



# RISK CONTROL PLAN CITATIONS

## HOT HOLDING TCS FOOD

### CODE REQUIREMENT [310:257-5-9]

#### 310:257-5-9. Temperature

- (a) <sup>P</sup> Except as specified in (b) of this Section, refrigerated, Time/Temperature Control for Safety Food shall be at a temperature of 5°C (41°F) or below when received.<sup>P</sup>
- (b) <sup>P</sup> If a temperature other than 5°C (41°F) for a Time/Temperature Control for Safety Food is specified in law governing its distribution, such as laws governing milk and molluscan shellfish, the food may be received at the specified temperature.
- (c) <sup>P</sup> Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 7°C (45°F) or less.
- (d) <sup>P</sup> Time/Temperature Control for Safety Food that is cooked to a temperature and for a time specified under OAC 310:257-5-46 through 310:257-5-48 and received hot shall be at a temperature of 57°C (135°F) or above.
- (e) <sup>Pf</sup> A food that is labeled frozen and shipped frozen by a food processing plant shall be received frozen.
- (f) <sup>Pf</sup> Upon receipt, Time/Temperature Control for Safety Food shall be free of evidence of previous temperature abuse.

[Source: Added at 23 Ok Reg 2358, eff 6-25-06; Amended at 28 Ok Reg 2289, eff 11-1-11; Amended at 33 Ok Reg 1520, eff 9-11-16]