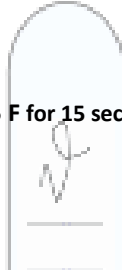
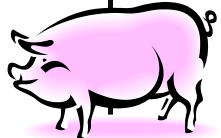
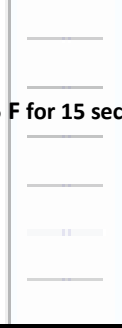

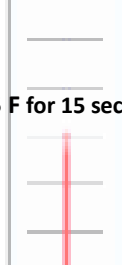
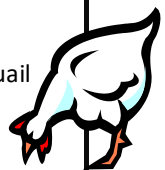






Cooking/Holding

Potentially Hazardous Food: Time & Temperature

 145 F for 15 seconds	<p>Raw eggs- Immediate service</p> <p>Fish</p> <p>Meat- cattle, swine, sheep, goats</p> <p>Commercially raised Game Animals, Rabbits</p>	
 155 F for 15 seconds	<p>Ratites- Ostrich, Rhea & Emu</p> <p>Injected Meats</p> <p>Mechanically tenderized or injected meats</p> <p>Raw eggs- hot holding</p> <p>Comminuted Meat, Fish or Commercially Raised Game Animals</p>	
 165 F for 15 seconds	<p>Wild Game Animals</p> <p>Poultry- chicken, turkey, duck, geese, guineas, pheasant, quail</p> <p>Stuffed fish, meat, pasta, ratites & poultry</p> <p>Stuffing containing fish, meat, ratites & poultry</p>	
 Cold Holding 41 F and Below	<p>All Food being held cold in refrigeration, ice baths, etc. must be 41F.</p> <p>Final Cooling Temperature after 6 hours must be 41 F.</p> <p>At 41 F , food may be kept for 7 days maximum. The day opened/prepared is day 1.</p>	
 Hot Holding 135 F or above	<p>All food being held hot in steam tables, on grills, hot cabinets, heat lamps, etc.</p>	

These temperatures satisfy the North Carolina Food Code requirements for potentially hazardous food items