

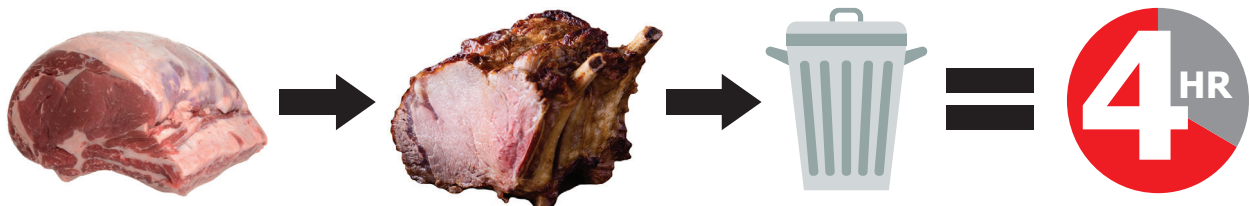


## How can I safely serve my Prime Rib Roast rare?

A prime rib roast needs to be cooked to an internal temperature for the amount of time listed in the roasting chart ([download here](#)) to meet a cooking "kill" step. The approved temperatures include:



In order to cook the roast to a lower temperature (no kill step), you would need to limit the amount of time the undercooked roast is in the danger zone,  $\leq 4$  hours. This is accomplished using Time as a Public Health Control (TPHC) ([download here](#)). A written procedure that specifies a TPHC 4-hour time marking system must be used ([download template](#) / [download more information](#)). This 4-hour time will start when you take the roast out of refrigerated temperature control. Since too much bacteria may have grown at 4 hours, the roast must then be discarded if not served.



Just like any raw or undercooked meat, poultry or seafood, a Consumer Advisory for raw or undercooked animal products ([download here](#)) is required if you serve the prime rib roast undercooked. Also, an undercooked item must be per consumer request so you cannot serve undercooked prime rib roast as a standard practice. If the customer doesn't specifically request it undercooked and you are slicing from an undercooked roast, then you must finish cooking it off to the required kill step, 145°F internal temperature, or consider holding a second fully cooked roast nearby.



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