


Minimum Cooking Temperature

Fish	145°F (15 sec.)			
Meat	145°F (15 sec.)			
Game animals (except ratites)	145°F (15 sec.)			
Ratites	145°F (3 min.)	150°F (1 min.)	155°F (15 sec.)	158°F (less than 1 sec.)
Injected meats	145°F (3 min.)	150°F (1 min.)	155°F (15 sec.)	158°F (less than 1 sec.)
Comminuted fish	145°F (3 min.)	150°F (1 min.)	155°F (15 sec.)	158°F (less than 1 sec.)
Comminuted meat	145°F (3 min.)	150°F (1 min.)	155°F (15 sec.)	158°F (less than 1 sec.)
Comminuted game animals	145°F (3 min.)	150°F (1 min.)	155°F (15 sec.)	158°F (less than 1 sec.)
Raw eggs	145°F (3 min.)	150°F (1 min.)	155°F (15 sec.)	158°F (less than 1 sec.)
Poultry	165°F (15 sec.)			
Stuffed fish	165°F (15 sec.)			
Stuffed meat	165°F (15 sec.)			
Stuffed pasta	165°F (15 sec.)			
Stuffed poultry	165°F (15 sec.)			
Stuffed ratites	165°F (15 sec.)			
Stuffing containing fish, meat, poultry, ratites	165°F (15 sec.)			
Animal foods cooked in a microwave oven	165°F; Food rotated, stirred and covered / allow to stand for 2 minutes.			
Fruits and vegetables	135°F or above / instantaneous for hot holding			

	Greater than 10 pounds	Achieve one of the following			
	Still Dry	250°F or more	130°F for 112 minutes*	138°F for 18 minutes*	147°F for 134 seconds*
	Convection	250°F or more	131°F for 89 minutes*	140°F for 12 minutes*	149°F for 85 seconds*
	High Humidity	250°F or more	133°F for 56 minutes*	142°F for 8 minutes*	151°F for 54 seconds*
	Less than 10 pounds		135°F for 36 minutes*	144°F for 5 minutes*	153°F for 34 seconds*
	Still Dry	350°F or more	136°F for 28 minutes*	145°F for 4 minutes*	155°F for 22 seconds*
Convection	325°F or more			157°F for 14 seconds*	
High Humidity	250°F or more			158°F for 0 seconds*	

* Holding time may include post-oven heat rise

Reheating to required temperature within 2 hours

TCS food cooked, cooled, reheated for hot holding	165°F (15 sec.)
TCS food reheated in a microwave oven for hot holding	165°F; see microwave cooking instructions
Ready to eat food (commercial, hermetically sealed container)	135°F for hot holding
Ready to eat food (intact package from a processing plant)	135°F for hot holding
Remaining UNSLICED portions of cooked roasts	Reheated using oven / time and temperature