

		West Virginia Department of Health and Human Resources			
		MANUAL OF ENVIRONMENTAL HEALTH PROCEDURES			
Section	Food	Date	January 11, 2008	Procedure #	F-4
Subject	Low Temperature Home Cookers and Crock Pots			Page	1 of 1

Foods should be heated to a temperature of at least 165°F and held at 140 °F or higher beyond that time. It is important that the food be heated from the refrigeration temperature of 41 °F or less to the holding temperature in two hours or less.

Because of the numerous types of “crock pots” and various ways in which they are used, there can be no guarantee that the food will always be heated to 165 °F. As with any piece of equipment, it can be used properly or improperly.

Due to inherent problems in using “crock pots” (time-temperature requirements critical), the Public Health Sanitation Division will not approve the use of “crock pots” in preparing food in food establishments.

General recommendations in answering inquiries from the public are as follows:

1. Test “crock pot” to make sure it is capable of heating to a minimum temperature of 165 °F.
2. Food cooked in “crock pots” should always be suspended in some kind of fluid.
3. Viscous or solid foods prepared in “crock pots” should have a maximum depth of two inches.

The above information was extrapolated from investigative work conducted by US FDA, Division of Microbiology, and is respectfully submitted for your guidance in responding to inquiries from the public.

References [64 CSR 17, Food Establishments Rule](#)
[FDA Model Food Code](#)

History Old procedure number F-24
Replaces F-24 dates February 3, 1978

Attachments