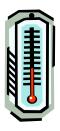
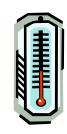
Cooking, Cooling, Thawing, and Holding Temperatures



Fish, Meat, Poultry Minimum Cooking Temperatures



	Minimum Temperature	Minimum Holding Time at Specified Temperature			
Unpasteurized shell eggs prepared for immediate service. Commercially raised game animals, fish, pork, and meat - not otherwise specified in this chart	145°F	15 seconds			
Unpasteurized shell eggs not prepared for immediate service, exotic species of game animals, comminuted fish and meats, injected meats	155°F	15 seconds			
Poultry, stuffed fish, stuffed meat, stuffed pas- ta, stuffed poultry, stuff- ing containing fish, meat or poultry, wild game ani- mals	165°F	15 seconds			
Food cooked in a microwave oven	165°F	Hold for 2 minutes after removing from microwave oven			
Any food other than raw meats, fish, poultry	Any temperature				

Cooling ************************************				
	Temperature °F	Time		
Potentially Hazardous Food	from 135°F to 70°F	Within 2 hours		
Potentially Hazardous Food	from 70°F to 41°F	Within 4 hours		
Potentially Hazardous Food if prepared with ingredients at ambient temperature	41°F	Within 4 hours		

Holding Temperatures					
	Temperature (°F)	Minimum holding time at the specified temperature hot hold for 140°F and above	Maximum time to reach minimum temperature		
Food that is cooked, cooled and reheated	Cooked to 165°F held at 135°F	15 seconds	2 hours		
Food that is reheated in a microwave oven	Cooked to 165°F held at 135°F	hold for 2 minutes after removing from microwave oven	2 hours		
Food that is taken from a commercially processed, hermetically sealed container or intact package	135°F	No time specified	2 hours		
Unsliced portions of roast of beef and pork cooked as specified Cooked to 165°F held at 135°F		15 seconds	N/A		

Thawing				
	Temperature °F	Time		
Under refrigeration	41°F or less	No time required		
Completely submerged under running water	70°F or below	For a period of time that does not allow thawed portions to rise above 41°F		
Microwave with immediate cooking afterwards	No min. or max. temp required	No time required		
Cook from frozen state	No min. or max temp. required	No time required		