



FOOD TEMPERATURES

(Cook for at least 15 seconds at the temperatures identified on the right of each type food)

- ALL **POULTRY** (Chicken, Turkey, Duck) **165°F.**
- ALL STUFFING & **STUFFED** MEAT (Stuffed chops, fish, crabs, etc.) **165°F.**
- **ALL DISHES** THAT HAVE **PHF'S** **165°F.**
- ALL PHF'S THAT ARE **MICROWAVE** COOKED **165°F.**
- ALL GROUND MEATS (Ground beef, pork, meat, fish) **155°F.**
(This includes hamburgers, chopped sirloin steak, etc)
(Except ground chicken and turkey which is 165°F.)
- ALL **INJECTED MEATS** (Brined ham and flavor injected roasts or other meats) **155°F.**
- ALL **PORK, BEEF, VEAL, AND LAMB** **145°F.**
(See Chart in Regulation For Cooking Roasts)
- ALL **FISH** (SALMON, HALIBUT, TUNA, ETC.) **145°F.**
- SHELL **EGGS** (EGGS OVEREASY, SCRAMBLED) FOR **IMMEDIATE SERVICE** TO CUSTOMER **145°F.**
- SHELL **EGGS** (USUALLY SCRAMLED) FOR **HOT HOLDING** **155°F.**
- **FRUITS** AND **VEGETABLES** COOKED TO BE HOT HELD **135°F.**
- **COMMERCIALY PROCESSED, READY-TO-EAT (RTE)** FOOD THAT WILL BE HOT HELD **135°F.**
- **** MICROWAVE** ALL PHF'S **165°F.**
- **◆ REHEAT** ALL PHF'S THAT WILL BE HOT HELD **165°F.**
- **◆ HOT HOLD** ALL PHF'S **AT** **135°F**
- **♠ COLD HOLD** ALL PHF'S **AT** **41°F OR Below**