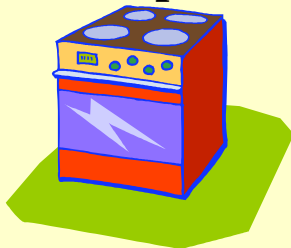
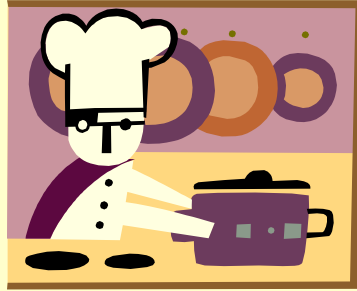


Minimum Cooking Food Temperatures and Holding Times



Food	Minimum Temperature	Minimum Holding Time at the Specified Temperature
<p>Unpasteurized Shell Eggs prepared for immediate service</p> <p>Commercially Raised Game Animals and Exotic Species of Game Animals</p> <p>Fish, Pork, and Meat</p>	<p>63°C (145°F)</p>	<p>15 seconds</p>
<p>Unpasteurized Shell Eggs not prepared for immediate service</p> <p>Comminuted Commercially Raised Game Animals and Exotic Species of Game Animals</p> <p>Comminuted Fish and Meats</p> <p>Injected Meats</p>	<p>70°C (158°F)</p> <p>68°C (155°F)</p> <p>66°C (150°F)</p> <p>63°C (145°F)</p>	<p>< 1 second</p> <p>15 seconds</p> <p>1 minute</p> <p>3 minutes</p>
<p>Poultry</p> <p>Stuffed Fish; Stuffed Meat; Stuffed Pasta; Stuffed Poultry</p> <p>Stuffing Containing Fish, Meat, or Poultry</p> <p>Wild Game Animals</p>	<p>74°C (165°F)</p>	<p>15 seconds</p>
<p>Food Cooked in A Microwave Oven</p>	<p>74°C (165°F)</p>	<p>and hold for 2 minutes after removing from microwave oven</p>

Minimum Food Temperatures and Holding Times Required Reheating Foods for Hot Holding



Food	Minimum Temperature	Minimum Holding Time at the Specified Temperature	Maximum Time to Reach Minimum Temperature
Food that is cooked, cooled, and reheated	74°C (165°F)	15 seconds	2 hours
Food that is reheated in a microwave oven	74°C (165°F)	and hold for 2 minutes after removing from microwave oven	2 hours
Food that is taken from a commercially processed, hermetically sealed container or intact package	60°C (135°F)	No time specified	2 hours

ALL FOODS MUST BE MAINTAINED AT 135°F OR ABOVE AFTER REHEATING

