

## Process Approach to HACCP – 3 Steps Recipes

Recipe No.	Recipe	No cook	Same day cook & serve	Complex	Critical Control Points and Control Measures
ADE-B-101	Bread Basket	X			N/A
ADE-B-104	Bread, White	X			N/A
ADE-B-110	Crackers	X			N/A
ADE-B-113	Graham Crackers	X			N/A
ADE-B-118	Corn Chips, Plain	X			N/A
ADE-B-119	Italian Bread Sticks		X		N/A
ADE-B-121	Pretzels	X			N/A
ADE-B-120	Potato Chips, Baked	X			N/A
ADE-B-123	Tortilla Chips	X			N/A
ADE-C-101	Banana Pudding	X			N/A
ADE-C-104	Cowboy Cookies		X		N/A
ADE-C-106	Fruit Cocktail Cake		X		N/A
ADE-C-107	Cherry Pillows		X		N/A
ADE-C-108	Fortune Cookie	X			N/A
ADE-C-110	Gelatin, Assorted	X			N/A
ADE-C-111	Lemon Icebox Pie	X			N/A
ADE-C-113	Gelatin with Fruit	X			N/A
ADE-C-116	Gelatin, Orange/Strawberry	X			N/A
ADE-C-119	Marshmallow Rice Squares	X			N/A
ADE-C-122	Merry Berry Cake		X		N/A
ADE-C-124	Choc Oatmeal No Bake	X			N/A
ADE-C-126	Peanut Butter No Bake	X			N/A
ADE-C-128	Pineapple Pleasure	X			N/A
ADE-C-129	Strawberry Fruited Gelatin	X			N/A
ADE-C-131	Strawberry Shortcake		X		N/A
ADE-C-132	Sugar Cookies		X		N/A

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ADE-D-104	Beef Steak Strips		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-105	Cheese Sticks - 1oz	X			Hold at 41° F or below.
ADE-D-106	Cheese Sticks - 2oz	X			Hold at 41° F or below.
ADE-D-107	Burrito, Red Chili		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-108	Chef Salad			X	Cook eggs. Cool. Hold at 41° F or below.
ADE-D-109	Chicken Fried Steak		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-110	Chicken Nuggets		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-113	Chicken Rings		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-114	Chicken Parmesan w/spag.		X		Critical Control Point 165° F. Hold at 135° F.
ADE-D-116	Chicken Spaghetti		X		Critical Control Point 165° F. Hold at 135° F.
ADE-D-117	Chicken Strips		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-120	Chicken Taco Salad		X		Hold at 41° F or below.
ADE-D-125	Corn Dog - 4oz		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-128	Corn Dog/Turkey		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-131	Mini Corn Dogs		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-134	Chicken Crispito		X		Cook according to manufacturers instructions. Hold at 135° F or greater.

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ADE-D-135	ChickenFajita Wrap		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-136	Egg Roll		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-140	NauticalFish Shapes		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-143	Fish Strips		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-146	Baked Ham			X	Cook to 145° F; Cool 135° to 70° F within 2 Hours; 70° to 41° F within 4 Hours. Reheat to 165° F for 15 Seconds.
ADE-D-147	Tortilla Chili Pie		X		On-site-Cook to 155° F; Canned 165° F. Hold at 135° F or greater.
ADE-D-149	Mexican Chicken			X	Cook to 165° F or greater.
ADE-D-152	Pizza Pocket		X		Cook meat to 145° F for 15 Seconds. Hold at 135° F or greater.
ADE-D-155	Pepperoni Pizza Wedge		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-158	Cheese Pizza Wedge		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-161	Sausage Pizza Wedge		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-163	Pork Patty		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-D-168	Potato Bar		X		Cook potatoes to 135° F for 15 Seconds. Hold at 135° or greater.
ADE-D-170	Salad Bar	X			Hold at 41° F or below.
ADE-D-173	Steakfingers		X		Cook according to manufacturers instructions. Hold at 135° F or greater.

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ADE-D-176	Baked Turkey with Gravy			X	Cook to 145° F; Cool 135° to 70° F within 2 Hours; 70° to 41° F within 4 Hours. Reheat to 165° F for 15 Seconds.
ADE-D-179	Fruited Yogurt	X			Hold at 41° F or below.
ADE-E-101	Cabbage Slaw	X			Hold at 41° F or below.
ADE-E-102	Cole Slaw	X			Hold at 41° F or below.
ADE-E-103	Confetti Cole Slaw	X			Hold at 41° F or below.
ADE-E-104	Shredded Lettuce & Tomato	X			Hold at 41° F or below.
ADE-E-105	Mandarin Orange Salad	X			Hold at 41° F or below.
ADE-E-107	Mixed Green Salad	X			Hold at 41° F or below.
ADE-E-110	Pear/Pineapple Salad	X			Hold at 41° F or below.
ADE-E-114	Garden Salad	X			Hold at 41° F or below.
ADE-E-115	Sandwich Salad Cup	X			Hold at 41° F or below.
ADE-E-116	Spinach Salad	X			Hold at 41° F or below.
ADE-E-117	Sandwich Trimmings	X			Hold at 41° F or below.
ADE-E-118	Green Salad	X			Hold at 41° F or below.
ADE-E-120	Ranch Dressing -FatFree	X			
ADE-E-122	Cole Slaw Dressing	X			Hold at 41° F or below.
ADE-F-100	BBQ Sandwich		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-F-101	Steak Sandwich		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-F-104	Roast Beef Sand, Open-Face			X	Cook to 145° F; Cool 135° to 70° F within 2 Hours; 70° to 41° F within 4 Hours. Reheat to 165° F for 15 Seconds.
ADE-F-107	Cheeseburger on Bun		X		Cook according to manufacturers instructions. Hold at 135° F or greater.

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ADE-F-110	Chicken Patty Sandwich		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-F-113	Chicken Salad Pita	X			Hold at 41° F or below.
ADE-F-114	Grilled Cheese Sandwich-1oz		X		Hold at 135° F or greater.
ADE-F-115	Grilled Cheese Sandwich-1.5oz		X		Hold at 135° F or greater.
ADE-F-116	Grilled Cheese Sandwich-2oz		X		Hold at 135° F or greater.
ADE-F-119	Ham and Cheese Sandwich		X		Hold at 41° F or below.
ADE-F-122	Hamburger on Bun		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-F-125	Hoagie Sandwich		X		Cook to 145° F; Cool 135° to 70° F within 2 Hours; 70° to 41° F within 4 Hours. Reheat to 165° F for 15 Seconds.
ADE-F-128	Hog Dog on Bun		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-F-131	Peanut Butter & Jelly Sandwich	X			
ADE-F-133	Peanut Butter Sandwich	X			
ADE-F-134	Rib Pattie Sandwich		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-F-137	Turkey Club Sandwich			X	Cook to 165° F; Cool 135° to 70° F within 2 Hours; 70° to 41° F within 4 Hours. Reheat to 165° F for 15 Seconds.
ADE-F-140	Turkey Sandwich			X	Cook to 165° F; Cool 135° to 70° F within 2 Hours; 70° to 41° F within 4 Hours. Reheat to 165° F for 15 Seconds.
ADE-F-142	Chili Dog-Turkey		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-F-144	Chili Dog-Beef/Pork		X		Cook according to manufacturers instructions. Hold at 135° F or greater.

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ADE-F-146	Turkey Hot Dog		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-G-104	Caramel Topping	X			
ADE-G-108	Cranberry Sauce	X			
ADE-H-114	Taco Soup		X		Cook meat to 145° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-101	Apple Wedges-3	X			Hold at 41° F or below.
ADE-I-104	Apple Wedges-6	X			Hold at 41° F or below.
ADE-I-107	Fresh Apple	X			Hold at 41° F or below.
ADE-I-110	Rosey Applesauce	X			
ADE-I-111	Sweetened Applesauce	X			
ADE-I-112	Spiced Apples		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-113	Banana Slices	X			Hold at 41° F or below.
ADE-I-116	Blushing Pears	X			
ADE-I-122	FrozenFruit Bar	X			
ADE-I-125	Fruit Cocktail	X			Hold at 41° F or below.
ADE-I-128	FreshFruit Cup	X			Hold at 41° F or below.
ADE-I-131	AssortedFreshFruit	X			Hold at 41° F or below.
ADE-I-134	Fresh Grapes	X			Hold at 41° F or below.
ADE-I-136	Fresh Orange	X			Hold at 41° F or below.
ADE-I-137	Orange Smiles	X			Hold at 41° F or below.
ADE-I-140	Peaches,Frozen	X			
ADE-I-143	Pear Halves	X			
ADE-I-146	Pineapple Tidbits	X			
ADE-I-152	Pinapple/Banana Cup	X			Hold at 41° F or below.
ADE-I-155	Strawberries and Bananas	X			Hold at 41° F or below.
ADE-I-158	Fresh Strawberries	X			Hold at 41° F or below.

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Recipe No.	Recipe	No cook	Same day cook & serve	Complex	Critical Control Points and Control Measures
ADE-I-161	Frozen Strawberries	X			
ADE-I-162	Watermelon Wedges	X			Hold at 41° F or below.
ADE-I-164	Black-Eyed Peas		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-167	Seasoned Broccoli		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-170	Raw Broccoli with Dip	X			Hold at 41° F or below.
ADE-I-173	Steamed Broccoli		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-176	California Blend Vegetables		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-179	Carrots/Celery w/Dip-2 sticks	X			Hold at 41° F or below.
ADE-I-182	Carrots/Celery w/Dip-4 sticks	X			Hold at 41° F or below.
ADE-I-183	Carrot Sticks	X			Hold at 41° F or below.
ADE-I-184	Seasoned Sliced Carrots,Frz		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-185	Seasoned Carrots, Canned		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-191	Corn on the Cob		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-192	Seasoned Corn, Canned		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-194	Seasoned Corn,Frozen		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-197	FrenchFries, Oven		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-198	FrenchFries,Fried		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-200	Great Northern Beans		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-201	French Style Green Beans		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-202	Seasoned Green Beans,Frz		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-203	Seasoned Green Beans, Cnd		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-204	Seasoned Greens		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-205	Green Beans with Onions		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-206	Mixed Vegetables,Frozen		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-209	Mixed Vegetables, Canned		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-212	Breaded Okra,Fried		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.

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ADE-I-215	Seasoned Peas and Carrots		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-216	Seasoned Green Peas, Can		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-218	Seasoned Green Peas, Frz		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-220	Dill Pickle Slices	X			
ADE-I-221	Dill Pickle Spears	X			
ADE-I-224	Seasoned Pinto Beans		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-226	Potato Puffs		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-I-229	Potato Wedges		X		Cook according to manufacturers instructions. Hold at 135° F or greater.
ADE-I-232	Mashed Potatoes		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-233	Raw Veggie Strips	X			Hold at 41° F or below.
ADE-I-235	Refried Beans, Canned		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-I-236	Salsa	X			
ADE-I-241	Sweet Potato Crunch		X		Cook to 135° F for 15 Seconds. Hold at 135° F or greater.
ADE-J-101	Barbeque Sauce Pkt	X			
ADE-J-102	Cinnamon Roll Glaze	X			
ADE-J-104	Potato Chips	X			
ADE-J-108	Honey Pkt	X			
ADE-J-109	Hot Sauce Pkt	X			
ADE-J-111	Ketchup Pkt	X			
ADE-J-114	Mayonnaise, ReducedFat Pkt	X			
ADE-J-115	Mayonnaise Pkt	X			
ADE-J-117	Mustard Pkt	X			
ADE-J-118	Relish Pkt	X			
ADE-J-120	Sweet and Sour Sauce Pkt	X			
ADE-J-126	Whipped Topping, Purchased	X			Hold at 41° F or below.

## Process Approach to HACCP – USDA Recipes

Recipe No.	Recipe	No cook	Same day cook & serve	Complex	Critical Control Points and Control Measures
USDA D-11	Barbequed Chicken		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-12	Beef or Pork Burrito		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-12A	Bean Burrito		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-12B	Beef or Pork Burrito (Using Canned Meats)		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-13	Beef or Pork Taco		X		Heat to 155° F for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-13A	Bean Taco		X		Heat to 155° F for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-13B	Beef or Pork Taco (Using Canned Meats)		X		Heat to 140° F for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-13C	Chicken or Turkey Taco		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-14	Beef Stew		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-15	Beef Tamale Pie		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-15A	Beef and Bean Tamale Pie			X	Heat to 155° F for at least 15 seconds. Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours. Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.

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Recipe No.	Recipe	No cook	Same day cook & serve	Complex	Critical Control Points and Control Measures
USDA D-15B	Chicken or Turkey Tamale Pie			<b>X</b>	Heat to 165° F for at least 15 seconds. Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours. Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-16	Chicken or Turkey a la King		<b>X</b>		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-17	Chicken or Turkey and Noodles		<b>X</b>		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-18	Chicken or Turkey Chop Suey		<b>X</b>		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-19	Chicken or Turkey Pot Pie		<b>X</b>		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-20	Chili con Carne with Beans		<b>X</b>		Heat to 155° F or higher for 15 seconds OR if using previously cooked and chilled beans: Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-21	Country Fried Steak		<b>X</b>		Heat to 155° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-22	Ground Beef and Macaroni (with Mexican Seasoning)		<b>X</b>		Heat to 155° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-23	Ground Beef and Spanish Rice		<b>X</b>		Heat to 155° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-24	Ground Beef Stroganoff		<b>X</b>		Heat to 155° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-25	Lasagna with Ground Beef		<b>X</b>		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-25A	Lasagna with Ground Pork and Ground Beef		<b>X</b>		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.

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USDA D-26	Macaroni and Cheese		X		Heat to 140° F for at least 15 seconds. Hold for hot service at 135° F or higher. Heat to 165° F or higher for at least 15 seconds.
USDA D-27	Meat Loaf		X		Heat to 155° F or higher for at least 15 seconds OR If using homemade stock, CCP: Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-27A	Meat Balls		X		Heat to 155° F or higher for at least 15 seconds OR If using homemade stock, CCP: Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-28	Nachos with Ground Beef		X		Heat to 155° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-29	Oven Fried Chicken		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-39	Pizza with Cheese Topping		X		Hold at 135° F or higher.
USDA D-30A	Vegetable Pizza		X		Hold at 135° F or higher.
USDA D-31	Pizza with Ground Beef Topping		X		Heat to 155° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-31A	Pizza with Ground Pork Topping		X		Heat to 155° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-32	Quiche with Self-Forming Crust		X		Heat to at least 145° F for 3 minutes. Hold for hot service at 135° F or higher.
USDA D-33	Salisbury Steak		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-34	Scrambled Eggs		X		Heat to at least 145° F for 3 minutes. Hold for hot service at 135° F or higher.
USDA D-35	Spaghetti and Meat Sauce		X		Heat to 155° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.

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USDA D-35A	Spaghetti and Meat Sauce (Ground Beef and Ground Pork)		X		Heat to 155° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-36	Sweet and Sour Pork		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-37	Turkey and Noodles		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-38	Turkey and Dressing Supreme		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-39	Chicken Stir-Fry		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-39A	Beef Stir-Fry		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-39B	Pork Stir-Fry		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-40	Chicken Fajitas		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-41	Chicken Tomato Bake		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-42	Chicken Tetrizzini		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-43	Beef Shepherds Pie		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-44	Honey-Lemon Chicken		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-45	Beef Taco Pie		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.
USDA D-45A	Taco Pie with Salad Topping		X		Heat to 165° F or higher for at least 15 seconds. Hold for hot service at 135° F or higher.



