

SAFE FOOD TEMPERATURE CHART

FOOD	MINIMUM INTERNAL TEMPERATURE °F	HOLDING TIME AT SPECIFIED TEMPERATURE
Shell eggs. Fish, meat, and all other potentially hazardous foods not specified in Chart 1.	145	15 seconds
Shell eggs not prepared for immediate service, ratites, comminuted fish and meats, game animals commercially raised for food, and injected meats.	145	3 minutes
	or	
	150	1 minute
	or	
	155	15 seconds
	or	
	158	< 1 second
Whole roasts (beef, corned beef, pork and cured pork roasts such as ham). Holding time may include post oven heat rise. Minimum oven temperature for roasts greater than 10 pounds is 250°F for dry heat. For roasts less than 10 pounds, minimum oven temperatures are 350°F for dry heat and 325°F for convection ovens. Oven temperature may be 250°F or less for high humidity cooking (relative humidity greater than 90 percent for at least 1 hour or in a moisture impermeable bag that provides 100 percent humidity).	130	112 minutes
	or	
	131	89 minutes
	or	
	133	56 minutes
	or	
	135	36 minutes
	or	
	136	28 minutes
	or	
	138	18 minutes
	or	
	140	12 minutes
	or	
	142	8 minutes
	or	
	144	5 minutes
or		
145	4 minutes	
or		
147	134 seconds	
or		
151	54 seconds	
or		
155	22 seconds	
or		
158	none	
Poultry; stuffed meat, pasta, or poultry, and exotic bird	165	15 seconds
Raw foods of animal origin cooked in a microwave oven.	165	Hold for 2 minutes after microwaving
Fruits and vegetables cooked for hot holding, ready-to-eat commercially processed foods, and hot holding.	135	None
Ready-to-eat commercially processed foods for immediate service.	None	None