

Internal Cooking Temperatures

Whole Roast, Corned Beef, Pork Roasts

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

Shell Eggs, Fish, Meat, Pork

145 ° F	15 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 Potentially Hazardous 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 for cold potentially hazardous food items
- ◆ **140 ° F** or above for all hot – held potentially hazardous food items, except for whole beef and pork roasts which may be held hot at **130 ° F** or above.

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

Methods: Shallow pans (food 3 inches deep or less) - Ice water baths, stirring – Volume Reduction
& Store foods in the cooling process protected within a cooling unit @ 45°F or below.

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.