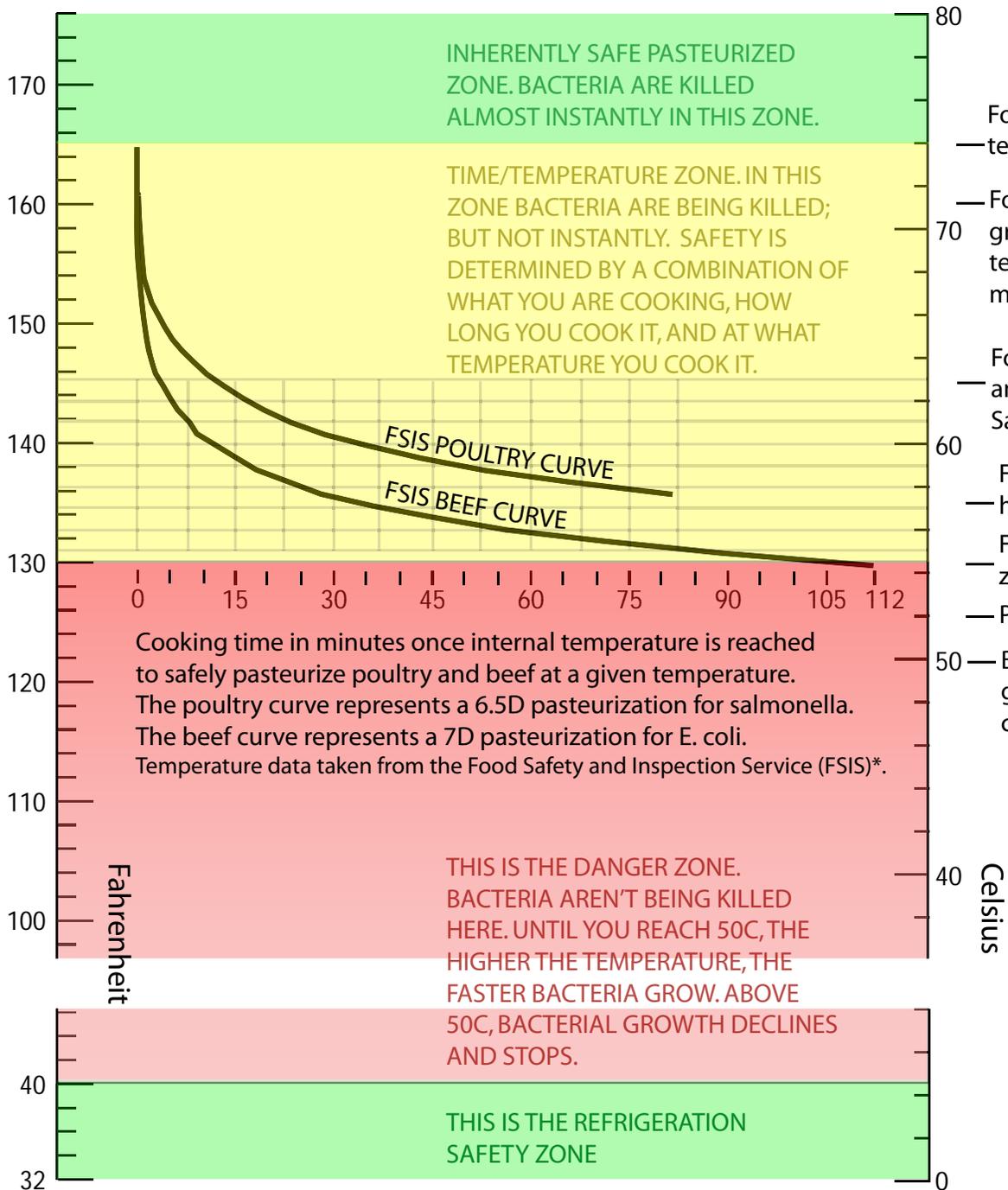


BACTERIA AND SAFETY

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