

4626.0340 3-401.11 RAW ANIMAL FOODS.*

A. Except as specified in items B and C, raw animal foods, including eggs, fish, poultry, meat, 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) 63 degrees C (145 degrees F) or above for 15 seconds for:

(a) raw shell eggs that are broken and prepared in response to a consumer's order and for immediate service; and

(b) except as specified in subitems (2) and (3) and item B, fish and meat including game animals commercially raised for food as specified in part 4626.0160;

(2) 68 degrees C (155 degrees F) or above for 15 seconds or the temperature specified in the following chart that corresponds to the holding time for pork; ratites; injected meats; the following if they are comminuted: fish, meat, and game animals commercially raised for food as specified in part 4626.0160; and raw eggs that are not prepared as specified in subitem (1), unit (a):

Minimum	
Temperature	Time
°C (°F)	
63 (145)	3 minutes
66 (150)	1 minute

(3) 74 degrees C (165 degrees F) or above for 15 seconds for poultry; wild game animals specified in part 4626.0160; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratites; or stuffing containing fish, meat, poultry, or ratites.

B. Whole beef roasts and corned beef roasts 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:

Oven Type	Oven Temperature Based on Roast Weight	
	Less than to 4.5 kg (10 lbs)	4.5 kg (10 lbs) or more
Still dry	177°C (350°F) or more	121°C (250°F) or more
Convection	163°C (325°F) or more	121°C (250°F) or more
High humidity ¹	121°C (250°F) or less	121°C (250°F) or less

¹Relative humidity greater than 90 percent for at least one hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100 percent humidity.

(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:

Temperature °C (°F)	Time ¹ in Minutes
54 (130)	121
56 (132)	77
57 (134)	47
58 (136)	32
59 (138)	19
60 (140)	12
61 (142)	8
62 (144)	5
63 (145)	3

¹Holding time may include postoven heat rise.

C. Items A and B do not apply if:

(1) the food is a raw animal food, including raw egg, raw fish, raw-marinated fish, raw molluscan shellfish, steak tartare, or a partially cooked food including lightly cooked fish, rare meat, and soft cooked eggs that is served or offered for sale in a ready-to-eat form, when the food is prepared in that fashion at the request of the consumer; or

(2) the regulatory authority grants a variance from item A or B as specified in part 4626.1695, based on a HACCP plan that:

(a) is submitted by the licensee and approved as specified in part 4626.1695;

(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.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.08; 144.12; 157.011*

History: *23 SR 519*

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