|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ***Cooking*** |  | **3-401.11 Raw Animal Foods.**  (A) Except as specified under ¶ (B) and in ¶¶ (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: | | |
|  |  |  | | |
|  |  | (1) 63oC (145oF) or above for 15 seconds for: P | | |
|  |  |  | | |
|  |  | 1. Raw eggs that are broken and prepared in response to a consumer's order and for immediate service, P and | | |
|  |  |  | | |
|  |  | (b) Except as specified under Subparagraphs (A)(2) and (A)(3) and ¶ (B), and in ¶ (C) of this section, fish and meat including game animals commercially raised for food as specified under Subparagraph 3‑201.17(A)(1) and game animals under a voluntary inspection program as specified under Subparagraph 3‑201.17(A)(2); P | | |
|  |  |  | | |
|  |  | (2) 68oC (155oF) for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1), and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2); and raw eggs that are not prepared as specified under Subparagraph (A)(1)(a) of this section: P | | |
| **Minimum** | | |
| **Temperature Time**  **oC (oF)** | | |
| 63 (145) | 3 minutes | |
| 66 (150) | 1 minute | |
| 70 (158) | < 1 second (instantaneous) | |
|  |  |  | | |
|  |  | ;or | | |
|  |  |  | | |
|  |  | (3) 74oC (165oF) or above for 15 seconds for poultry, baluts, wild game animals as specified under Subparagraphs 3‑201.17(A)(3) and (4), stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites. P | | |
|  |  |  | | |
|  |  | (B) Whole meat roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham shall be cooked: | | |
|  |  |  | | |
|  |  | (1) In an oven that is preheated to the temperature specified for the roast's weight in the following chart and that is held at that temperature: Pf | | |
|  |  |  | | |

|  |  |  |
| --- | --- | --- |
| **Oven Type** | **Oven Temperature Based on Roast Weight** | |
| Less than 4.5 kg (10 lbs) | 4.5 kg (10 lbs) or More |
| **Still Dry** | 177oC (350oF) or more | 121oC (250oF) or more |
| **Convection** | 163oC (325oF) or more | 121oC (250oF) or more |
| **High Humidity1** | 121oC (250oF) or less | 121oC (250oF) or less |
| 1Relative humidity greater than 90% for at least 1 hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100% humidity. | | |

|  |  |  |
| --- | --- | --- |
|  |  | ;and |
|  |  |  |
|  |  | (2) As specified in the following chart, to heat all parts of the food to a temperature and for the holding time that corresponds to that temperature: P |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Temperature**  **°C (°F)** | | **Time1 in**  **Minutes** | | | **Temperature**  **°C (°F)** | **Time1 in**  **Seconds** |
| 54.4 (130) | | 112 | | | 63.9 (147) | 134 |
| 55.0 (131) | | 89 | | | 65.0 (149) | 85 |
| 56.1 (133) | | 56 | | | 66.1 (151) | 54 |
| 57.2 (135) | | 36 | | | 67.2 (153) | 34 |
| 57.8 (136) | | 28 | | | 68.3 (155) | 22 |
| 58.9 (138) | | 18 | | | 69.4 (157) | 14 |
| 60.0 (140) | | 12 | | | 70.0 (158) | 0 |
| 61.1 (142) | | 8 | | |  |  |
| 62.2 (144) | | 5 | | |  |  |
| 62.8 (145) | | 4 | | |  |  |
| 1*Holding time may include postoven heat rise*. | | | | | | |
|  | |  |  | | | |
|  | |  | (C) *A raw or undercooked whole-muscle, intact beef steak may be served or offered for sale in a ready-to-eat form if:* | | | |
|  | |  |  | | | |
|  | |  | (1) *The food establishment serves a population that is not a highly susceptible population,* | | | |
|  | |  |  | | | |
|  | |  | (2) *The steak is labeled to indicate that it meets the definition of* ***"****whole-muscle, intact beef****"*** *as specified under ¶ 3‑201.11(E), and* | | | |
|  | |  |  | | | |
|  | |  | (3) *The steak is cooked on both the top and bottom to a surface temperature of 63oC (145oF) or above and a cooked color change is achieved on all external surfaces.* | | | |
|  | |  |  | | | |
|  | |  | (D) *A raw animal food such as raw egg, raw fish, raw-marinated fish, raw molluscan shellfish, or steak tartare; or a partially cooked food such as lightly cooked fish, soft cooked eggs, or rare meat other than whole-muscle, intact beef steaks as specified in ¶ (C) of this section, may be served or offered for sale upon consumer request or selection in a ready-to-eat form if:* | | | |
|  | |  |  | | | |
|  | |  | (1) *As specified under ¶¶ 3-801.11(C)(1) and (2), the food establishment serves a population that is not a highly susceptible population;* | | | |
|  | |  |  | | | |
|  | |  | (2) *The food, if served or offered for service by consumer selection from a children’s menu, does not contain comminuted meat; Pf and* | | | |
|  | |  |  | | | |
|  | |  | (3) *The consumer is informed as specified under § 3-603.11 that to ensure its safety, the food should be cooked as specified under ¶ (A) or (B) of this section; or* | | | |
|  | |  |  | | | |
|  | |  | (4) *The regulatory authority grants a variance from ¶ (A) or (B) of this section as specified in § 8-103.10 based on a HACCP plan that:* | | | |
|  | |  |  | | | |
|  | |  | (a) *Is submitted by the permit holder and approved as specified under § 8-103.11,* | | | |
|  | |  |  | | | |
|  | |  | (b) *Documents scientific data or other information showing that a lesser time and temperature regimen results in a safe food, and* | | | |
|  | |  |  | | | |
|  | |  | (c) *Verifies that equipment and procedures for food preparation and training of food employees at the food establishment meet the conditions of the variance.* | | | |