



PRODUCT COOKING TEMPERATURES

PRODUCT		INTERNAL COOKING TEMPERATURES	
Poultry (whole or ground - duck, chicken, turkey)	165°	165° F for 15 seconds	
Stuffing, stuffed meat			
Reheated foods			
Microwave cooked Eggs, poultry, fish, meat	155°	165° F let food stand covered for 2 minutes after cooking	
Ground meats - beef, pork, or other meat, fish, eggs (buffet/steam well only)		155° F for 15 seconds	
Tenderized and Injected meats (including brined ham & flavor-injected roasts)		155° F	
Pork, Beef, Veal, Lamb	145°	Steaks / Chops: cook to an internal temp. of 145° F Roasts: 145° F	
Fish		145° F for 15 seconds	
Fresh shell eggs for <u>immediate</u> service		145° F for 15 seconds	
Commercially processed (from a hermetically sealed or intact package); ready-to-eat foods held for service	135°	135° F	
Minimum hot holding temperature		135° F	
<div style="border: 1px solid black; padding: 5px; width: fit-content;"> Reheated foods must be heated to 165° F within 2 hours. The reheated foods must be kept at 165° F for a minimum of 15 seconds. </div>		<div style="border: 1px solid black; padding: 5px; width: fit-content;"> When cooling TCS food, the temperature must be lowered from 135° F to 70° F within 2 hours and then from 70° F to 41° F or below within the next 4 hours. </div>	
		<div style="border: 1px solid black; border-radius: 50%; width: 100px; height: 100px; margin: 0 auto; display: flex; align-items: center; justify-content: center;"> <div style="border: 2px solid blue; border-radius: 50%; width: 60px; height: 60px; display: flex; align-items: center; justify-content: center;"> 41° </div> </div>	
		<div style="border: 1px solid black; padding: 2px; width: fit-content; margin: 0 auto;"> Maximum Cold Holding </div>	

DANGER ZONE