



Safe Cooking Temperatures

(Internal temperature for raw animal foods held for 15 seconds)

165°F- poultry; stuffed fish/ meat/ pasta; stuffing containing fish, meat or poultry, raw PHF's in a microwave.

155°F- ground meat/fish; injected meats, pooled eggs

145°F- fish, meat, pork, game animals, and eggs for individual service

Safe Holding Temperatures

135°F- minimum hot holding

41°F- maximum cold holding
(For older units incapable of maintaining 41°F, no greater than 45°F will be acceptable until 1/2/2012.)