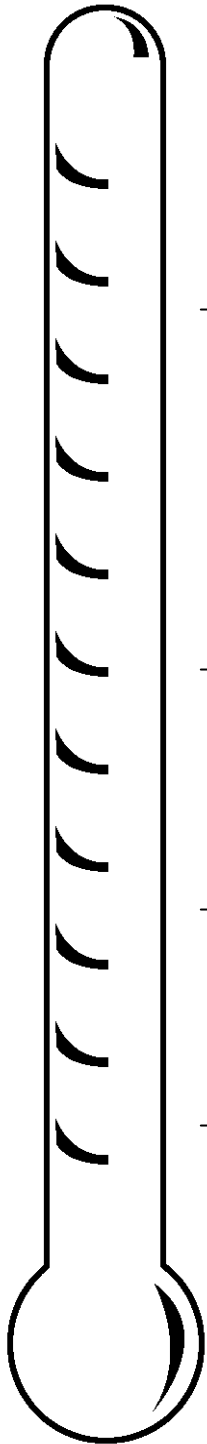


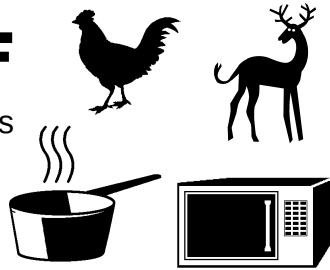
Hot Tips on Temps

Proper Minimum Internal Cooking Temperatures



165°F

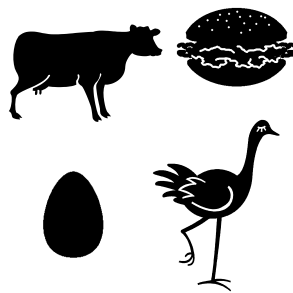
for 15 seconds



Poultry; stuffing containing fish, meat or poultry; stuffed foods; wild game animals; all reheated foods; time/temperature control for safety food reheated in a microwave; raw animal foods cooked in a microwave

155°F

for 15 seconds



Steaks; ground meats; injected meats; eggs prepared prior to consumer order; ratites (ostrich, emu, etc.)

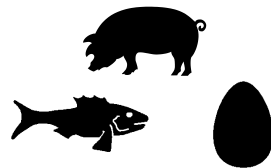
OR: 158°F for <1 sec.

150°F for 1 min.

145°F for 3 min.

145°F

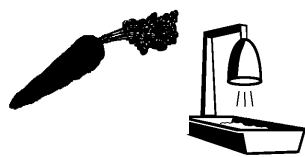
for 15 seconds



Whole-muscle, intact cuts of beef; pork; fish; commercially prepared game; eggs prepared for immediate individual consumer order

135°F

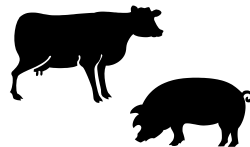
for 15 seconds



Fruits and vegetables cooked for hot holding; hot holding foods; commercially packaged food reheated for hot holding

130°F

for 112 minutes



Roasts (beef or pork)

OR: 131°F, 89 min. 140°F, 12 min.

133°F, 56 min. 142°F, 8 min.

135°F, 36 min. 144°F, 5 min.

136°F, 28 min. 145°F, 4 min.

138°F, 18 min.

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