

## Prime Rib Guidance Document

*This document is intended to assist investigators in the field assess compliance when facilities are cooking prime rib and provide possible options for the handling of prime rib as permitted in the retail food regulations.*

**Cooking requirements:** The outside surface temperature of the whole prime rib must reach a minimum of 145°F for 15 seconds to be considered fully cooked\*\*\*. When the internal temperature of the prime rib is no longer increasing and remains the same or decreases, cooking has ceased. At this point the facility has three options:

- **Option 1:** Facility can hot hold at 135°F or above (whole roast internal temp) indefinitely.
  - If facility holds the prime rib at 135°F and has leftovers at the end of the day, the meat can be rapidly cooled, held cold and reheated to 165°F within 2 hours for hot holding. If the meat is served immediately, it can be reheated to any temperature.
- **Option 2:** Facility can use Time as a Public Health Control and label for disposal in 4 hours. At the end of 4 hours, the remaining meat must be disposed of and cannot be cooled and reused.
- **Option 3:** Immediately after cooking, facility can slice off a portion that will not be used/sold that day and begin the cooling process. The cooled portion must meet cooling parameters. Meat shall be rapidly reheated to 165°F within 2 hours if it is to be held hot or meat can be reheated to any temperature if served immediately.

**Non-continuous cooking:** If facility would like to par cook the prime rib, the prime rib shall be subject to an initial heating process that is no longer than 60 minutes in duration; immediately and properly cooled to 41°F; held at 41°F or below; and then rapidly reheated to minimum temperature of 165°F within 2 hours.

\*\*\* If Prime rib is not fully cooked to a surface temperature of 145°F, a consumer advisory is required on the menu. Operator must provide specific SOPs that address all critical control points and critical limits. Approval of the SOP's will be required to ensure a safe process and active managerial control.

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