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

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

USDA Meat and Poultry Hotline
1-888-MPHotline

FDA Food Information Line
1-888-SAFE FOOD

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