



TIME and TEMPERATURE CHART



Cooked poultry, stuffed meats, and stuffing containing meat	165°F for 15 seconds
Microwave cooking of raw animal meats	165°F covered, rotated & stirred throughout-hold 2 minutes covered
Ground beef, ground pork, injected meats, commercially raised game animals, ratites	155°F for 15 seconds
Pooled eggs, hot hold	155°F for 15 seconds
Fish & other meats (pork, lamb)	145°F for 15 seconds
Raw shell eggs for immediate service	145°F for 15 seconds
Whole beef roast, pork roast, corned beef roast, cured ham	145°F for 4 minutes or 130°F for 112 min. (minimum) (may include heat rise)
Commercially processed, packaged, ready-to-eat food & vegetables	135° F

REHEATING FOOD for HOT HOLDING: Heat to 165°F (must hold this temperature for at least 15 seconds) within 2 hours on a conventional stove OR microwave to 165°F – rotate or stir – and hold covered for 2 minutes (micro waved foods must remain at 165°F for at least 2 minutes)

HOT HOLD: Food at 135°F or above (roast beef may be at 130°F if originally cooked to that temperature)

COLD HOLD: Food at 41°F or below

Sanitize your thermometer before using and in between products.