

### **Internal Cooking Temperatures:**

#### **Whole Roasts, Corned Beef, Pork Roasts:**

130°F	121 minutes
140 F	12 minutes
145°F	3 minutes

#### **Shell Eggs, Fish, Meat (Including Pork):**

145°F	5 seconds
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#### **Ground or Comminuted Meat and Fish Products:**

145°F	3 minutes
150°F	1 minute
155°F	15 seconds
158°F	Instantaneously

#### **Game Meats, Poultry, Ground or Comminuted Poultry**

#### **Stuffed Fish, Meat, Pasta, Poultry or Stuffing containing PHF ingredients:**

165°F	15 seconds
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**Raw animal food cooked in a microwave oven shall be:** rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat; covered to retain surface moisture; heated to a temperature of at least 165°F in all parts of the food, and allowed to stand covered for 2 minutes after cooking.

### **Cold and Hot Holding Temperatures:**

45°F or less or 140°F or more for all potentially hazardous foods except whole beef and pork roasts which may be held hot at **130°F** or above.

Ready-to-eat food taken from a commercially processed, hermetically sealed container shall be heated to **140°F or greater** for hot holding. Cooked, cooled and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.

### **Cooling Requirements:**

Cooked Potentially Hazardous Food shall be cooled:

140°F	→	70°F	within 2 hours
70°F	→	45°F	within an additional 4 hours

### **Reheating Temperatures:**

Potentially Hazardous Food that is cooked, cooled and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at **least 165°F for 15 seconds within 2 hours** except **remaining unsliced portions of roast beef** which may be reheated at 145°F for 3 minutes within 2 hours. Ready-to-eat food taken from a commercially processed, hermetically sealed container shall be heated to a temperature of at least 140°F for hot holding. Cooked, cooled and refrigerated food that is prepared for immediate service in response to an individual consumer order may be served at any temperature.