

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 **140 °F** or above
after cooking

Minimum Temperatures and Holding Times

165 °F (15 seconds)

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

155 °F (15 seconds)

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

145 °F (15 seconds)

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

140 °F (15 seconds)

- Ham, other roasts—processed, fully-cooked (to reheat)
- Fruits and vegetables that are cooked

Food Safety and Inspection Service, USDA

**USDA Meat and
Poultry Hotline**
1-800-535-4555

**FDA Food
Information Line**
1-888-723-3366



United States
Department of Agriculture
Food and Nutrition Service

<http://schoolmeals.nal.usda.gov/Safety/index.html>

USDA is an equal opportunity
provider and employer.

FNS 331
September 2002

*For alternative times and temperatures, see the
FDA Food Code 2001 <http://www.cfsan.fda.gov/~dms/foodcode.html>