

Food Safety Notice

May 21, 1998

Alternative Cooking Time/Temperature Requirements for Chunked and Formed Roast Beef

The *Lauren Beth Rudolph Food Safety Act of 1997* (California Uniform Retail Food Facilities Law (CURFFL) Section 113996) provides that the Department of Health Services may authorize cooking guidelines which differ from those contained in Section 113996 when such cooking methods provide equivalent levels of food safety.

The Triarc Restaurant Group, parent corporation of **Arby's®**, has petitioned the Department to issue alternative cook time and temperature requirements for **Arby's Self-Basting Beef for Roasting**.

Section 113996(a)(1) of CURFFL requires comminuted meat, or any food containing comminuted meat, to be heated to a minimum internal temperature of 155 degrees F for 15 seconds or 157 degrees. **Arby's Self-Basting Beef for Roasting** falls under this temperature requirement because it is formulated from chunks of beef and comminuted meat in the form of a beef roast. However, product quality may be adversely affected if this product is cooked to a temperature of 155 or 157 degrees F.

Equivalent cook times and temperatures have been published by the US Public Health Service, Food and Drug Administration, in the **Model Food Code** (1997). These cooking requirements have been established through scientific studies of the survival of *Salmonella sp.* in cooked beef. The following table shows equivalent time and temperature requirements to 155 degrees F for 15 seconds:

<u>Model Food Code Equivalents</u>	
Temperature (degrees F)	Time in Minutes ¹
155	0.25 (15 seconds)
145	3
144	5
142	8
140	12

<u>Triarc Restaurant Group Cook Method</u>	
Temperature (degrees F)	Time in Minutes
143	12

The Department, therefore finds that the Triarc Restaurant Group cook method, as described in the **Arby's® Operating Standards Manual**, for **Arby's Self-Basting Beef for Roasting** meets or exceeds the requirements of Section 113996(a)(1) of CURFFL and should be approved for use throughout California.

¹ Holding time may include postoven heat rise.