

Temperature Rules! Cooking for Food Service



"IT'S SAFE
TO BITE
WHEN THE
TEMPERATURE
IS RIGHT!"

Hold at specified
temperature or above
for 15 seconds
unless otherwise
stated

Hold all hot food
at **135 °F** or above
after cooking

Minimum Temperatures and Holding Times

165 °F (74 °C) 15 seconds

- Poultry—chicken, turkey, duck, goose—whole, parts or ground
- Soups, stews, stuffing, casseroles, mixed dishes
- Stuffed meat, poultry, fish and pasta
- Food, covered, cooked in microwave oven (hold covered **2 minutes** after removal)
- Leftovers (to reheat)

155 °F (68 °C) 15 seconds

- Hamburger, meatloaf and other ground meats, injected meats, ground fish*
- Fresh shell eggs—cooked and held for service (such as, scrambled)*

145 °F (63 °C) 15 seconds

- Beef, corned beef, pork, ham—roasts (hold **4 minutes**)*
- Beef—intact steaks (surfaces)
- Lamb, veal, pork—steaks or chops
- Fish, shellfish
- Fresh shell eggs—broken, cooked and served immediately

135 °F (57 °C) Reheat for hot holding

- Ready-to-eat, commercially processed—ham, other roasts

Food Safety and Inspection Service, USDA

USDA Meat and Poultry Hotline
1-888-MPHotline

FDA Food Information Line
1-888-SAFE FOOD



U.S. Department
of Agriculture
Food Safety and
Inspection Service

www.fsis.usda.gov/thermy

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*For alternative times and temperatures, see the **FDA Food Code 2005**
<http://vm.cfsan.fda.gov/~dms/foodcode.html>