Humidity Guideline Appendix

No added Humidity Required

- 250 F oven throughout cook process to Appendix A time/temp table
- Cook in sealed bag impermeable to moisture, remove excess air to Appendix A time/temp table
- Boiling meat completely immersed and un-bagged in water throughout entire cook
- Cook with full smoke with vents and dampers wide open at 165 F oven temp for 2.5 hours or at 180 F for 1.5 hours per Porto-Fett et al University of Wisconsin validated study. Poultry jerky must either be marinated or processed at 165 F for 3.5 hours to achieve 7.0 log reduction in salmonella.
- Cooked in an impermeable casing
- Apply direct heat such as a grill, heating coil, flame or rotisserie

Humidity monitoring required

- 90% humidity maintained throughout cook to Appendix A time/temp table. Sealed oven or steam injection.
- Continuous steam for 50% of cook time to Appendix A time/temp table
- 90% humidity for 25% of cook time but no less than one hour to 145 F internal temp or Appendix A time/temp table
- Cook at 27-32% humidity with wet bulb temp at 125-130 F for at least 1 hour to at least 145 F internal temp for 4 minutes (poultry products must achieve internal temp of 155 F)
- **Sealed** oven for 50% of cooking time to 145 F internal temp. Use of wet bulb thermometer and acceptable required humidity levels and measurements must be documented. (Many ovens are not tight enough to be considered **sealed**)

Special requirements for poultry jerky

- Time/temp should be 160 F internal temp for uncured poultry and 155 F for cured/ smoked poultry per requirements in Appendix A. Cured poultry should reach 158 F if Avian Influenza H5N1 is identified as a hazard likely to occur.

In addition to the above, establishments may submit any validated study which would verify adequate reduction of e-coli, salmonella and listeria.