



PLANT FOOD COOKING FOR HOT HOLDING

Fruits and vegetables that will be hot held shall be cooked to the hot holding

NON-CONTINUOUS COOKING: Food receiving a noncontinuous process requires minimum cooking times and temperatures after cooling or freezing.

REHEATING FOR IMMEDIATE SERVICE:

order may be served at any

temperature, (i.e. roast beef sandwich au jus).

REHEATING FOR HOT HOLDING: To be completed

held for 2 minutes. Remaining unsliced portion of beef or

pork roasts cooked as stated in Table 1 above may be reheated with the same initial cooking parameters listed in table 1.

Commercially processed, packaged, ready to eat (RTE) food shall be reheated

COLD & HOT HOLDING: Cold foods

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COOLING TCS (PHF) FOOD:

Hot foods

Ambient room temperature

COLD RECEIVING: Laws allowing shipping temperatures

hours,