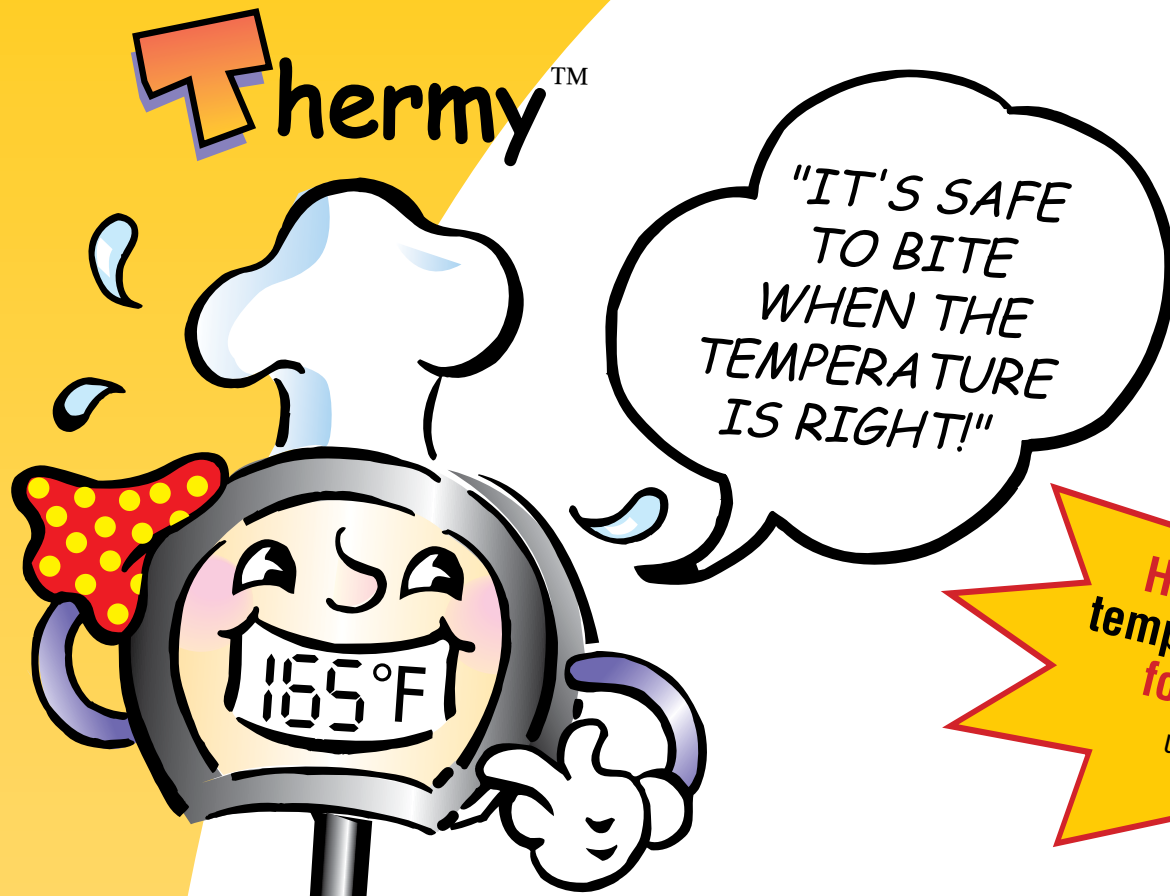


# Temperature Rules! Cooking for Food Service



**Hold at specified temperature or above for 15 seconds unless otherwise stated**

Hold all hot food at **135 °F** or above after cooking

## Minimum Temperatures and Holding Times

**165 °F (74 °C)** 15 seconds

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

**155 °F (68 °C)** 15 seconds

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

**145 °F (63 °C)** 15 seconds

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

**135 °F (57 °C)** Reheat for hot holding

- Ready-to-eat, commercially processed—ham, other roasts

Food Safety and Inspection Service, USDA

**USDA Meat and Poultry Hotline**  
**1-888-MPHotline**

**FDA Food Information Line**  
**1-888-SAFE FOOD**  
[www.fsis.usda.gov/thermy](http://www.fsis.usda.gov/thermy)



**HHSA**  
Public Health

Tulare County  
Environmental Health  
Services Division  
5957 S. Mooney Blvd.  
Visalia, CA 93277  
[www.tularecountyeh.org](http://www.tularecountyeh.org)

\*For alternative times and temperatures, see the **California Retail Food Code 2018** Available on our website at [www.tularecountyeh.org](http://www.tularecountyeh.org)