

WHAT?



145°F



155°F



165°F

**COOK FOOD TO
APPROPRIATE TEMPERATURES**

WHO?



**EVERYONE WORKING
WITH TCS FOOD**

WHEN?



**EVERY TIME RAW MEATS
ARE COOKED**

WHERE?



COOKING EQUIPMENT

HOW?



**USE A STEM THERMOMETER
TO MONITOR/LOG FOOD
TEMPERATURES**

CORRECTION?



**CONTINUE COOKING UNTIL
THE PROPER TEMPERATURE
IS REACHED**

COOKING PROCEDURE ESSENTIALS