

ATTACHMENT 1

Cooked beef and roast beef, including sectioned and formed roasts, chunked and formed roasts, and cooked corned beef can be prepared using one of the following time and temperature combinations to meet either a 6.5- \log_{10} or 7- \log_{10} reduction of *Salmonella*. The stated temperature is the minimum that must be achieved and maintained in all parts of each piece of meat for a least the stated time:

Minimum Internal Temperature	Minimum processing time in minutes or seconds after minimum temperature is reached		
Degrees Fahrenheit	Degrees Centigrade	6.5- \log_{10} Lethality	7- \log_{10} Lethality
130	54.4	112 min.	121 min.
131	55.0	89 min.	97 min.
132	55.6	71 min.	77 min.
133	56.1	56 min.	62 min.
134	56.7	45 min.	47 min.
135	57.2	36 min.	37 min.
136	57.8	28 min.	32 min.
137	58.4	23 min.	24 min.
138	58.9	18 min.	19 min.
139	59.5	15 min.	15 min.
140	60.0	12 min.	12 min.
141	60.6	9 min.	10 min.
142	61.1	8 min.	8 min.
143	61.7	6 min.	6 min.
144	62.2	5 min.	5 min.
145	62.8	4 min.	4 min.
146	63.3	169 sec.	182 sec.
147	63.9	134 sec.	144 sec.
148	64.4	107 sec.	115 sec.
149	65.0	85 sec.	91 sec.
150	65.6	67 sec.	72 sec.
151	66.1	54 sec.	58 sec.
152	66.7	43 sec.	46 sec.
153	67.2	34 sec.	37 sec.
154	67.8	27 sec.	29 sec.
155	68.3	22 sec.	23 sec.
156	68.9	17 sec.	19 sec.
157	69.4	14 sec.	15 sec.
158	70.0	0 sec. **	0 sec. **
159	70.6	0 sec. **	0 sec. **
160	71.1	0 sec **	0 sec.**

** The required lethalties are achieved instantly when the internal temperature of a cooked meat product reaches 158° F or above.