

CHEESE, BUTTER, DAIRY, SHELL EGGS, AND RAW MILK

This fact sheet lists the requirements for using these potentially hazardous foods in a way that will help prevent foodborne illness.

CHEESE HOLDING TEMPERATURE REQUIREMENTS

MUST BE REFRIGERATED AT 41°F OR LESS

Soft and semi-soft cheeses, including Cottage Cheese, Baker, Neufchatel, Cream Cheese, Feta, Mozzarella, Ricotta, Brie, Camembert, Bleu Cheese, Gorgonzola, Edam, cheeses Monterey, and Muenster.

CAN WITHSTAND OUT-OF-REFRIGERATION DISPLAY AT TEMPERATURES OF 78°F OR LESS FOR ONE WEEK

Hard cheeses, including Cheddar, Colby, and Swiss.

DO NOT REQUIRE REFRIGERATION

Hard, grated cheeses, such as Parmesan and Romano

FOLLOW THE MANUFACTURER’S RECOMMENDATIONS

Pasteurized processed cheeses.

RAW MILK AND CHEESE PRODUCTS

- Must be Grade A;
- Must be kept refrigerated at 41° F or less;
- Must be clearly labeled “raw milk” or “contains raw milk”;
- Raw milk may not be sampled;
- Raw milk may be sold at a retail store and must be in the original container for off-premises consumption;
- A sign must be conspicuously posted near the product that states “Warning: Raw milk or foods prepared from raw milk may be contaminated with dangerous bacteria capable of causing severe illness. Contact the Kitsap Public Health District for advice or to report a suspected illness.”



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BUTTER AND MARGARINE

- Whipped butter and whipped butter/margarine blends are a potentially hazardous food and must be refrigerated at 41 F or below;
- Stick butter/margarine are not required to be refrigerated at 41 F or below.

SHELL EGGS

- Store shell eggs at 45°F or below; store pasteurized eggs at 41°F or below;
- Cook eggs, and foods containing eggs, to 145°F or above;
- Substituting pasteurized eggs for shell eggs in recipes is recommended whenever possible;
- Shell eggs (four or more) may be pooled only when they are broken and cooked immediately in response to one consumer's order. See our factsheet for raw egg safety.

CONSUMER ADVISORY NEEDED

Foods containing raw or undercooked eggs (e.g., Caesar salad dressing, eggnog), or undercooked eggs (e.g., "over-easy" or "sunny-side-up") may be sold, but a Consumer Advisory, regarding the risks of consuming undercooked foods, must be posted for patrons. See our factsheet titled *Consumer Advisory* for the requirements for these warning statements.

SHELL EGGS AND POPULATIONS AT INCREASED RISK FOR FOODBORNE ILLNESS

Special restrictions apply when you serve shell eggs groups with people who are at increased risk of foodborne illnesses, such as pre-school children, the elderly, hospital patients, or other immunocompromised persons. Generally, unpasteurized shell eggs cannot be served to these groups, but there are three exceptions:

- Unpasteurized shell eggs may be used in baked goods;
- Unpasteurized shell eggs may be used for foods prepared under an approved HACCP plan;
- Unpasteurized shell eggs may be used if cooked for one individual consumer.