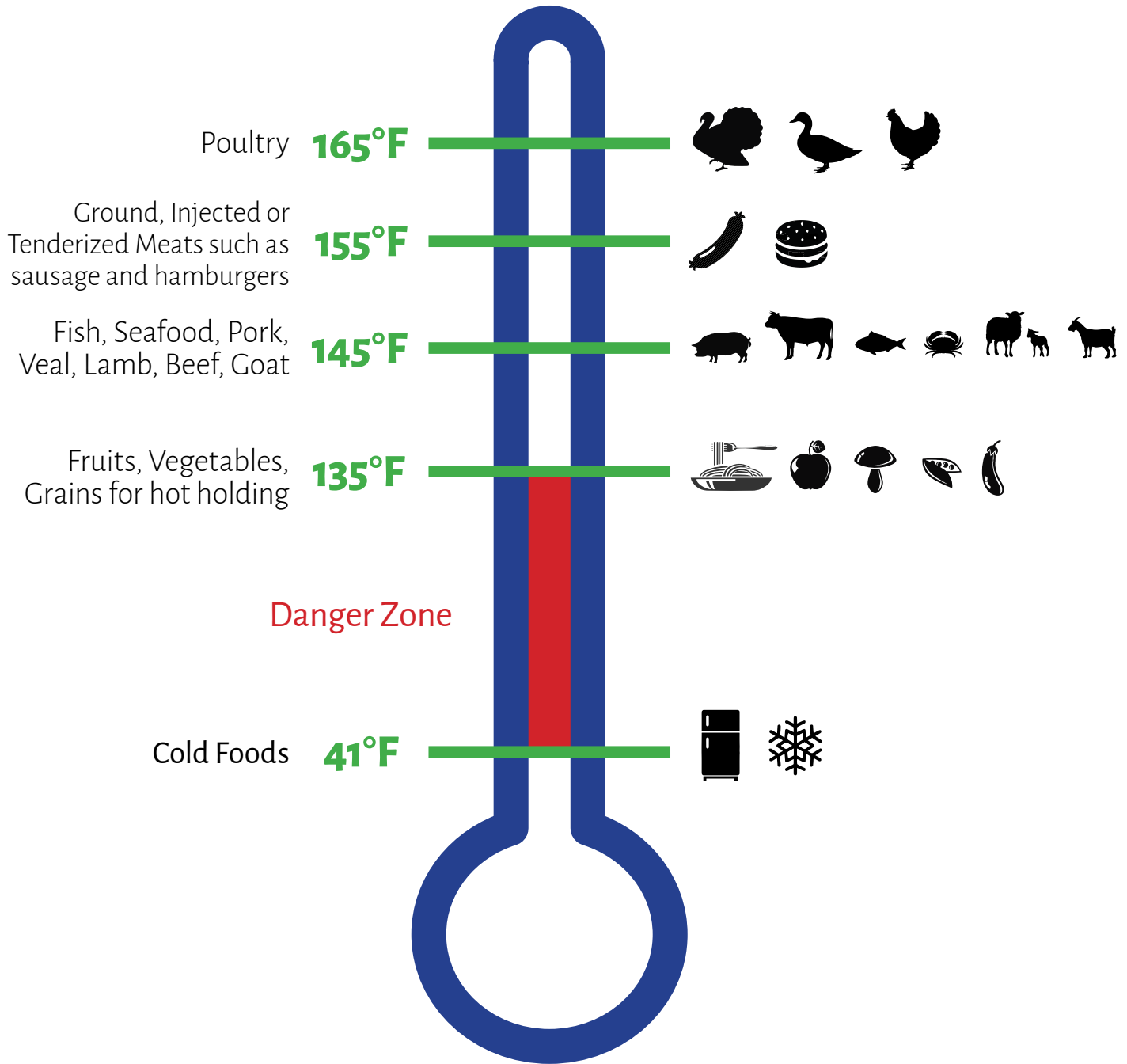


Food Temperature Cooking Requirements



1-800-HELP FLA
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FOOD STORED WITHOUT TEMPERATURE CONTROL

FDACS requirements for food establishments displaying for sale or manufacturing foods that are possibly potentially hazardous foods stored without temperature control.

For the definition of Potentially Hazardous Foods see section 1-201.10 (B) (65) of the 2001 Food Code. Additional information on potentially hazardous foods can be found on www.fda.gov in the document titled “Evaluation and Definition of Potentially Hazardous Foods” (2001)

Examples of food products that are generally regarded as potentially hazardous foods and require temperature control (other than room temperature):

- Meat (beef, pork, lamb)
- Poultry (chicken, turkey, duck)
- Fish
- Shellfish and crustaceans
- Eggs (except those treated to eliminate *Salmonella*)
- Milk and dairy products
- Heat-treated plant food (baked potato, cooked rice, beans, or vegetables)
- Raw sprouts
- Cut melons
- Untreated garlic and oil mixtures (i.e. not acidified or heat treated to be commercial sterile)
- Foods hermetically sealed or in reduced oxygen packaging that do not have control measures (i.e. acidification, heat treatment, etc.) that prevent the growth and toxin production of *Clostridium botulinum*

Examples of foods generally regarded as non-potentially hazardous foods and do not require temperature control:

- Dry baked goods like crackers, cookies, brownies, and cupcakes
- Typical breads without any vegetable, meat or cheese added
- Typical fruit jams, jellies, or preserves as described in 21 CFR Part 150



Food establishments displaying foods for sale without temperature control

Food establishments that receive foods manufactured by another business and are displayed for sale at room temperature that are possibly potentially hazardous foods, must provide documentation to inspectors that the foods are safe without temperature control.

Examples of some foods that might require proof of food safety from the manufacturer or distributor when stored without temperature control:

- Desserts with cream or dairy components
- Pies made from cooked plant material like pumpkin, sweet potato etc.
- Cheese of the non hard variety

Food establishments manufacturing foods stored without temperature control

Food establishments that manufacture foods that are possibly potentially hazardous foods that are stored at room temperature, must provide documentation to inspectors that proves the process and product is safe without temperature control. Documentation is to be obtained from a process authority, which is a food safety expert or laboratory. The process authority will evaluate the process and the product then issue documentation that the process and product are safe when stored without temperature control. The process authority will determine the scientific methods used to evaluate the process and product. For foods like sauces, dips, salsas and other foods that have a final pH of 4.6 or less, in addition to process and product evaluation the food must be classified as an acid or acidified food. Acidified foods require additional food safety documentation. Documentation from the process authority must be provided by the firm to FDACS before manufacturing of the food for the public begins.

Examples of some foods that may require proof of food safety from the manufacturer when stored without temperature control.

- Unusual jams, jellies and preserves (not from not typical fruit) i.e. jalapeno pepper jelly, mango jam, etc.
- Jerky
- Sauces, dips and salsas (may also require classification as acid or acidified food)

For additional information, please contact:

1-800 HELP FLA
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