

## Minimum Cooking and Holding Temperatures

Poultry (chicken, turkey, etc.), stuffed meats, stuffing containing meat for at least 15 seconds.	165° F
Follow label directions for cooking commercially prepared foods.	Reheat all leftovers thoroughly to 165° F or above.
If in doubt, cook all foods thoroughly to 165° F.	
Microwave cooking directions: Rotate or stir midway through cooking. Let stand covered for an additional two minutes.	Heat to at least 165° F in all parts.
Ground beef (hamburger), ground fish (fish cakes) for 15 seconds.	155° F
Pork and pork products, eggs, fish, and other foods for 15 seconds.	145° F
Fruits and vegetables that are cooked for hot holding.	135° F
Hold all hot foods at this temperature.	135° F
Danger zone, hold foods at this temperature for no more than four hours without county approval.	Between 135° F and 41° F.
Ready to eat potentially hazardous foods may be held at this temperature for no more than seven days.	41° F