**Section 760.196 Oven Parameters Required for Destruction of Pathogens on the Surface of Roasts of Beef and Corned Beef**

|  |  |  |  |
| --- | --- | --- | --- |
| Oven Type |  | Oven Temp(2) | |
|  |  |  | |
|  |  | Roast Weight | |
|  |  | |  |
|  | Less than or equal | | Greater than 4.5 kg |
|  | to 4.5 kg (10 lbs.) | | (10 lbs.) |
|  |  | |  |
| Still Dry | 350 ˚F (177 ˚C) | | 250˚F (121˚C) |
| Convection | 325˚F (163 ˚C) | | 325˚F (163˚C) |
| High Humidity (1) | < 250˚F (121˚C) | | < 250˚F (121˚C) |

(1) Relative humidity greater than 90% for at least 1 hour as measured in the cooking chamber or exit of the oven or in a moisture-impermeable bag that provides 100% humidity

(2) Refer to Section 760.197 for minimum holding time requirements

(Source: Added at 20 Ill. Reg. 2201, effective January 20, 1996)