

MINIMUM COOKING TEMPERATURES AND HOLDING TIMES AT SPECIFIED TEMPERATURE			
165°F for 15 seconds	Poultry and foods containing poultry; stuffed meat, fish, or pasta; and stuffing containing fish or meat; foods containing game animals.		
165°F for 2 minutes	Microwave cooking for raw animal foods; covered, rotated, or stirred throughout or midway through the cooking process and held for 2 minutes covered.		
158°F for 1 second 155°F for 15 seconds 155°F for 1 minute or 145°F for 3 minutes	Injected meats; comminuted raw meat, fish, or game animal; and raw shell eggs that are not prepared for immediate service (pooled or hot held).		
145°F for 15 seconds	Raw shell eggs prepared for immediate service; meat, fish, and game animal not otherwise specified in this chart.		
158°F for 0 seconds 157°F for 14 seconds 155°F for 22 seconds 153°F for 34 seconds 151°F for 54 seconds 149°F for 85 seconds 147°F for 134 seconds 145°F for 4 minutes 144°F for 5 minutes 142°F for 8 minutes 140°F for 12 minutes 138°F for 18 minutes 136°F for 28 minutes 135°F for 36 minutes 133°F for 56 minutes 131°F for 89 minutes or 130°F for 112 minutes	Roasts of beef, corned beef, pork, and cured pork; Note - holding time may include post-cooking heat rise.		
	<u>Oven Type</u>	<u>Roast Weight Less than 10 lbs.</u>	<u>Roast Weight More and 10 lbs.</u>
	Still Dry	Oven temperature ≥ 350°F	Oven temperature ≥ 250°F
	Convection	Oven temperature ≥ 325°F	Oven temperature ≥ 250°F
	High Humidity (1)	Oven temperature ≤ 250°F	Oven temperature ≤ 250°F
135°F	Potentially hazardous food cooked for hot holding; fruits, vegetables, and potentially hazardous foods not otherwise listed that will be hot held.		
(1)Relative humidity greater than ninety (90) percent for at least 1 hour as measured in the cooking chamber or exit of the oven or in a moisture-impermeable bag that provides one hundred (100) percent humidity.			