

Environmental Health Section

98 E. Morgan Street • Brevard, North Carolina 28712
Phone (828) 884-3139 x243 • FAX (828) 884-3259



Public Health
Prevent. Promote. Protect.
Transylvania County
Department of Public Health

POTENTIALLY HAZARDOUS FOODS

(holding of cold foods: **41°F** or below; holding of hot foods: **135°F** or above)

- ◆ Food of animal origin – RAW or Heat Treated
 - Meat (cattle, swine, sheep, goats)
 - Poultry (chicken, turkey, duck, geese, guineas, pheasants, quail)
 - Cooked meat products
 - Milk and dairy products (cheese, yogurt, cottage cheese, sour cream, custards, puddings)
 - Eggs (and meringue)
 - Fish and shellfish
 - Any foods containing any of the above (casseroles, sandwiches, etc.)
- ◆ Food of plant origin – RAW or Heat Treated
 - RAW: seed sprouts (bean sprouts, broccoli sprouts, alfalfa sprouts, etc.)
 - RAW: cut tomatoes (as a single ingredient) or mixtures containing cut tomatoes
 - RAW: juices or ciders prepared at establishment from raw fruits or raw vegetables
 - RAW: cut or chopped leafy greens
 - RAW: cut (sliced) melons
 - Cooked rice, beans, pasta and noodles
 - Cooked vegetables including baked potatoes
 - Soy products (tofu, soy protein foods, meat alternatives)
 - Canned or shelf stable vegetables or fruits once opened
 - Any foods containing any of the above (casseroles, sandwiches, etc.)
- ◆ Garlic-in-oil mixtures

Non-Potentially Hazardous Foods

(temperature control not required)

- Fresh, unwashed, uncut produce including vegetables and fruits except sprouts
- Washed, chopped or cut uncooked vegetables such as carrots, broccoli, etc. except tomatoes or leafy greens
- Washed and cut fresh fruit other than melons
- Salads that contain no meat, cheese, protein substitutes (soy), egg, sprouts chopped/cut tomatoes, chopped/cut leafy greens or cut melons
- Snack foods (pretzels, chips) and some bakery items (cake, brownies, bread, fruit pies)
- Dry foods or grains (uncooked foods such as rice, oats, pasta, noodles, etc.)
- High acid foods such as ketchup, canned tomatoes, and pickles

Minimum Internal Cooking Temperatures

(check thickest part of food with a bi-metallic food thermometer)

165°F 15 sec	Poultry; Stuffed fish/meats/ pasta/ratites, Stuffing containing fish/meats/ratites/poultry; Wild game animals; (Reheat cooked foods)
155°F 15 sec	Ground meat, fish, commercially raised game animals; Eggs for hot holding; Injected or mechanically tenderized meats; Ratites
145°F 15 sec	Eggs for immediate service; Fish; Meat; Commercially raised game animals; Whole meat roasts (for 4 minutes)
135°F 15 sec	Vegetables for hot holding; Reheat intact packages from processor