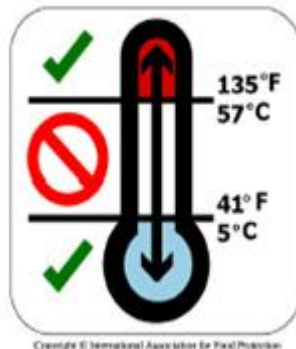


Critical Temperatures for Food Service

- Strictly maintaining proper temperatures is particularly important when dealing with potentially hazardous foods. These foods, which support bacterial growth, include meat, poultry, eggs, seafood, dairy products, cut tomatoes, cut melon, raw seed sprouts, garlic-in-oil mixtures, cooked rice and potatoes, and other cooked foods of plant origins.
- Remember the danger zone: **41° F - 135° F**. Potentially hazardous foods exposed to this temperature range for more than 4 hours are not safe to eat.
- The type of equipment used to cook foods can also influence the time and temperature necessary to kill bacteria. Microwave ovens cook foods unevenly. Microwave cooking causes some areas of the food to be cooked less thoroughly than necessary which allows bacteria to survive. When cooking in a microwave oven; cover the food, rotate or stir during cooking, heat to at least 165°F in all parts of the food and let food stand 2 minutes after cooking to even out the temperature.
- After foods have been thoroughly cooked to proper internal temperature, they must be held at 135°F or above.



Cooking and temperature chart on back page

Minimum Cooking Times & Temperatures

Temperature	Time	Food
135°F (57°C)		Plant Foods (fruit and vegetables)
145°F (63°C)	15 seconds	Shell eggs for individual order, immediate service, fish, seafood, beef, veal, lamb, mutton, etc. not specified below.
155°F (68°C) 150°F (66°C) 145°F (63°C)	15 seconds, or 1 minute, or 3 minutes,	Pork Game animals Ground, chopped meat and fish, injected meats, eggs in multi-service batches
130°F (54°C) 132°F (56°C) 134°F (57°C) 136°F (58°C) 138°F (59°C) 140°F (60°C) 142°F (61°C) 144°F (62°C) 145°F (63°C)	121 minutes, 77 minutes, or 47 minutes, or 32 minutes, or 19 minutes, or 12 minutes, or 8 minutes, or 5 minutes, or 3 minutes	Beef roasts and corned beef <i>OR</i>
165°F (74°C)	15 seconds	Field dressed wild game, poultry, stuffed fish, meat, pasta or poultry, stuffing containing fish, meat, or poultry.
Microwave Cooking		Raw animal foods cooked in a microwave oven shall be:
165°F (74°C)	Varies	<ul style="list-style-type: none"> • Rotated or stirred throughout or midway during cooking; • Covered to retain surface moisture; • Heated to a temperature of at least 165°F (74°C) in all parts of the food; • Allowed to stand covered for 2 minutes after cooking.
Reheating		
165°F		Reheating for hot holding shall be done rapidly, and the time during which the food is between 41°F and 165°F may not exceed 2 hours.
Varies		Remaining unsliced portions of roasts or beef that are cooked may be reheated for hot holding using the oven parameters and minimum time and temperature conditions in Sections 750.186 and 750.187.
135°F (57°C)		Ready-to-eat food that is commercially processed, hermetically sealed, or from an intact package from a food processing plant.
Any Temp.	Prep for Immediate Service	Cooked and refrigerated food prepared for immediate service for an individual order.