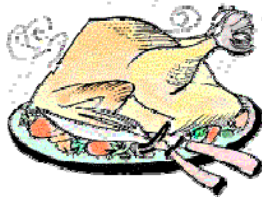


Minimum Cooking Temperature for Potentially Hazardous Foods

Minimum internal cooking temperature must be held for at least 15 seconds

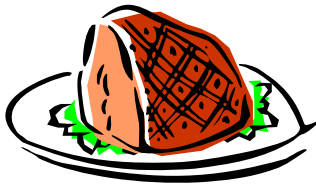


165 °F



- ❖ Poultry
- ❖ Stuffed Foods
- ❖ Texturally-altered Foods (Purees, etc.)

155 °F



- ❖ Pork
- ❖ Eggs (*not for immediate service*)
- ❖ Ground Beef
- ❖ Comminuted Meats & Fish
 “Comminuted” means reduced in size and reconstructed or reformulated by methods of flaking, chopping, grinding or mincing. (Ex: Sausage, hot dog, gyros, scrapple, ground beef, formed roast beef, gefilte fish).

145 °F



- ❖ Whole Beef
- ❖ Fish & Seafood
- ❖ Eggs (*for immediate service*)

135 °F



- ❖ Fruits & Vegetables
- ❖ Commercially processed foods cooked for hot holding.

Safe Food Temperatures

- 135°F or above -----Hot Hold
- 41°F or below-----Refrigerated Foods
- 38°F or below -----Pasteurized Crab Meat
- 0°F or below-----Frozen Foods
- 165°F or above-----All Reheated Foods

All fruits & vegetables must be thoroughly washed.