



Cooking Requirements for Specific Types of Food

Minimum Internal Temperature

165° F (74° C) for 15 seconds

Type of Food

- Poultry—including whole or ground chicken, turkey, or duck
- Stuffing made with TCS ingredients
- Stuffed meat, seafood, poultry, or pasta
- Dishes that include previously cooked, TCS ingredients (Raw ingredients should be cooked to their minimum internal temperatures.)

155° F (68° C) for 15 seconds

- Ground meat—including beef, pork, and other meat
- Injected meat—including brined ham and flavor-injected roasts
- Ground seafood—including chopped or minced seafood
- Eggs that will be hot-held for service



Cooking Requirements for Specific Types of Food

Minimum Internal Temperature

145° F (63° C) for 15 seconds

145° F (63° C) for 4 minutes

135° F (63° C)

135° F (63° C)

Type of Food

- Seafood—including fish, shellfish, and Crustaceans
- Steaks/chops of pork, beef, veal, and lamb
- Eggs that will be served immediately

- Roasts of pork, beef, veal, and lamb

- Commercially processed, ready-to-eat-food that will be hot-held for service (cheese sticks, deep-fried vegetables)

- Fruit, vegetables, grains (rice, pasta), and legumes (beans, refried beans) that will be hot-held for service



Welcome to Westchester Food Safety's Cooking Requirements.

Westchester Food Safety has partnered with ServSafe® with the goal of helping all our students earn the ServSafe Food Protection Manager Certification. The certification is accredited by the American National Standards Institute (ANSI) and the Conference for Food Protection (CFP).

Currently all of our courses are *presented* in English however, you may also *take* the exam in Spanish and Chinese. Translators are welcome to attend the course with the student during the instruction, but not during the exam portion.

We offer our clients instruction and the examination at our locations in Westchester County, NY (usually in Elmsford). This Open Group Class is available once a month. More dates are available based on demand.

We also offer Private Classes at your location. In other words, we come to you. This is a convenient way to get your staff certified and educated all at once.

Sign up today! It's Easy!

Thank you!

www.westchesterfoodsafety.com