



Central Massachusetts Public Health Training Hub

FDA Food Code Merged with 105 CMR 590.000

CMPH
Website:



Utensil surface temp. - 160° F

Manifold temp. - 165-194°F (stationary) or 180-194°F (all other machines)

P - Priority (72 hours) **Pf** - Priority Foundation (10 days) **C** - Core (90 days)

PIC SHALL ENSURE - 2-103.11

- Operations are not conducted in a home/sleeping quarters
- Unnecessary people not allowed in food prep/storage/warewashing
- Employees and others comply with this code
- Employees are washing hands
- Employees are observing received foods; approved sources; temps; unadulterated
- Employees are verifying list above during non-operating hours
- Employees are properly cooking TCS foods- min. temps; using thermometers
- Employees are properly cooling
- Employees are properly maintaining holding temps- hot & cold
- Consumers are informed of risks of raw/partially cooked foods via consumer advisory
- Employees are properly sanitizing equipment/utensils
- Consumers are notified to use clean utensils/plates when returning to self-service areas
- Employees using gloves, utensils, tissue, etc. with RTE foods
- Employees are properly trained in food safety, including allergens
- Food employees informed in verifiable way, responsibility to report health
- Written procedures and plans maintained and implemented as required by code

PARASITE DESTRUCTION-RTE FISH (EXCLUDING FARM-RAISED)

-4° F	7 days
-31° F	15 hours
-31° F	Until frozen solid and then -4° F for 24 hours

FOOD

MINIMUM TEMPERATURE

<ul style="list-style-type: none">• Raw Eggs prepared for immediate service• Commercially Raised Game Animals and Exotic• Species of Game Animals• Fish, Pork, and Meat Not Otherwise Specified in this Chart or in 590.003; FC 3-401.11(B)	145°F for 15 seconds
<ul style="list-style-type: none">• Raw Eggs not prepared for immediate service• Comminuted Commercially Raised Game Animals and Exotic Species of Game Animals• Comminuted Fish and Meats• Injected Meats• Mechanically Tenderized Meats	155°F for 15 Seconds or: 158°F for 1 second 150°F for 1 minute 145°F for 3 minutes
<ul style="list-style-type: none">• Poultry• Baluts• Stuffed Fish; Stuffed Meat; Stuffed Pasta; Stuffed Poultry; Stuffed Ratites• Stuffing Containing Fish, Meat, Poultry, or Ratites• Wild Game Animals	165°F for 15 seconds
<ul style="list-style-type: none">• Food Cooked in a Microwave Oven	165°F and hold for 2 minutes after removing from microwave oven

QUAT

Minimum Concentration	Minimum Temperature
Manufacturer's Rec.	75° F

CHLORINE

*Check Manufacturer's Rec.

Minimum Concentration	Minimum Temperature
25-49 Mg/L	120° F
50-99 Mg/L	75-100° F
100 Mg/L	55° F

Food Code Chapters

590.001 FC-1
Purpose and Definitions
590.002 FC-2
Management and Personnel
590.003 FC-3
Food
590.004 FC-4
Equipment, Utensils and Linens
590.005 FC-5
Water, Plumbing and Waste
590.006 FC-6
Physical Facilities
590.007 FC-7
Poisonous/Toxic Materials
590.008 FC-8
Compliance and Enforcement
590.009
Special MA Requirements
590.010
Guidance for Retail Operations

1-29 - Foodborne Illness Risk Factors & Public Health Interventions
30-56 - Good Retail Practices and MA Items

Hot Holding

135° F +

Cold Holding

41° F or less

5 Risk Factors

1. Improper holding temperatures
2. Inadequate cooking
3. Contaminated equipment
4. Food from unsafe sources
5. Poor personal hygiene