



Temperature Requirements for Hazardous Foods

| CATEGORY | DESCRIPTION | TEMPERATURE |
|--------------|--|--|
| Cold holding | Refrigeration temperature of food | 4°C (40°F) |
| Cooking | | Minimum internal cooking temperatures: |
| | Whole Poultry | 82°C (180°F) for at least 15 seconds |
| | Poultry (other than whole poultry), ground poultry and all parts of ground meat that contain poultry | 74°C (165°F) for at least 15 seconds |
| | A food mixture containing poultry, egg, meat, fish or other hazardous foods | 74°C (165°F) for at least 15 seconds |
| | Pork/Pork products | 71°C (160°F) for at least 15 seconds |
| | Ground meat - All parts of ground meat, other than ground poultry | 71°C (160°F) for at least 15 seconds |
| | Fish | 70°C (158°F) for at least 15 seconds |
| | Eggs | 63°C (145°F) for at least 15 seconds |
| | Other Hazardous Foods | 70°C (158°F) for at least 15 seconds |
| Cooling | Cooling of cooked foods | 60°C (140°F) to 20°C (68°F) within 2 hours 20°C (68°F) to 4°C (40°F) within 4 hours |
| Reheating | All foods must be reheated to at least the minimum internal cooking temperatures listed above within 2 hours . These temperatures must be maintained for at least 15 seconds during the reheating process. (see exception) | Same as original cooking temperatures above. Exception: Whole poultry only needs to be reheated to 74°C (165°F), not the original cooking temperature of 82°C (180°F). |