


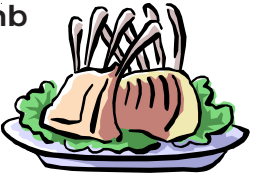




Product

Internal Cooking Temperatures

<p>Poultry (whole or ground - duck, chicken, turkey) Stuffing, stuffed meat and dishes that include previously cooked, potentially hazardous ingredients</p> 	<p>165°</p>	<p>165°F (74°C) for 15 seconds</p>
<p>Microwave cooked Eggs, poultry, fish, meat</p>		<p>165°F (74°C) let food stand for 2 minutes after cooking</p>
<p>Ground meats - beef, pork, or other meat, fish</p> 	<p>155°</p>	<p>155°F (68°C) for 15 seconds</p>
<p>Injected meats - (including brined ham & flavor-injected roasts)</p> 		<p>155°F (68°C) for 15 seconds</p>
<p>Pork, Beef, Veal, Lamb</p> 	<p>145°</p>	<p>Steaks / Chops: cook to an internal temp. of 145°F (63°C) for 15 seconds</p> <p>Roasts: 145°F (63°C) for 4 minutes</p>
<p>Fish</p> 		<p>145°F (63°C) for 15 seconds</p>
<p>Fresh shell eggs for immediate service</p> 		<p>145°F (63°C) for 15 seconds</p>
<p>Commercially processed ready-to-eat foods held for service</p> <div data-bbox="97 1323 665 1627" style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>Minimize "Danger Zone" temperatures during preparation, cooking, & cooling. After 4 hours in the "DZ" food is considered adulterated and must be discarded.</p> </div>	<p>135° Temp D A N G E R Zone</p>	<p>135°F (60°C)</p> <div data-bbox="950 1323 1526 1627" style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p>When cooling potentially hazardous food, the temperature must be lowered from 135°F to 70°F in 2 hours and then from 70°F to 41°F or below in the next 4 hours to prevent bacterial growth.</p> </div>

41°

Minimum Internal Cooking Temperatures