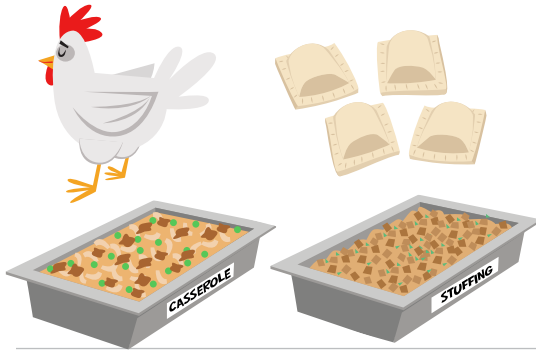


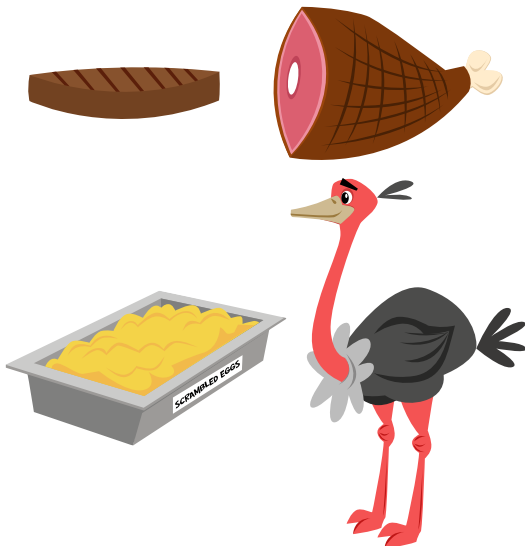
Food must reach the correct internal temperature and stay there for a specific amount of time.

Cooking Requirements for Specific Types of Food



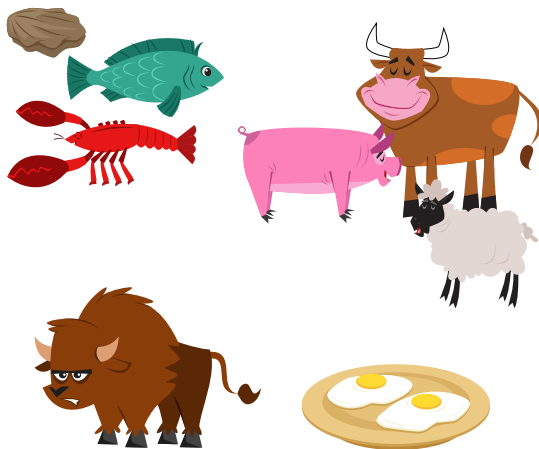
165°F (74°C) for 15 seconds

- Poultry—including whole or ground chicken, turkey, or duck
- Stuffing made with fish, meat, or poultry
- Stuffed meat, seafood, poultry, or pasta
- Dishes that include previously cooked TCS ingredients (raw ingredients should be cooked to their minimum internal temperatures)



155°F (68°C) for 15 seconds

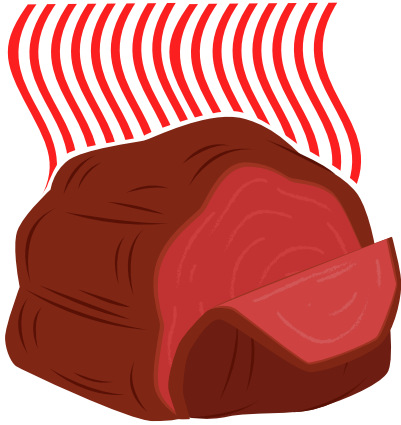
- Ground meat—including beef, pork, and other meat
- Injected meat—including brined ham and flavor-injected roasts
- Mechanically tenderized meat
- Ratites—including ostrich and emu
- Ground seafood—including chopped or minced seafood
- Shell eggs that will be hot-held for service



145°F (63°C) for 15 seconds

- Seafood—including fish, shellfish, and crustaceans
- Steaks/chops of pork, beef, veal, and lamb
- Commercially raised game
- Shell eggs that will be served immediately

Cooking Requirements for Specific Types of Food



145°F (63°C) for 4 minutes

- Roasts of pork, beef, veal, and lamb
- Roasts may be cooked to these alternate cooking times and temperatures depending on the type of roast and oven used:

130°F (54°C)	112 minutes
131°F (55°C)	89 minutes
133°F (56°C)	56 minutes
135°F (57°C)	36 minutes
136°F (58°C)	28 minutes
138°F (59°C)	18 minutes
140°F (60°C)	12 minutes
142°F (61°C)	8 minutes
144°F (62°C)	5 minutes



135°F (57°C)

- Fruit, vegetables, grains (e.g., rice, pasta), and legumes (e.g., beans, refried beans) that will be hot-held for service