

Temperature Rules! Cooking for Food Service



"IT'S SAFE TO BITE WHEN THE TEMPERATURE IS RIGHT!"

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 (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

Food Safety and Inspection Service, USDA

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

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