

Cooking Temperatures:

- Whole: fish, meat, pork, and commercially raised game animals

<u>Minimum Temperature</u>	<u>Holding Time</u>
145 degrees Fahrenheit	15 seconds

- Fruits and vegetables that are cooked for hot holding

<u>Minimum Temperature</u>
135 degrees Fahrenheit

- Raw shell eggs, ratites (ostrich, emu, etc..), injected meats and comminuted (reduced in size by chopping, flaking, grinding or mincing): fish, meat, and commercially raised animal

<u>Minimum Temperature</u>	<u>Holding Time</u>
155 degrees Fahrenheit	15 seconds
145 degrees Fahrenheit	3 minutes
150 degrees Fahrenheit	1 minute
158 degrees Fahrenheit	1 second (instantaneous)

- Poultry, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites(ostrich, emu, etc..)

<u>Minimum Temperature</u>	<u>Holding Time</u>
165 degrees Fahrenheit	15 seconds

134 degrees Fahrenheit	47 minutes
136 degrees Fahrenheit	32 minutes
138 degrees Fahrenheit	19 minutes
140 degrees Fahrenheit	12 minutes

- Whole beef roast, corned beef roasts, pork roasts, and cured pork such as ham

<u>Minimum Temperature</u>	<u>Holding Time</u>
130 degrees Fahrenheit	112 minutes
132 degrees Fahrenheit	77 minutes
142 degrees Fahrenheit	8 minutes
144 degrees Fahrenheit	5 minutes
145 degrees Fahrenheit	3 minutes

**All parts of food should be heated to temperature

** Holding time may include post oven heat rise

- A raw animal food, such as raw shell eggs, raw fish, raw-marinated fish, or raw molluscan shellfish; or a partially cooked food such as lightly cooked comminuted (reduced in size by chopping, flaking, grinding or mincing) meat, lightly cooked fish, soft cooked eggs, or rare meat may be served or offered for sale in a ready-to-eat form only if: The retail food establishment serves a population that is not a highly susceptible population; and the food is prepared in response to a consumer order and for immediate service.