



Minimum Temperatures for Cooking & Reheating of Hazardous Foods

Remember to use an accurate sanitized thermometer to confirm internal temperatures to ensure safe consumption of hazardous foods

FOOD PRODUCTS		Minimum internal cooking temperatures must be held for 15 seconds
Ground beef, veal, lamb or pork		71°C/160°F
Ground poultry		74°C/165°F
Poultry pieces		74°C/165°F
Whole poultry		82°C/180°F
Pork or pork products		71°C/160°F
Food mixtures containing eggs, meat, poultry, fish, rice and other hazardous foods		74°C/165°F
REHEATING: All hazardous foods must be reheated, within a 2 hour period, to at least their specified minimum required internal cooking temperature. All poultry must be reheated to at least 74°C / 165°F.		
Cold Holding		
Refrigerated Foods		4°C / 40°F or colder
Frozen Foods		- 18°C / 0°F or colder
Always Remember to....		
Maintain hazardous foods at a minimum of 60°C/140°F after cooking/reheating		Sanitize thermometers before and after use i.e. alcohol swab
		