

Additional PIC Required Knowledge

Acceptable Thawing Methods

1. As part of the cooking process
2. In the refrigerator at 41°F or less, avoid cross-contamination
3. Under running potable water that is 70°F, or less
4. In the microwave if the food is cooked immediately after

Food item	minimum temperature
Fruits and veggies cooked for hot holding	135°F
Beef and port roasts, beef steaks, veal, lamb, and commercially-raised game animals	145°F
Eggs cooked for immediate service	145°F
Fish and foods containing fish	145°F
Pork, including ham, bacon and injected meats	145°F
Eggs cooked for later service	155°F
Ground or flaked meats, including hamburger, ground pork, flaked fish, ground game animals, or sausage	155°F
Poultry and poultry products, including stuffing, stuffed meats, casseroles, and dishes combining raw and cooked foods.	165°F
Stuffed Fish	165°F

Microwave Cooking

All potentially hazardous foods cooked in the microwave must be cooked to 165°F throughout. Additionally they must be a) rotated or stirred midway during the cooking process, b) covered to retain moisture and c) allowed to stand covered for 2 minutes after cooking.

Cooling

One step: Quickly cool foods from 135°F to 41°F within 4 hours.

Two step: Quickly cool foods from 135°F to 70°F or less within 2 hours. Then from 70°F to 41°F within 4 hours. If the food does not cool to 70°F within 2 hours, reheat it to 165°F and begin the cooling process again. Food should not be reheated more than once.

Quick Cooling Methods

Factors that influence the cooling rate are size or amount leftover, the food's density and the containers used for cooling. Use ice water bath, frozen ice paddles, rapid cooling equipment or add ice as an ingredient. Food should be stirred during the process. Often a combination of methods work best.

Hot Holding Temperature Requirements

Once foods are cooked to their required minimum internal temperatures, they must be held at 135°F or above. Temperatures should be monitored every two hours so corrective actions can be taken.

Cold Holding Temperature Requirements

Potentially hazardous food must be held at an internally at 41°F, or less. Cooler and refrigerator air temperatures should be a few degrees cooler.

Reheating

All potentially hazardous foods that will be held after reheating must be reach to 165°F and held at that temperature for 15 seconds or longer. The reheating process must be completed within 2 hours.

Public Notice of Raw or Undercooked Foods

Under the Michigan Food Law, if a food establishment intends to sell raw or undercooked animal foods in ready-to-eat form, the establishment must do either of the following two options:

Option 1 (Michigan Food Law section 289.6149) – put the following statement on the menu:

“Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.”

This option does not require that specific foods be identified on the menu. The advisory statement may be changed if some of the types of food items aren't offered.

Option 2 (2005 FDA Food Code section 3-603.11) – identify undercooked animal foods with a disclosure of the items that can be served undercooked or contain undercooked ingredients and a reminder of the dangers of consuming such foods.

For the specific requirements on Option 2 or on the consumer advisory requirement in general, please see the document that appears at the front of this guidebook entitled “Key changes to the Michigan Food Law.”

Date Marking

Foods that potentially hazardous, ready-to-eat and refrigerated for more than 24 hours must be date marked with a use-by date. They must be discarded if not sold or served within 7 days. Foods that are reheated for immediate service also require date marking.

Dry Storage

Ideal temperatures in a dry storeroom are 50°F to 70°F with a relative humidity of 50% - 60%. Food must be stored at least 6 inches above the floor.

Temperature Taking Devices

Temperature taking devices must be in calibration. Calibration should be done daily or more often if necessary. To calibrate the ice-point method; 1) put ice in a cup and add cold water to make a slurry, 2) insert the probe and reset (thermocouples) or adjust (dial face/bimetallic thermometers) to 32°F while the probe is still in the ice slurry. If the thermometer does not have a re-calibration nut or the thermocouple cannot be re-set discontinue use.

Food Allergens

A PIC is required to know the eight common allergens. They are; peanuts, tree nuts, milk and dairy products, wheat, fish, shellfish, soy and soy products, and eggs and egg products. Employees should also be aware of them and be able to inform customers of menu items containing them. Advise customers to order another item when unsure if it is allergen free.

Potentially Hazardous Food

A potentially hazardous food (PHF) is a natural or synthetic food that requires time-temperature control for food safety (TCS). The phase does not mean a naturally dangerous food (for example: a poisonous mushroom).

1. Animal foods that are raw or heat treated such as:
 - Milk or milk products including cheese, sour cream, and whipped butter
 - Meats including raw or partially cooked bacon
 - Shell eggs
 - Fish
 - Poultry and poultry products
 - Shellfish
2. Food derived from plants that are heat treated including:
 - Onions (cooked and rehydrated)
 - Cooked rice
 - Soy protein products (example: Tofu)
 - Potatoes (baked or boiled)
3. Food derived from plants that consist of:
 - Cut melons, or
 - Raw seed sprouts
4. Garlic-in-oil, and other vegetable-in-oil mixtures that are not treated to prevent the growth and toxin production of *C. botulinum*;
5. Certain sauces, breads, and pastries containing potentially hazardous food (examples: meat, cheese, cooked vegetables or cream)