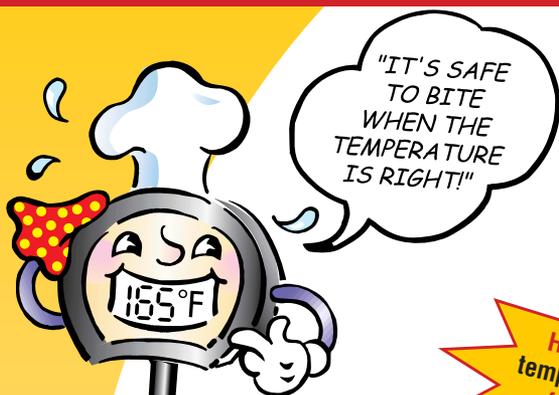


# Temperature Rules! Cooking for Food Service



**Hold at specified temperature or above for 15 seconds unless otherwise stated**

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

## Minimum Temperatures and Holding Times

### 165 °F (15 seconds)

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

### 155 °F (15 seconds)

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

### 145 °F (15 seconds)

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

### 140 °F (15 seconds)

- Ham, other roasts—processed, fully-cooked (to reheat)
- Fruits and vegetables that are cooked

\*For alternative times and temperatures, see the **FDA Food Code 2001** <http://vm.cfsan.fda.gov/~dms/foodcode.html>

Food Safety and Inspection Service, USDA

**USDA Meat and Poultry Hotline  
1-888-MPHotline**

**FDA Food Information Line  
1-888-SAFE FOOD**



Food Safety and Inspection Service

U.S. Department of Agriculture

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