

Temperature Rules! Cooking for Food Service

Hold all hot food at 135 °F or above after cooking

Minimum Temperatures and Holding Times

165 °F (74 °C) 15 seconds

- Poultry—chicken, turkey, duck, goose—whole, parts or ground
- Soups, stews, stuffing, casseroles, mixed dishes
- Stuffed meat, poultry, fish and pasta
- Food, covered, cooked in microwave oven (hold covered **2 minutes** after removal)
- Leftovers (to reheat)

155 °F (68 °C) 15 seconds

- Hamburger, meatloaf and other ground meats, injected meats, ground fish*
- Fresh shell eggs—cooked and held for service (such as, scrambled)*

145 °F (63 °C) 15 seconds

- Beef, corned beef, pork, ham—roasts (hold **4 minutes**)*
- Beef—intact steaks (surfaces)
- Lamb, veal, pork—steaks or chops
- Fish, shellfish
- Fresh shell eggs—broken, cooked and served immediately

135 °F (57 °C) Reheat for hot holding

- Ready-to-eat, commercially processed—ham, other roasts

USDA Meat and Poultry Hotline
1-888-MPHotline

FDA Food Information Line
1-888-SAFE FOOD

U.S. Department of Agriculture
Food Safety and Inspection Service
www.fsis.usda.gov/thermy

USDA is an equal opportunity employer and provider.
Revised September 2008

*For alternative times and temperatures, see the **FDA Food Code 2005**
<http://vm.cfsan.fda.gov/~dms/foodcode.html>

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Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.
Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.

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Consumer Advisory

“Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions.”

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