

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.	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 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 min. 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 to **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.