served or offered for sale upon consumer request or selection in a ready-to-eat form if a HSP is not served, a *consumer advisory* is provided or a Variance is granted based on a HACCP plan. **Note:** Comminuted meat may not be served or offered for service undercooked by selection from a children's menu.

**Cooking Plant Foods for Hot Holding:** 135°F (57.2°C) for fruits & vegetables that are cooked for hot holding.

**Hot Holding:** Hot food ≥ 135°F (57.2°C), except beef roast cooked or reheated as stated for time and temperature parameters in the chart on the previous page may be held at 130° F.(54° C).

**Cold Holding:** Cold foods ≤ 41°F (5°C).

#### Reheating For Hot Holding:

- **Cooked and cooled potentially hazardous foods (TCS)** shall be reheated to at least **165°F (74°C)** for 15 seconds. Foods reheated in a microwave are rotated or stirred, covered, held for 2 minutes and achieve an internal temperature of 165°F (74°C).
- **Ready-to-eat (RTE) commercially processed food**, hermetically sealed or RTE foods from an intact package from an approved food processing plant shall be reheated to at least **135°F (57.2°C)**.
- Cooked and cooled TCS foods and RTE foods reheated for hot holding shall be done rapidly and completed **in 2 hours or less**.
- Remaining unsliced portion of beef roast cooked as stated above may be reheated with the same initial cooking parameters.

#### Reheating for Immediate Service:

- Cooked and cooled TCS foods and RTE food may be served at any temperature.

**Cooling:** Use rapid chill methods

- Cool hot foods from **135°F to 70°F within 2 hours** and within a total of **6 hours from 135°F to 41°F or less**.
- Cool ambient temperature ingredients to **41°F (5°C)** or less **within 4 hours**, i.e., tuna salad, fruit salad.

**Cold receiving:** Shipping temperatures ≥**41°F (5°C)** for milk, eggs, molluscan shellfish and cheese curds manufactured at a Wisconsin-licensed dairy plant shall be cooled to **41°F within 4 hours**.

**Frozen Food:** Maintain the product frozen "solid" state. **Note:** This temperature varies for different products.

Freezing fish for parasite destruction, except certain species of tuna:

- **-4°F (-20°C)** or below for **168 hours or 7 days**;
- **-31°F (-35°C)** or below for **15 hours** in a blast freezer
- **-31°F (-35°C)** or below until solid and **stored at -4°F (-20°C)** or below for a minimum of **24 hours**.

**Slacking:** moderating the temperature under refrigeration at ≤ **41°F (5°C)**, OR at any temperature if the food remains frozen.

#### Thawing:

- (1) In the refrigerator ≤ **41°F (5°C)**.
- (2) As part of an uninterrupted cooking process.
- (3) Any procedure for thawing a Ready-to-Eat food (RTE) for immediate service.
- (4) Completely submerged under running water at a water temperature of **70°F or below**, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of ready-to-eat food to **rise above 41°F**.

#### Or

For a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above **41°F for more than 4 hours** including the time the food is exposed to the running water and the time needed for preparation for cooking, or the time it takes under refrigeration to lower the food temperature to 41°F