

## Minimum Internal Cooking Temperatures (Critical Limits)

<ul style="list-style-type: none"> <li>• Poultry including ground poultry</li> <li>• Stuffing made with fish, meat or poultry</li> <li>• Stuffed products including pasta</li> <li>• TCS foods cooked in the microwave</li> <li>• Dishes that include previously cooked TCS ingredients</li> </ul>	<p>165F (74C) for 15 seconds</p>
<ul style="list-style-type: none"> <li>• Ground meats - beef, pork, commercially raised game, lamb</li> <li>• Ratites (ostrich and emu)</li> <li>• Ground fish</li> <li>• Shell eggs for hot holding</li> </ul>	<p>155F ( 68C) for 15 seconds</p>
<ul style="list-style-type: none"> <li>• Steaks/Chops - Veal, pork, beef, lamb and commercially raised game</li> <li>• Seafood - fish, shellfish and crustaceans</li> <li>• Shell eggs for immediate service</li> </ul>	<p>145F (63C) for 15 seconds</p> <p>Roasts - 145F for 4 minutes</p>
<ul style="list-style-type: none"> <li>• Vegetables, rice, fruits, grains, beans that will be hold held</li> </ul>	<p>135F (57C) for 15 seconds</p>