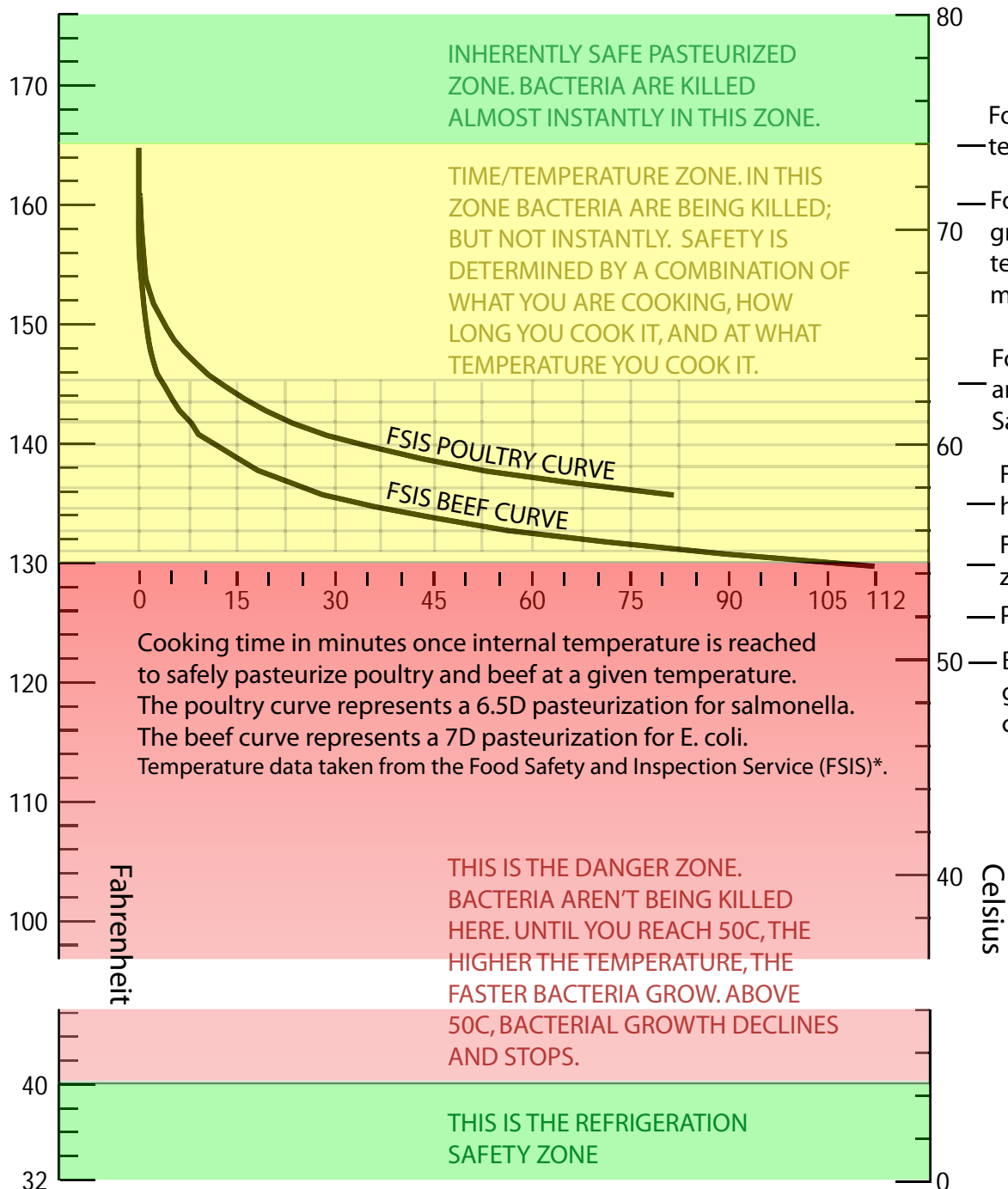


BACTERIA AND SAFETY

NOTES



Food code safe poultry — temperature. Instantly safe.

Food code safe pork, ground beef, and eggs temperature. 15 seconds makes it safe.

Food code safe roasts and steaks temperature. Safe in under a minute.

FDA minimum — hot-holding temperature.

FSIS bacterial kill zone begins. — Pathogen growth stops.**

— Bacterial spores germinate here on cooling.**

* <http://www.fsis.usda.gov/oa/fr/95033F-a.htm> and http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/RTE_Poultry_Tables.pdf

** Bruno Goussault