



# RISK CONTROL PLAN CITATIONS

## COOKING TCS FOODS

### CODE REQUIREMENT [310:257-5-46 et seq.]

#### 310:257-5-46. Raw animal foods

(a) Except as specified under (b), (c), and (d) of this Section, raw animal foods such as eggs, fish, meat, poultry, 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) <sup>P</sup> 63°C (145°F) or above for fifteen (15) seconds for:

(A) Raw eggs that are broken and prepared in response to a consumer's order and for immediate service, and

(B) Except as specified under (a)(2), (a)(3), (b) and (c) of this Section, fish and meat including game animals commercially raised for food as specified under OAC 310:257-5-8 and game animals under a voluntary inspection program as specified under OAC 310:257-5-8;

(2) <sup>P</sup> 68°C (155°F) for fifteen (15) seconds or 63°C (145°F) for three (3) minutes or 66°C (150°F) for one (1) minute, or 70°C (158°F) for less than one (1) second or instantaneous, see Table 3 of Appendix A of this Chapter and that corresponds to the holding time for ratites, mechanically tenderized, and injected meats; the following if they are comminuted: fish, meat, game animals commercially raised for food as specified under OAC 310:257-5-8, and game animals under a voluntary inspection program as specified under OAC 310:257-5-8; and raw eggs that are not prepared as specified under (a)(1)(A) of this Section; or <sup>P</sup>

(3) <sup>P</sup> 74°C (165°F) or above for fifteen (15) seconds for poultry, baluts, wild game animals as specified under OAC 310:257-5-8, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.

(b) Whole meat roasts including beef, corned beef, lamb, pork and cured pork roasts such as ham, shall be cooked:

(1) In an oven that is preheated to the temperature specified for the roast's weight and is held at that temperature, in accordance with Table 4 of Appendix A of this Chapter; and

(2) As specified in Table 5 of Appendix A of this Chapter, to heat all parts of the food to a temperature and for the holding time that corresponds with the temperature. Holding time may include post-oven heat rise.

(c) A raw or undercooked whole-muscle, intact beef steak may be served or offered for sale in a ready-to-eat form if:

(1) The food establishment serves a population that is not a highly susceptible population,

(2) The steak is labeled to indicate that it meets the definition of "whole-muscle, intact beef" as specified under OAC 310:257-5-2(e), and

(3) The steak is cooked on both the top and bottom to a surface temperature of 63°C (145°F) or above and a cooked color change is achieved on all external surfaces.

(d) A raw animal food such as raw egg, raw fish, raw-marinated fish, raw molluscan shellfish, or steak tartare; or a partially cooked food such as lightly cooked fish, soft cooked eggs, or rare meat other than whole-muscle, intact beef steaks as specified in (c) of this Section, may be served or offered for sale upon consumer request or selection in a ready-to-eat form if:

(1) As specified under OAC 310:257-5-71(1) and OAC 310:257-5-71(2), the food establishment serves a population that is not a highly susceptible population;

(2) <sup>Pf</sup> The food, if served or offered for service by consumer selection from a children's menu, does not contain comminuted meat; and

(3) The consumer is informed as specified under OAC 310:257-5-69 that to ensure its safety, the food should be cooked as specified under (a) or (b) of this Section; or

(4) The Department grants a variance from (a) or (b) of this Section as specified in OAC 310:257-15-3 based on a HACCP Plan that:

- (A) Is submitted by the license holder and approved as specified under OAC 310:257-15-4,
- (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.

**[Source:** Added at 23 Ok Reg 2358, eff 6-25-06; Amended at 28 Ok Reg 2289, eff 11-1-11; Amended at 33 Ok Reg 1520, eff 9-11-16]