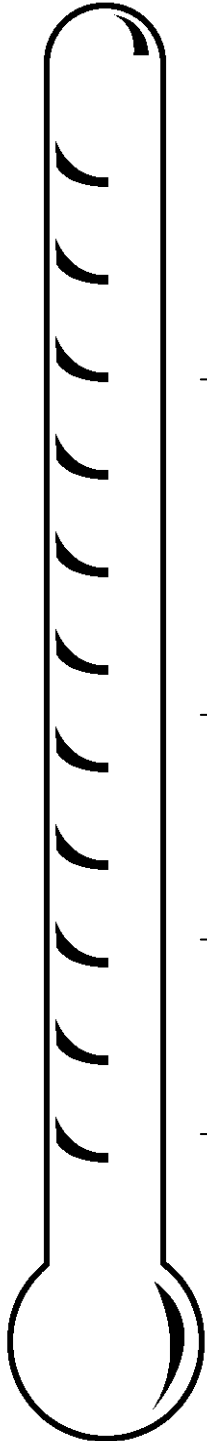


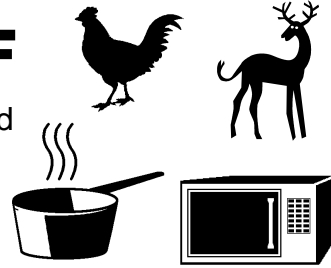
# Hot Tips on Temps

## Minimum Internal Cooking/Reheating Temperatures



**165°F**

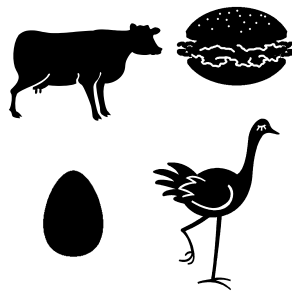
for < 1 second



Poultry; stuffing containing fish, meat or poultry; stuffed foods; wild game animals; time/temperature control for safety food previously cooked/heated and cooled that is reheated for hot holding (includes microwave reheating); raw animal foods cooked in a microwave

**155°F**

for 17 seconds



Mechanically tenderized meats; ground fish and meats; injected meats; eggs prepared prior to consumer order; ratites (ostrich, emu, etc.)

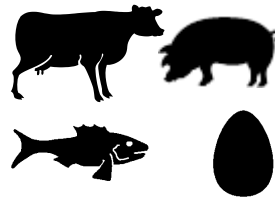
OR: 158°F for <1 second

150°F for 1 minute

145°F for 3 minutes

**145°F**

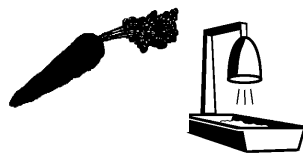
for 15 seconds



Intact meats (beef, pork, lamb, goat and commercially raised game animals); fish; eggs prepared for immediate individual consumer order

**135°F**

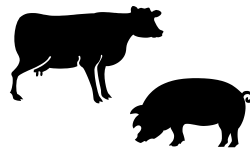
for 15 seconds



Fruits and vegetables cooked for hot holding; commercially packaged food reheated for hot holding (includes microwave reheating)

**130°F**

for 112 minutes



Meat roasts (beef, lamb or pork)

OR: 131°F, 89 min. 145°F, 4 min.

133°F, 56 min. 147°F, 134 sec.

135°F, 36 min. 149°F, 85 sec.

136°F, 28 min. 151°F, 54 sec.

138°F, 18 min. 153°F, 34 sec.

140°F, 12 min. 155°F, 22 sec.

142°F, 8 min. 157°F, 14 sec.

144°F, 5 min. 158°F, 0 sec.